



APPETIZERS

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

STARTERS

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

MEDIUM DISHES

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

MAIN DISHES

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

OUR DELI

STEAKS

* The cuts are served with a side dish

Veal Sirloin 250gr	Bone marrow and beef stock	148
Veal Tenderloin 250gr	Onion cream, red wine sauce and chestnuts .	188
Entrecôte 350gr	Garlic confit and a sauce of choice	225

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

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

BEEFBURGERS

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

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

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