

menu

LOUNGE & RESTAURANT

To share... just if you want!

SALMON TARTARE Salmon marinated in soy, lime and sesame oil with guacamole, toasted sesame and carasau bread	19€
ORGANIC QUINOA AND BIMBI SALAD ✓ Kale base, PDO feta cheese, cherry tomato, cashew nuts with sesame and mustard vinaigrette	14€
PERUVIAN CAUSA OF OCTOPUS COOKED IN THE JOSPER Pressed red potato with yellow chili, stuffed with avocado and grilled octopus, and topped with pink sauce	19€
SQUID CRACKLING Battered jid-caught squid rings, served with tartar sauce and kimchi mayonnaise	17€
BOLETUS AND SHIITAKE CROQUETTES ✓ Battered in panko with teriyaki mayonnaise	12€
ROASTED CHICKEN AND CURRY CROQUETTES Free-range chicken with red curry, coconut milk and a touch of ramallet tomato chutney	11€
SYNDEO CHICKEN WINGS Marinated in lemon, cooked at low temperature with miso, mirin, sweet chilli, sriracha and sesame sauce	12€
COCHINITA PIBIL BAO BUN Mexican-style achiote marinated suckling pig with pickled onion, pineapple and cilantro	13€
SYNDEO BAO BUN Caramelised soy and sake bacon with fried quail egg	14€
TACOS SHIITAKE ✓ Corn tortillas with shiitake mushrooms marinated in soy and rice vinegar, avocado and sour cream	13€
OUR SHAWARMA Low-temperature free-range chicken thighs with sweet and sour red cabbage, green mojo and yoghurt sauce	14€

Sushi, Pokes, Rolls & Rock... with good vibes

SALMON CHIRASHI POKE* Sushi rice with fresh salmon, avocado, pineapple, cucumber, radish, wakame, crispy onion, sesame and soy sauce	19€
PRAWN CHIRASHI POKE* Sushi rice with southern prawns, avocado, mango, red onion, edamame, wakame and soy sauce	18€
FLAMING SALMON ROLL Sushi rice, fresh salmon, flambéed salmon sashimi and wasabi mayonnaise	18€
VEGGIE MAKI ✓ Green asparagus in tempura with cucumber and chilli cream	14€

Finish it... if you can!

SYNDEO SMASH BURGER Pressed beef tenderloin burger with truffle, parmesan and achiote sauce served with fried sweet potatoes	20€
PARMIGIANA DI MELANZANE Eggplant slices, Parmigiano Reggiano D.O.P, buffalo mozzarella, tomato sauce, basil, lemongrass, and sesame seeds.	16€
THE CANNELLONE Free-range chicken thigh with roasted onions, pistachio and cashew nut pesto, thyme crumbs and pear	17€
PRAWN PAD THAI* Stir-fried Thai-style rice noodles with prawns, wok vegetables, tamarind, sriracha, peanuts and sesame oil	20€
NASI GORENG Indonesian-style fried basmati rice with chicken, vegetables, crispy onion, red curry, sweet soy sauce and fried egg	19€
SEA BASS COOKED IN THE JOSPER Mediterranean sea bass served with creamy lime-scented parsnip served with sautéed vegetables	23€
MISO COD Low-temperature cod with miso on a vichyssoise base with mallorcan-style pack choi	21€
CAJUN CHICKEN Cajun-spiced marinated chicken served with ras al hanout couscous with yoghurt and harissa sauce	19€
ROSÉ VEAL TENDERLOIN COOKED IN THE JOSPER Served with violet potato and Peruvian chimichurri hollandaise sauce.	22€
ASIAN BARBECUE SHORT RIB TACOS Juicy barbecue pork ribs marinated in 5 Chinese spices, served with yogurt sauce and homemade barbecue sauce. If you want more tortillas, feel free to ask!	24€

And if we combine it with...?

PISCO SOUR Pisco, lemon juice, egg white, and Angostura	12€
CHUHAI Sake, violet syrup, crushed ice, and soda	14€
SALUD!! Roku gin, ginger and honey, lemon juice, and soda	14€
EL DIABLO Tequila, blackberry liqueur, lime juice, and ginger beer	12€

F*** the diet (forget the diet)

BLACK CHOCOLATE BROWNIE Banana split ice cream	8€
SYNDEO RICE PUDDING Caramelised coconut milk with a hint of lime	7€
SCENTED TIRAMISU Mascarpone, coffee and cocoa cream with an amaretto scent	7€
CREAMY CHEESECAKE Passion fruit sauce	6€
ICE CREAMS AND SORBETS Ice creams: strawberry, chocolate, vanilla, pistachio and coconut Sorbets: mango, pineapple, lemon and mojito	3,5€

*Dishes listed can be adapted for vegetarians/vegans by replacing the protein with tofu

If you have any allergies or intolerances, please ask for our digital allergen menu

VAT INCLUDED