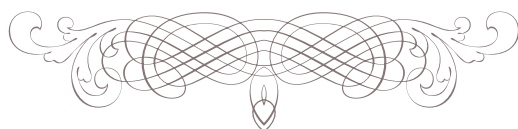


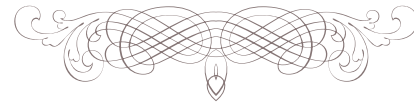
LETTER



la fonda
DE SITGES

**ALL OUR DISHES ARE DESIGNED TO SHARE.
ALL THE FOOD IS COOKED AT THE MOMENT AND IT WILL BE SERVED AS
SOON AS THE PLATES ARE READY.**











STARTERS







Little toast with smoked sardine
and Parmesan shavings

   5,00€

Red prawn croquettes with
a romesco base

      10,00€








Baby squid croquettes with a all i oli base

      10,00€


Grilled ribeye croquettes

    10,00€


Homemade Cheesebravas by La Punta

       10,00€

Grilled artichoke flower with
Maldon salt and EVOO (2 uts)




 11,00€

Crystal artisan bread with
tomato and Picual Extra
Virgin Olive Oil (EVOO)

 5,00€

BOARDS


French cheese board: Brie,
Tête de Moine, Morbier,
Compte 7 mesos, Tomme de
Savoia

   21,00€

Duck foie gras mi cuit "El Greco"
with toasts and jam



  21,00€

Hand cut 100% Iberian "bellota"
ham from Huelva



 25,00€

SALADS




Santoña tuna belly salad with
creamy vinaigrette

  14,00€

Iberian ham shavings salad with
apple and nuts


  14,00€

Burrata salad with tomato, pistachio
pesto, and crispy cheese



   15,00€

COLD DISHES

Grilled artichokes heart marinated
in olive oil and vinegar, with dry
tomatoes and 24 month aged
Parmesan cheese

 12,00€

Escalivada vegetables cooked on
the fire with Santoña anchovies

  14,00€

PASTAS

Lobster raviolis with lobster cream and parmesan cheese



17,00€

Ravioli filled with foie gras, porcini mushroom cream, and truffle



19,00€

FISH

Marinated salmon tartar with Nori seaweed, wasabi and a fried egg



16,00€

Alaska cod over tomato jam from "Paolo Petrilli", grilled all i oli and rosemary honey



22,00€

Red tuna tataki (Bluefin) with sesame pearls and crunchy nori seaweed



22,00€

Skewer of octopus with grilled all i oli



21,00€

Red tuna tartar (Bluefin) with avocado and mango



22,00€

Octopus leg with parmentier potato and black salt



26,00€

MEATS

Small roast meat, foie and boletus cannelloni with truffle sauce



13,00€

Marinated old beef tataki with a cream of semi dry tomatoes, garlic and herbs



17,00€

Deboned Iberian suckling pig with mango textures



22,00€

Skewer of marinated deer with season fruits



17,00€

Juicy beef cheek cooked at low temperatura with a sweet potato parmentier



22,00€

Suckling lamb leg with its garnish



29,00€

DESSERT

**Cheesecake with
D.O. Manchego cheese** ----- 7,50 €

Carrot Cake ----- 7,50 €

Tiramisú ----- 7,50 €

Sandro Desii ice creams
- Almond and "turrón"
- Lemon and yuzu ----- 7,50 €

**Figs in syrup with
vanilla ice cream** ----- 7,50 €

**Figs in Agustí Torelló
marc de cava with vanilla ice
cream** ----- 7,50 €

**White chocolate
coulant** ----- 7,50 €

**Brownie with hot chocolate
and vanilla ice cream** ----- 7,50 €

**Caramelized French
toast with ice cream** ----- 8,50 €

Toblerone ice cream ----- 8,50 €