

# CAN SOPHIA

RESTAURANT

## FIRST COURSES

Russian salad with smoked sardines, capers, and green chili	18.90 €
Fried octopus with coconut 'ajoblanco' (cold soup) and green mojo	22.50 €
Marinated salmon tartare, kimchi and strawberry gazpacho	20.50 €
Prawn tartare, bittersweet vinaigrette, avocado and algae	23.50 €
Aubergine cannelloni with hummus and oriental vinaigrette, sesame, and tomato	16.60 €
Pork feet carpaccio, roasted apple, pine nuts, foie and sprouts	19.90 €
Homemade foie terrine, mango, crunchy hazelnut and sweet wine	26.90 €
Stew croquettes with chicken	17.50 €
Local anchovies, a touch of pepper and extra virgin olive oil	18.90 €
Iberian ham (knife cut)	26.80 €
Oil coca bread with tomato	4.50 €
Bread supplement	1.50€

## PASTA / RICE (min. 2 pax)

Cod tortellini, emulsion of its 'callos' (tripe) and cauliflower foam	23.50 €
Creamy rice from Pals with blue lobster	(per person) m.p
Rice from Pals with vegetables, tuna and sesame	(per person) 27.90 €

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## FISH

Cod loin vacuum, cauliflower, caramelized onion and paprika from la Vera	28.90 €
Turbot stuffed with prawns and mussels with white cream and tarragon oil	35.80 €
National sea bass with creamy pickle and carrot chutney	28.90 €
Sea bass on galley suquet, butter with seaweed and onion sprouts	33.50 €

## MEAT

Beef filet, creamy chickpea, al dente vegetables and foie sauce	31.90 €
Boneless lamb with candied figs and summer truffle	34.90 €
National duck breast with curry and pineapple sauce	28.90 €
Confit iberian pork belly, pickled scallops, 'piparras' (green chili) and spicy celery	25.50 €
Roasted meat cannelloni with truffle cream	22.80 €