



## APPETIZERS

🍴	<b>Olive oil and rosemary focaccia</b> Garlic confit, black tahini and matbucha. . . . .	26
	<b>Flake Arancini</b> Lamb bacon, onion and mozzarella confit on tomato paste and Kalamata olives (2 pcs) . . .	49
	<b>Beef tartar bruschetta</b> Dijon mustard aioli (2 pcs) . . . . .	56
	<b>Raw fish ceviche croquette</b> Basil aioli and jalapeño (2 pcs) . . . . .	58

## STARTERS

	<b>Sea fish sashimi</b> Crème fraîche, white balsamic vinegar, crispy freekeh, radish, . . . . .	78
	shallot, honey flowers and kaffir lime oil	
	<b>Ceviche</b> Avocado salsa, roasted shushka, hot pepper, lime, greek yogurt and grain cracker . . . . .	72
	<b>Chicken liver terrine</b> Homemade jam and toasted brioche bread . . . . .	54
	<b>Fresh sirloin carpaccio</b> Olive oil, 5 year aged balsamic vinegar, red basil and Parmesan. . . . .	65
	<b>Pastels</b> Filled with offal, tahini and fermented green zhug . . . . .	56
🍴	<b>Eggplant Carpaccio</b> Raw tahini, fermented peppers, yogurt, honey, warm olive oil and pine nuts . . . . .	52
	<b>Fresh Cauliflower tabouleh</b> Herbs, raisins, almonds, cucumber and sweet potatoes. . . . .	54
🍴	<b>Mediterranean plate</b> Tomatoes, Italian artichoke, kalamata olives, red onions, parsley, . . . . .	69
	coriander, hard boiled egg, chilli pepper and Brinza cheese	
🍴	<b>Mixed-Leaf Salad</b> Chopped endive, lettuce, shallot, pear, Blue cheese, crunchy quinoa, . . . . .	64
	elderflower liqueur, honey vinaigrette and almonds	
	<b>Caesar salad</b> Romaine lettuce hearts, lalique lettuce, caesar dressing, croutons and Parmesan . . . . .	58
	chicken - additional 18	

## MEDIUM DISHES

	<b>Grilled Butchers Cut</b> sliced on a butter sauce, black pepper and demi glace . . . . .	94
	<b>Calamari</b> Curry, kaffir lime, lemon grass, pumpkin, yogurt, coriander, peanuts and thai basil. . . . .	74
	<b>Sea bream à la Plancha</b> Curry vinaigrette, fresh leaves and lime . . . . .	102
	<b>Shrimp in lemon butter</b> Garlic, parsley on toasted brioche. . . . .	86
🍴	<b>"New Meat" plank steak</b> roasted in a charcoal oven, roasted mushrooms, chestnut, spinach, . . . . .	88
	and porcini butter sauce	

## MAIN DISHES

	<b>Chicken breast schnitzel</b> Leaf salad, tartar sauce and mashed potatoes . . . . .	78
	<b>Pullet with herbs and garlic</b> Charcoal grilled with roasted greens, brown chicken stock and a side dish . . .	82
	<b>Salmon fillet</b> Roasted greens, mustard cream sauce, capers and mashed potatoes . . . . .	118
	<b>Sea-bass fillet</b> Filled with cheese, pine nut, almonds and lemon zest, homemade gnocchi, . . . . .	138
	tomato sauce, hot pepper and basil	
	<b>Whole sea-bass</b> In the taboon, tomato sauce, hot pepper, shallot, pickled lemon, . . . . .	138
	garlic confit and olive oil	
	<b>Sea plate</b> Gambari shrimps, purple calamari, mussels and blue crabs in crab butter sauce . . . . .	148
	<b>Veal Rigatoni</b> Chopped beef fillet, pistachio pesto, hot pepper, chard, parsley and parmesan . . . . .	98
	<b>Polenta tortellini</b> Butter sauce, sage, chives and white wine . . . . .	79
	<b>Mangold crescent</b> Warm yogurt, sumac, peppermint oil and dried tassos olives . . . . .	79
	<b>Parisian gnocchi</b> Brown butter, sage, shallot, chestnuts, hazelnuts, white wine, . . . . .	78
	crème fraîche and parmesan	

# OUR DELI

## STEAKS

\* The cuts are served with a side dish

<b>Veal Sirloin 250gr</b>	Bone marrow and beef stock . . . . .	<b>148</b>
<b>Veal Tenderloin 250gr</b>	Onion cream, red wine sauce and chestnuts .	<b>188</b>
<b>Entrecôte 350gr</b>	Garlic confit and a sauce of choice . . . . .	<b>220</b>

## BONE-IN STEAKS

Our Bone-In steaks are fresh from local calves and marbled to a high grade standard enriching the flavors of the meat. All cuts are carefully selected and undergo a controlled meat aging process on the bone throughout one month, at the end of which they are sliced and roasted in our charcoal grill for the perfect result for you.

\* The cuts are served with garlic confit, a sauce and a side dish

<b>New York</b>	Sirloin cut on the bone   <b>price per 100gr</b> . . . . .	<b>56</b>
<b>T-bone</b>	Sirloin and tenderloin cut on the T-bone   <b>price per 100gr</b> . . . . .	<b>64</b>
<b>Prime Rib</b>	Entrecôte cut on the bone   <b>price per 100gr</b> . . . . .	<b>64</b>
	<b>Goose liver topping   Price per 50gr</b> . . . . .	<b>78</b>

## BEEFBURGERS

Our classic Sinta Bar recipe, 100% fresh beef from our steaks

<b>Beef-burger 200gr</b>	Classic bun, burger veggies and fries . . . . .	<b>87</b>
<b>Dry Aged beefburger 200gr</b>	Made from our Aged Bone-In steaks served in a special bun . . . . . with aioli and lettuce alongside black pepper stock sauce and butter	<b>102</b>
<b>Redefine burger</b>	Extra Juicy vegan patty from "new meat" line in a vegan bun, served with french fries . . . .	<b>82</b>

## BEEFBURGER TOPINGS

fried onions **6** ∅ | portobello **10** ∅ | sunny side up / down egg **8** | cheddar cheese **12** |  
red wine & onion jam **9** ∅ | gouda cheese **12** | Buche cheese **16** |  
garlic confit **10** ∅ | lamb bacon **16** | extra 200gr patty **35**

\*Meat weights are raw

## SIDE DISH

Fries **19** ∅ | Green salad **14** ∅ | Mashed potatoes **15** | Rice **12** ∅ |  
Green beans **15** ∅ | Sweet potato fries **22** ∅

∅ - Vegan / Vegan option