

## 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 €

# CAN SOPHIA

RESTAURANT

## 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 €

## Menú Can Sophia

### Appetizer

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Strawberry gazpacho with lime marinated prawns, frozen basil and mandarin  
Iberian cured pork with roasted and pickled eggplant on crispy focaccia and honey  
mustard sauce

Piquillo pepper stuffed with squid, rice broth and green chili emulsion

### Main dishes to choose

Grilled rump steak with chickpeas parmentier, vegetables al dente, soy  
reduction and maple syrup

or

Baked sea bass taco on galley suquet, butter with marine touches and sprouts

or

Noodles, smoked cod bits and coriander aioli (min. 2 pers)

### Sweet moments

'Piña colada' with passion fruit soup and meringue

'Mel I mató' with ice cream, rosemary honey and with caramelised puff pastry

Water · Coffee

50,00€

The menu is only available for the entire table

The menu is available until 2.30pm and 9.30pm