












RESTAURANT MENU

SIMFONIA

SHARED PLATES

Iberian ham and ciabatta bread with tomato spread.	€19,45	
Cured and fresh cheese platter with breadsticks.	€16,95	   
Homemade ham croquettes with Iberian bacon, aioli and a touch of sriracha (4 units)	€12,45	  
Padron peppers with Maldon salt flakes.	€8,95	
Garlic prawn casserole with chilli.	€20,95	
L'Escala anchovies with ciabatta bread.	€16,45	 



STARTERS

Gazpacho with strawberries and fresh mint.	€8,95	
Seasonal cream or soup.	€8,95	
Salad with duck ham, arugula, lamb's lettuce, sundried tomatoes and red fruit vinaigrette.	€13,95	
Salmon tartare with nachos, sriracha, guacamole and oak charcoal oil.	€14,95	 
Sautéed El Prat artichokes, asparagus, spinach and Iberian ham strips.	€15,45	
Mediterranean salad with guacamole.	€12,95	
Fresh pasta ravioli stuffed with 4 cheeses with foie gras and truffle cream.	€13,95	  
Creamy rice with duck confit and parmesan cheese, confit porcini and crispy Iberian ham.	€15,95	
Free-range chicken cannelloni in its own juice with foie, truffle and artichoke crisps.	€14,45	
Noodles with seasonal vegetables and chicken.	€13,45	










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MEAT

Duck magret with caramelised onions, Modena balsamic vinegar and berries.	€17,95	
Galician beef medallions with Pedro Ximénez reduction.	€22,45	
Aged beef tenderloin in rosemary oil and sautéed potato.	€23,95	
Roast Prat "Pota blava" breed chicken, grilled with seasonal mushrooms.	€23,95	
Vegan pulse burger.	€12,45	
Angus burger with cheddar cheese, buffalo mozzarella and caramelised onion in Porto.	€16,45	

FISH

Octopus with baked potatoes and La Vera smoked paprika with extra virgin olive oil.	€23,95	
Salmon with citrus reduction sauce.	€18,45	 
Monkfish casserole with marinara-style clams and prawns.	€22,45	
Cod confit cooked at low temperature with escalivada (roasted vegetables) over romesco sauce.	€18,95	 
Sea bream papillote on sautéed zucchini and carrots with baked dill potatoes.	€17,45	
Pacific tuna tataki with wakame seaweed and wasabi pearls.	€18,95	 

VAT included

People with allergies or intolerances should ask our staff.



GLUTEN



SOY



SEEDS



SESAME



MUSTARD



CELERY



SULPHUR DIOXIDE
AND SULPHITES



FISH



SHELLFISH



MOLLUSCS



EGG



LACTOSE



PEANUTS



NUTS



LUPINS