

CAN SOPHIA

& RESTAURANT

Dishes to share

Salt cod fritters on fresh escarole with a black garlic emulsion (6 pcs.) 18€

Charcoal tempura king prawns with Espinaler sauce emulsion (6 pcs.) 18€

Salt-cured duck foie gras, served with roasted aubergine compote 22€

Selection of cheeses accompanied by our homemade jams 24€

'Don Bocarte' anchovies, accompanied by artisanal butter and brioche 25€

Hand-carved iberian acorn-fed ham (80 g) 28€

Crystal bread, topped with hanging tomato and extra virgin oil 6€

First Movement – Our Appetizers

Spring salad of fennel, celery and apple, served on tender 16€

Hummus of 'Pinttarra' beans, accompanied by piparras, fuet crisp and puffed tortilla 18€

Chilled tomato soup, with Idiazábal snow, guacamole and marinated 19€

Selection of tomatoes with stracciatella, Iberian shoulder ham and pesto emulsion 22€

Palamós prawn carpaccio with a young garlic and wild asparagus vinaigrette 28€

Squid ink tagliolini sautéed with clams, in an emulsion of their own juice 29€

Seasonal peas with cured yolk, Iberian consommé and caviar 32€

'Mar i Muntanya' rice casserole with premium meats and seafood 28€

Scarlet prawn risotto with sautéed squid and its own ink sauce 36€

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RESTAURANT

Fisch dishes

- Sea bass fillet 'a la espalda', on confit potato with garlic sauté 26€
- Citrus-cured salmon, with asparagus foam and beetroot cream 28€
- Tempura monkfish cubes, with Mallorcan sobrasada mousse and honey 29€
- Cod confit at 63°C, in a spinach broth with pumpkin cream 32€
- Mediterranean tuna tataki, with modern garum and confit tomato 32€

Meat dishes

- Marinated Iberian pork 'lagarto' with roasted apple gel and its demi-glace 24€
- Farmhouse pularda in two preparations, with Jerusalem artichoke textures and praline 28€
- Herb-cruste d white veal loin, accompanied by Morbié sauce 31€
- Lamb gigot, glazed in its own jus 31€
- Premium beef tenderloin, prepared Rossini style 36€

Desserts

- 'Traditional' carrot cake, with raspberry ice cream 9€
- Strawberry in textures, with meringued coconut foam 9€
- 'La copa' of chocolate and chantilly cream 10€
- Bread, olive oil and chocolate 10€
- Butter 'Pà de pessic' with warm peach and lemon soup, basil and yogurt ice cream 12€
- Assorted ice creams, served with your choice of flavor 4€ per scoop