



APPETIZERS AND MUCH MORE

 COD GILDA WITH SWEET CHILLI AND RED ONION	3,50
 ANCHOVY FROM "L'ESCALA"	3
OYSTER WITH GREEN TOMATO "GAZPACHO" AND "JALAPEÑOS"	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

OYSTER WITH GREEN TOMATO "GAZPACHO" AND "JALAPEÑOS"

BLACK SQUID CROQUETTE WITH SPICY TOUCH

COCONUT AJOBLANCO (COLD ALMOND AND GARLIC SOUP), MARINATED ANCHOVIES, GRAPES, MIGAS (BREADCRUMBS), AND BOTARGA

MOUNTAIN RICE DISH

 CHAR-GRILLED TUNA, SAUTÉ, BLACK GARLIC AIOLI, TUNA FISH STOCK

 CHAR-GRILLED MATURE BEEF TENDERLOIN FILLET, MASHED POTATO AND CAFÉ DE PARIS SAUCE

 SMOKED CROISSANT

Drinks not included

50



GIN&TONIC

+6
VAT included
10% terrace supplement










FROM THE MARKET

STARTERS

	CARPACCIO OF IBERIAN PORK, YOGHURT, PIPARRA CHILLIES AND TOASTED CORN	14
	RUSSIAN POTATO SALAD ROLLED IN MASHED POTATO	14
	COCONUT AJOBLANCO (COLD ALMOND AND GARLIC SOUP), MARINATED ANCHOVIES, GRAPES, MIGAS (BREADCRUMBS), AND BOTARGA	14
 	SEASONAL TOMATO SALAD, WITH A MEDITERRANIAN DRESSING (OPTIONAL WITH TOFU)	16
	XL CANNELLONI OF "ROSTIT" WITH FOIE SAUCE AND SEASONAL MUSHROOMS	20

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
	CHAR-GRILLED TUNA, SAUTÉ, BLACK GARLIC AIOLI, TUNA FISH STOCK	21
 	SEAFOOD RICE WITH RED PRAWNS AND DRIED CHILLIES (MIN. 2 PAX)	22
	"CABRITO EMBARRADO" (CANARIAN- STYLE BABY GOAT MEAT STEW), WITH A "ROBUCHONSTYLE" JERUSALEM ARTICHOKE PURÉE	28
	TANDOORI MARINATED PIGLET FROM "CAN COMPANY"	24,50
	AGED BEEF STEAK TARTAR	25

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





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|---|----|
|  CAESAR SALAD
(OPTIONAL WITH HEURA AND
VEGAN CHEESE) | 14 |
|  THE AUTHENTIC FRESH PASTA
CARBONARA
(OPTIONAL GNOCCHI WITH MUSHROOMS) | 16 |
|  AGED BEEF STEAK WITH CAFÉ DE
PARÍS SAUCE | 29 |






FOR 2, 3 OR 4

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|---|-------|
|  FRIESIAN T-BONE STEAK | 70/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 | 7,50 |
|   SPICED STRAWBERRIES FROM MARESME
WITH GREEK YOGHURT ICE CREAM | 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 |

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|--|---|--|
|  Chargrilled |  Gluten free |  Vegetarian |
|  Dish available in vegan option | |  Vegan |

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