

# SYNERA'S MENU

## "7 COURSE SURPRISE MENU"

An APPETIZER  
Three STARTERS  
FISH DISH  
MEAT DISH **€ 36** (VAT included)  
DESSERT  
1/2 GIN & TONIC

Includes bread, and either  
1/2l.water or a 1/2 of wine  
and 1/2 Gintonic

\*Included wine in Synera Menu (to choose):

*Petit Almodí, D.O. Terra Alta. White, Red and Rosé*  
*Clot dels Oms, D.O. Penedès. White, Red and Rosé*  
*10.000 hores, D.O. Penedès. White and Red*  
*Illecavònia, D.O. Terra Alta. White (Suplement 10€)*  
*Eresma, D.O. Rueda. White (Suplement 10€)*  
*AL-Almodí criança, D.O. Terra Alta. Red (Suplement 10€)*  
*Tierras de Murillo, D.O. Rioja. Red (Suplement 10€)*

## WEEKEND AND BANK HOLIDAYS LUNCH MENU

11<sup>TH</sup> OF SEPTEMBER

*\*THE FOLLOWING MENU IS SUBJECT TO CHANGE*

### All four Starters (TO SHARE)

IBERIAN HAM SHAVINGS with tomato-rubbed coca bread (1)

Local TOMATO with burrata cheese and basil oil (2)

Ox tail CROQUETTES (1,2,3)

Gratin cheese CASSEROLE (1,3)

### Mains (OF CHOICE)

COD LOIN with samfaina (cooked vegetables) (1,2,6)

DUCK MAGRET with Oporto sauce (1,3,6)

Local SHRIMPS with tender garlic (Sup. 8€) (9)

HAKE with clams and asparagus with green sauce (6,7)

SIRLOIN STEAK grilled in a Josper oven (1)

BEEF in red wine with mushrooms (4)

### Desserts

Chocolate and Bailey's TRUFFLES with cream (3)

Warm FIG SABLÉ with vanilla ice cream (1,3)

NOUGAT ICE CREAM with ratafia liquor (2,3,5)

Local goat COTTAGE CHEESE with walnuts and honey (3,5)

Lemon SORBET with or without vodka (1)

INFORMATION REGARDING  
ALLERGY AND INTOLERANCE  
FOOD. For your safety, if you are  
allergic or intolerant to any food,  
please ask our staff for processes  
on our different dishes.

\*\* All our dishes and desserts  
are homemade

### Legend of allergens

1 Gluten

2 Eggs

3 Dairy

4 Sulfit

5 Nuts

6 Fish

7 Molluscs

8 Celery

9 Crustaceans

10 Soy

11 Sesame

# € 29,50

(VAT included)

Includes bread, and either  
1/2l.water or a 1/2 of wine

RESTAURANT

# MOT

LUNCH MENU: Monday to Friday from 13:00pm to 16:00pm. (19,50€)

TASTING MENU: Monday to Sunday for lunch and dinner. (36€)

WEEKEND MENU: Saturday, Sunday and bank holidays lunch. (29,50€)