

HEALTHY CHOICE SMOOTHIES

4,75

AÇAÍ SUNRISE
BEET BOOST
GREEN DETOX
COCO CRUSH

STRAWBERRY LOVE
TROPICAL MIX
BERRIES POWER
VITAMIN BOOST

COCKTAILS

VIRGIN PIÑA COLADA	6,50
VIRGIN MOJITO	6,50
CAIPIRIÑÁ	9,00
DAIQUIRI	9,00
MOJITO	9,00
NEGRONI	9,00
COSMOPOLITAN	9,50
MANHATTAN	9,50
ESPRESSO MARTINI	9,50
MARGARITA	9,50
PIÑA COLADA	10,50
BLOODY MARY	10,50
SEX ON THE BEACH	10,50

PROMOTIONS FULL BUFFET BREAKFAST

ONLY 15 08.00 - 10.30
FOR

COCKTAILS 2x1
16.30 - 18.00
(FROM MONDAY
TO FRIDAY)

THEMED DINNERS

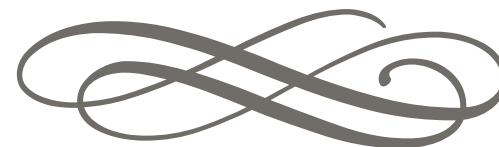
ASK OUR STAFF FOR MORE INFORMATION.

LIVE MUSIC

From June 15 to September 21

Celebrate YOUR SPECIAL MOMENT

AT EL BALCÓN DE LA SELLA



**Looking for a charming venue
for your next event?**
You've just found it.

At El Balcón de la Sella,
we create unforgettable experiences in a unique setting:

BIRTHDAYS AND
ANNIVERSARIES

BAPTISMS AND
FIRST COMMUNIONS

BUSINESS DINNERS
AND CORPORATE EVENTS

PRESENTATIONS
AND CUSTOM CELEBRATIONS

Because El Balcón de la Sella is not just a restaurant...
It's the place where important moments
become unforgettable.



Check out the
full range of services
at Syncrosfera
using this QR code.



Avenida de la Marina Alta, 2
Pedreguer · T 965 64 86 19
www.syncrosfera.com



SALADS

- Orchard’s Reflection 12,50
 (“ORGANIC” tomato served with burrata, chives and cashew nuts pesto)
- Tropical and Creamy 12,50
 (caramelized goat’s cheese, pineapple, cherry tomatoes and nuts vinaigrette.)
- Authentic Caesar 12,50
 (romaine lettuce leaves loaded with Caesar dressing, croutons and parmesan)

STARTERS

- Fresh baked bread with special garlic sauce 3,50
- Triple-cooked potatoes syncro style 7,50
- Russian salad served with black olives, pickles and seared tuna belly 7,50
- Duo of Valencian flat breads 10,50
 - Duck magret, caramelized onion, mistela reduction and arug
 - Confit tomatoes with mozzarella and cashew pesto.
- Poached cuttlefish in its own sauce with poached eggs and katsuobushi (tuna flakes) 13,50
- Garlic prawns with sate sauce, teriyaki and candy boom 13,50
- 3X3 Ham croquettes with Romesco sauce and red prawn croquettes with black garlic sauce 13,50
- Marinated tuna tartar in Thai sauce served with strawberry gazpacho 18,50
- Grilled octopus served with parmentier of parsnip, honey, special garlic sauce, tomatoes essence and crunchy onions. 18,50
- Charcuterie and cheese platter 22,50
 - Iberian pork cebo ham, cecina black Angus fillet, pork fillet Joselito
 - 4 Picos cheese, vintage chia cheese, Mahon cheese

PAELLAS Y CREAMY RICE

Minimum 2 pax
Price P.P.

