

CAN SOPHIA

RESTAURANT

Salads

Season salad with orchard products	10 €
Mango and papaya salad with panko prawns	14.50 €
Forest salad (mushrooms, beetroot, chestnuts, pine nuts, ham and romesco)	14.50 €

Starters

Amélie Oysters natural or with cucumber and yogurt	(per unit)	6 €
Beetroot hummus with vegetables and Blancafort goat cheese crème		14 €
Prawn ravioli with mushrooms, truffle and Nacarii caviar from 'La Vall d'Aran'		19 €
Smoked magret and figs carpaccio with foie mousse and Pedro Ximénex reduction		17 €
Potato Parmentier with low-temperature farm egg, wild mushrooms and summer truffle		18.50 €
Red tuna toast with braised vegetables		14.50 €
Baby squid with candied onion and Amontillado essence		17 €
Braised octopus with potatoes foam and smoked aubergine		18.90 €

Pasta and Rice

Creamy rice with mushrooms and prawns from Palamós		24 €
Rice of 'paraigüero' (black sausage, beans and cod)	(min. 2 pax - Price p/p)	21 €
Roasted noodles with tub gurnard		19.50 €
Roasted meat cannelloni at Natalia Granados' style		13.50 €

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Meat

Kid at low temperature with honey, rosemary and pumpkin cream	21 €
Meatballs with squid at Tossa's style	16 €
Iberian pork cheek with sweet potatoes and vegetables	22 €
Roast beef with pickled vegetables, potato mille-feuille and curry	22 €
Chicken with langoustines	18 €

Fish

Cod with black garlic and honey sauce	22 €
Market fish with baked potatoes and vegetables	21 €
Red mullet 'suquet'	26 €
Squid sautéed with 'mongeta del ganxet' (beans) and mushrooms	21 €
'Cim i tomba' of monkfish and turbot	19 €