



APPETIZERS AND MUCH MORE

 COD GILDA WITH SWEET CHILLI AND RED ONION	3,50
 ANCHOVY FROM "L'ESCALA"	3
FRENCH OYSTER WITH SMOKED BUTTER	4,90
  HUMMUS FROM "ALTA ANOIA" SERVED WITH VEGETABLES	8,50
HAND-CUT IBERIAN HAM OF "GUIJUELO"	25
FREE-RANGE CHICKEN AND IBERIAN HAM CROQUETTES	2,20/U
 RIPENED CHEESES OF THE MONTH	12/20

SINTONIA TASTING MENU

FRENCH OYSTER WITH SMOKED BUTTER

CHERRY GAZPACHO, RED PRAWN TARTAR AND
ELDERFLOWER

OXTAIL BRIOCHE WITH CUCUMBER AND CHEDDAR
CHEESE

MOUNTAIN RICE WITH MUSHROOMS AND SAUSAGE
FROM "PEROL"

 FISH OF THE DAY, LEMON PILPIL AND SWEET
PEPPERS

TANDOORI MARINATED PIGLET

 SMOKED CROISSANT

Drinks not included

50

GIN&TONIC

+6
VAT included
10% terrace supplement



FROM THE MARKET

STARTERS

	RUSSIAN POTATO SALAD ROLLED IN MASHED POTATO	13
	CHERRY GAZPACHO, RED PRAWN TARTAR AND ELDERFLOWER	18
	SEASONAL BROKEN TOMATO, SALMOREJO, SPRING ONION AND MARINATED FISH OF THE DAY (OPTIONAL WITH TOFU)	14
	WHITE ASPARAGUS FROM NAVARRA, PINE TREE KEFIR, LEMON PEEL AND QUINOA	18
	XL CANNELLONI OF "ROSTIT" WITH FOIE SAUCE AND MOREL MUSHROOMS	19

MAINS

	ROAST FISH OF THE DAY WITH SAUTÉED GARLIC AND BITXO CHILLIES ON A BED OF OVEN-BAKED POTATO, ONION AND TOMATO	S/M
	HAKE WITH LEMON PILPIL AND SWEET PEPPERS JUICE	21
	ROASTED MONFISH, BEURRE BLANC OF "MOSSET", FENNEL SALAD AND ROES	24,50
	SEAFOOD RICE WITH RED PRAWNS AND DRIED CHILLIES(MIN. 2 PAX)	21
	ROASTED DUCK MAGRET WITH PINEAPPLE CHTNEY, MANGO, GINGER AND SWEET PASSION JUICE	19,50
	TANDOORI MARINATED PIGLET FROM "CAN COMPANY"	24,50
	AGED BEEF STEAK TARTAR	24

TOPPINGS

FRIED QUAIL'S EGG	2
OSIETRA CAVIAR	11
FRIED QUAIL'S EGG WITH OSIETRA CAVIAR	13
SMOKED EEL	3
FRENCH OYSTER	4

MIDDAY SINTONIA

CHOOSE ONE OR TWO DISHES FROM THE MENU.
AND FOR € 6 MORE...



A SIDE DISH OF CHOICE + BREAD + WATER,
GLASS OF WINE OR BEER + DESSERT OF THE DAY OR COFFEE

SIDE DISHES...

- SOUP OF THE DAY
- GREEN SALAD
- VEGETABLE OF THE DAY
- TABOULÉ WITH CURRY



WITH HISTORY

 CAESAR SALAD (OPTIONAL WITH HEURA AND VEGAN CHEESE)	13
 THE AUTHENTIC FRESH PASTA CARBONARA (OPTIONAL GNOCCHI WITH MUSHROOMS)	14
AGED BEEF STEAK WITH CAFÉ DE PARÍS SAUCE	25,50

FOR 2, 3 OR 4

FRIESIAN T-BONE STEAK	60/KG
VEAL SHANK AT LOW TEMPERATURE WITH PARMENTIER AND PROXIMITY VEGETABLES	55

DESSERTS

 SMOKED CROISSANT	7,50
 CHILLI CHOCOLATE, OIL AND SALT	7,50
 MANGO CURRY AND FROZEN COCONUT BREAD WITH LIME PEEL	7,50
 STRAWBERRY INFUSION WITH PINK PEPPER AND GREEK YOGURT	7,50
 CHOCOLATE TRUFFLES	4,50
 CATÀNIES FROM VILAFRANCA	4,50
 CARQUIÑOLIS FROM CARDEDEU	4

 GLASS BREAD WITH WINTER-STORAGE TOMATOES	2,50
  GLUTEN-FREE BREAD	3
 BREAD AND EVOO	2,50

 Chargrilled

 Gluten free

 Dish available in vegan option

 Vegetarian

For information on allergens and intolerances please check with your waiter.

We have options for vegans dishes.
Check with our waiters team.

10% supplement in terrace