



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"

BRIOCHE OF OXTAIL IN RED WINE, CUCUMBER, AND CHEDDAR

RED PARTRIDGE SALAD WITH SANTA PAU BEANS, CARROTS, AND HONEY

MOUNTAIN RICE DISH

 FISH OF THE DAY WITH LEMON PILPIL AND SWEET PIPARRA JUICE

 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

*Full menu. All dishes are for sharing.










FROM THE MARKET

STARTERS

MARINATED RED PARTRIDGE SALAD WITH SANTA PAU BEANS, ESCAROLE, CARROTS, AND HONEY	14
RUSSIAN POTATO SALAD ROLLED IN MASHED POTATO	14
FRIED FREE-RANGE EGGS, SAUTÉED PORCINI MUSHROOMS, AND IBERIAN PANCETTA	21
  KALE AND BROCCOLINI TRINXAT WITH GINGER AND MINT DRESSING + POACHED EGG AND IBERIAN HAM CHIPS +3	13
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
 MONKFISH "NOISETTE" WITH POTATOES, CAPERS, AND LEMON	26
  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
 MALLARD, SWEET POTATO AND BLOOD ORANGE	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

From Monday to Friday, except bank holidays.











WITH HISTORY





 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

 FRIESIAN T-BONE STEAK	70/KG
 VEAL SHANK AT LOW TEMPERATURE WITH PARMENTIER AND PROXIMITY VEGETABLES	55

DESSERTS

 SMOKED CROISSANT	8
 CHILLI CHOCOLATE, OIL AND SALT	7,50
  MANGO CURRY AND FROZEN COCONUT BREAD	7,50
 HAZELNUT COULANT	8
 CHOCOLATE TRUFFLES	4,50
 CATÀNIES FROM VILAFRANCA	4,50
 CARQUIÑOLIS FROM CARDEDEU	4

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

-  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