










## 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

STEAK TARTARE BRIOCHE

PUMPKIN, PRAWN, VANILLA, CITRUS FRUITS  
AND ANISEED HERBS CREAM

XL CANNELLONI OF "ROSTIT" WITH FOIE SAUCE  
AND MUSHROOMS

 FISH OF THE DAY, LEMON PILPIL AND SWEET  
PEPPERS

TANDOORI MARINATED PIGLET FROM "CAN  
COMPANY"

 SMOKED CROISSANT

Drinks not included

50

GIN&TONIC

+6

VAT included  
10% terrace supplement



## FROM THE MARKET

### STARTERS

- 🌿 AUTUMN SALAD WITH CURLY ENDIVE,  
A VARIETY OF CABBAGES, MANGO,  
PEANUTS, SESAME AND SWEET MUSTARD  
VINAIGRETTE 14
- MUSHROOMS WITH FRIED FREE-RANGE  
EGG AND "CAL ROVIRA" PEROL SAUSAGE 21
- 🌿 PUMPKIN, RED PRAWN, VANILLA, CITRUS  
FRUITS AND ANISEED HERBS CREAM 14
- GRILLED ARTICHOKEs, "STRACCIATELLA"  
BURRATTA, SMOKED EEL, MUSTARD SEED  
AND COMTÉ CHEESE 18
- XL CANNELLONI OF "ROSTIT" WITH FOIE  
SAUCE AND SEASONAL 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
- COD IN A CHICKEN, ARTICHOKE, PINE NUT  
AND ROOSTER COMB JUS 26,50
- 🍷 🔥 SEAFOOD RICE WITH RED PRAWNS AND  
DRIED CHILLIES (MIN. 2 PAX) 22
- "CABRITO EMBARRADO" (CANARIAN-STYLE  
GOAT MEAT STEW), WITH A "ROBUCHON-  
STYLE" JERUSALEM ARTICHOKE PURÉE 28
- 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
 HAZENUT COULANT	8,50
 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