

CAN SOPHIA

RESTAURANT

Salads

Season salad with orchard products	10 €
Caesar salad with lettuce buds from Tudela and chicken cooked at low temperature	11.50 €
Mango and papaya salad with panko prawns	14.50 €
Warm salad of Quail in pickled vinegar of Jeréz	14 €

Starters

Amélie Oysters natural or with ponzu and Ikura	(per unit)	6 €
Vegetal Tartar with pickles and 'regañás'		12 €
Carpaccio of prawns, tomato dice and mayonnaise of basil and toasted pine nuts		15 €
Foie Terrine with apple compote, candied figs and Porto reduction		17 €
Potato Parmentier with low-temperature farm egg, wild mushrooms and summer truffle		17 €
Red tuna toast with braised vegetables		14.50 €
Baby squid with candied onion and a touch of Amontillado		17 €
'Tiradito' of octopus with 'papas a la huancaína'		16.50 €

Pasta and Rice

Pigeon rice with sea cucumbers from Blanes and toasts of their livers	28 €
Creamy lobster rice	(min. 2 pax - Price p/p) 26 €
Roasted black noodles with monkfish and prawns from Palamós	18 €
Pappardelle with pesto, cherry tomato, toasted pine nuts and burrata	11.5 €

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Meat

Milk lamb ribs with Ras el hanout, greek yogurt and citrus fruits	21 €
Duck Magret with pineapple and mango chutney	16 €
Iberian pork fillet with hummus, carrot and pistachios	17.50 €
Veal fillet with mushroom ragout and summer truffle	24 €

Fish

Turbot on pil-pil of black garlic and clams	24 €
Market fish with baked potatoes and vegetables	21 €
Lobster with creamy potato, marine plankton, fennel foam and seafood emulsion	32 €
Swordfish tataki, roasted tomato consommé, vegetables and tomato sorbet	19 €