- Paella Valenciana 16,50
 (Meatballs, Pork Ribs, Diced Chicken, Beef Tenderloin, beans and Red Pepper)
- Pork cuts with seasonal vegetables 16,50
- A banda rice 17,00
 (Cuttlefish, Squid and Prawn)
- Sea food creamy rice 21,00
 (Octopus and Prawns)

BURGERS

- Pecado 16,00
 (180g Matured Cow Burger with Smoked Cheddar, Guanciale Marmalade, Truffled Mayonnaise and Spicy Totopos)
- Veggie 13,50
 (Vegetarian Chickpea Burger 180g, Honey Mustard Sauce, Tomato, Arugula and Fried Egg)

CHAMPAGNE

	Glass	Bottle
HEIDSIECK & MONOPOLE BRUT	11,00	59,00
CHARDONNAY, PINOT NOIR, PINOT MEUNIERE · CHAMPAGNE, FRANCE		
LAURENT PERRIER BRUT	15,50	89,00
CHARDONNAY, PINOT NOIR, PINOT MEUNIERE · CHAMPAGNE, FRANCE		

CAVA

EL MEU AVI	4,50	21,00
XARELLO, MACABEO · PERELLADA · D.O CAVA ESPAÑA		
PANOT GAUDI	6,00	27,00
ROSE · PINOT NOIR · D.O CAVA ESPAÑA		

WHITE WINE

LUNA BLANCA	4,25	21,00
VERDEJO · D.O. RUEDA ESPAÑA		
EQUILIBRIO	5,00	23,00
SAUVIGNON BLANC · D.O. JUMILLA ESPAÑA		
PORTA REGIA	6,00	27,00
CHARDONNAY · D.O. ALICANTE ESPAÑA		
NATUREO NON ALCOHOLIC	6,50	30,00
MUSCAT		

ROSÉ WINE

ESTENAS ROSE	4,50	21,00
BOBAL · D.O. PAGO VERA DE ESTENAS ESPAÑA		
RIUS	6,00	25,00
BOBAL · ZONA MANCHUELA, ESPAÑA		

RED WINE

TERRA DEL MANA	4,00	21,00
TEMPRANILLO · D.O. ALICANTE, ESPAÑA		
AUDENCIA	5,00	25,00
SYRAH · D.O. UTIEL-REQUENA, ESPAÑA		
NATUREO NON ALCOHOLIC	6,50	30,00
GARNACHA		

CERVEZA

MAHOU 5 ESTRELLAS GLASS	3,00
MAHOU RADLER	3,00
MAHOU NON ALCOHOLIC	3,00
MAHOU NON ALCOHOLIC TOSTADA	3,50
MAHOU 5 ESTRELLAS PINT	4,80

MAIN COURSES

Meats	
- Duck magret with fruit symphony	26,00
(Cranberry Sauce and Mango Gel)	
- Beef sirloin steak of heifer served with piquillo peppers au-gratin potatoes	28,50
- Beef tenderloin steak with truffled parmentier, caramelized apple and foie	32,00
- Slow-cooked veal ribs served with sweet carrots pure	32,00
- Beef Tomahawk dried-aged 30 days 900Gg-1000Gg. (2 pax.)	60,00

Fish	
- Sea bass and garden flavors	25,00
Wok sauteed vegetables, curry mayonnaise and beetroot pear cream	
- Confit cod in mediterranean flavors	25,00
(Guanciale veil, long-teared vegetables and dehydrated yogurt.)	
- Baked salmon fillet with vegetable trilogy	26,00
(Basil gel, creamy spinach and tender asparagus)	

SIDE DISHES		3,50
- PURES FROM THE MENU	- WHITE RICE WITH OLIVE OIL	
- SAUCES FROM THE MENU	- POTATO MIX	
- GREEN SALAD		

OUR SWEET PART

- SEMI-LIQUID CHEESECAKE	6,00
- GOLDEN FRENCH TOAST WITH CRUNCHY NOUGAT AND HAZELNUT ICE CREAM.	6,50
- TIRAMISU DUO SUBLIME OF PISTACHIO AND WHITE	6,50
- 70% DARK CHOCOLATE GANACHE, SALTED DOUGHNUT AND LOCAL OLIVE OIL	7,00
- PUMPKIN DELIGHT WITH COCOA AND HONEY ICE CREAM	7,50

FOR CHILDREN

Starters:	
- HOME COOKED CHICKEN BREAST NUGGETS	8,50
- FISH FINGERS	8,50
- CHEESE FINGERS	8,50
Main Courses:	
- GRILLED CHICKEN BREAST WITH FRIED POTATOE	10,50
- SPAGHETTI BOLOGNESA	12,00
- SPAGHETTI CARBONARA	12,00
- PIZZA MARGARITA	14,90