








APPETIZERS AND MUCH MORE

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|  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

STEAK TARTARE BRIOCHE

SALT-BAKED BONITO, GREEN TOMATO GAZPACHO,
"JALAPEÑO" PEPPERS, CORIANDER AND LIME

MOUNTAIN RICE WITH MUSHROOMS AND SAUSAGE
FROM "PEROL"

 FISH OF THE DAY, LEMON PILPIL AND SWEET
PEPPERS

GRILLED IBERIAN PORK SHOULDER, "PAPAS
ARRUGÁS" - WRINKLED POTATOES, "MOJO BRAVO"
SPICY SAUCE AND GREEN LEAVES

 SMOKED CROISSANT

Drinks not included

50

GIN&TONIC



+6

VAT included
10% terrace supplement







FROM THE MARKET

STARTERS

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| RUSSIAN POTATO SALAD ROLLED IN MASHED POTATO | 13 |
| GREEN TOMATO GAZPACHO, "JALAPEÑO" PEPPERS, CORIANDER AND LIME WITH SALT-BAKED BONITO AND AVOCADO | 18 |
|  SEASONAL BROKEN TOMATO, SALMOREJO, SPRING ONION AND MARINATED FISH OF THE DAY (OPTIONAL WITH TOFU) | 14 |
|  GRILLED TENDER LEEKS, BUFFALO MILK BURRATA, HAZELNUT, COFFEE, ANCHOVY AND SUMMER TRUFFLE VINAIGRETTE | 18 |
| XL CANNELLONI OF "ROSTIT" WITH FOIE SAUCE AND SEASONAL MUSHROOMS | 19 |

MAINS

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|  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 MONKFISH, BEURRE BLANC OF "MOSSET", FENNEL SALAD AND ROES | 24,50 |
|   SEAFOOD RICE WITH RED PRAWNS AND DRIED CHILLIES (MIN. 2 PAX) | 22 |
| CHARGRILLED IBERIAN PORK SHOULDER, "PAPAS ARRUGÁS" - WRINKLED POTATOES, "MOJO ROJO" RED PEPPER SAUCE AND GREEN LEAVES | 21,50 |
| TANDOORI MARINATED PIGLET FROM "CAN COMPANY" | 24,50 |
| AGED BEEF STEAK TARTAR | 24 |

TOPPINGS





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| 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

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|  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

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

DESSERTS

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|  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 |

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|  GLASS BREAD WITH WINTER-STORAGE TOMATOES | 3 |
|   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