





## APPETIZERS AND MUCH MORE

🍷	COD GILDA WITH SWEET CHILLI AND RED ONION	3,50
🍷	ANCHOVY FROM "L'ESCALA"	3
	OYSTER WITH SPICY YELLOW PEPPER SAUCE AND CORIANDER OIL	5
🌱	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 SPICY YELLOW PEPPER SAUCE  
AND CORIANDER OIL

CROISSANT BRIOCHE, TRUFFLED BUTTER  
AND "00" ANCHOVY

DUCK TERRINE, FOIE GRAS AND  
PISTACHIO WITH PICKLES

MOUNTAIN RICE WITH SWEETBREADS  
AND MUSHROOMS

HAKE WITH ORIENTAL BOUILLABAISSE JUS,  
TAPIOCA AND SAFFRON ROUILLE

SSAM OF "CAN COMPANY BLACK PIG"  
SUCKLING PIG, SWEET AND SOUR SAUCE

MINI SMOKED CROISSANT

Drinks not included

55

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+6  
VAT included  
10% terrace supplement

\*Menu served for the entire table.









## FROM THE MARKET

### STARTERS

MARINATED RED-LEGGED PARTRIDGE SALAD WITH SANTA PAU BEANS, ESCAROLE, CARROT AND HONEY	14
FRIED, FREE-RANGE EGG WITH PORCINI AND "CAL ROVIRA" CATALAN SAUSAGE	21
DUCK TERRINE, FOIE GRAS AND PISTACHIO WITH PICKLES	17
CHICKPEA STEW WITH PIG'S EAR AND GALICIAN-STYLE OCTOPUS	17
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	M/P
HAKE WITH ORIENTAL BOUILLABAISSÉ JUS, TAPIOCA AND SAFFRON ROUILLE	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), AS IN THE "DROLMA"	28
 "CAN COMPANY BLACK PORK" SUCKLING PIG IN A TANDOORI MARINADE, "THAISALAD", SWEET AND SOUR SAUCE	28
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
CAFÉ DE PARIS BUTTER	3

## MIDDAY SINT ONIA

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	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	8
	GORGONZOLA, GREEN APPLE AND PISTACHIO CHEESECAKE	8	
	CHOCOLATE TRUFFLES	4,50	
	CATÀNIES FROM VILAFRANCA	4,50	
	CARQUIÑOLIS FROM CARDEDEU	4,50	

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	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