
SYNERA'S MENU "7 COURSE SURPRISE MENU"

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

* This menu will be served to all diners at the table.

WEEKEND AND BANK HOLIDAYS LUNCH MENU 07TH AND 08TH OF MARCH

**THE FOLLOWING MENU IS SUBJECT TO CHANGE*

All four Starters (TO SHARE)

IBERIAN HAM SHAVINGS with tomato-rubbed coca bread (1)
Marinated SALMON with avocado (6, 10, 11)
Duck RAVIOLIS with mushroom sauce (1, 2, 3)
Steamed COCKLES (4, 7)

Main Courses (TO CHOOSE)

COD "a la llauna" (1, 6)
Crunchy SEA BASS with scampi (4, 6)
OX TAIL in red wine (4)
Grilled OCTOPUS with potato cream (Sup. 6€) (3, 7)
Grilled veal FILET STEAK with "Café de Paris" sauce (3, 4, 5, 6, 10)
Local LAMB barbecued in a Josper oven ()

Desserts

Yoghurt MOUSSE with red berries (3)
COTTAGE CHEESE with walnuts and honey (3, 5)
PEARS in red wine (4)
Lemon SORBET with or without vodka ()
Chocolate COULANT with hazelnut ice cream (1, 2, 3, 4, 5)

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 Sulfits
5 Nuts
6 Fish
7 Molluscs
8 Celery
9 Crustaceans
10 Soy
11 Sesame

€ 29,50

(VAT included)

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

** Management keep the right to modify the menu*