

CAN SOPHIA

RESTAURANT

FIRST COURSES

Caprese salad from Casa Granados	17.50 €
Duck steak tartar (from Girona) with orange and mustard	20.90 €
Timbal of salmon, lightly smoked with apple and fennel mousse	19.50 €
Aubergine cannelloni with hummus and oriental vinaigrette, sesame, and tomato	16.60 €
Prawn tartare, bittersweet vinaigrette, avocado and algae	21.50 €
Roasted confit leed and onion salad (from Girona) free-range smoked chicken and romesco	17.90 €
Homemade foie terrine, caramelised mango, crunchy hazelnut and sweet wine	26.90 €
Marinated red tuna tataki (Balfegó) on creamy carrot pickle	31.00 €
Cod tortellini, emulsion of its 'callos' (tripe) and cauliflower in two textures	23.50 €
Boneless pork trotters, scallops, Rioja turnip and 'samfaina' (roasted vegetables)	26.30 €
Local anchovies, a touch of pepper and extra virgin olive oil	18.90 €
Iberian ham (machine cut)	26.80 €
Glass bread with tomato	4.50 €
Bread supplement	1.50€

MEAT

Beef filet from Girona, roasted sweet cream and foie sauce	31.90 €
Baked shoulder of suckling lamb with hazelnut praline and black garlic	34.90 €
National duck breast with pineapple curry and creamy coconut daikon	28.90 €
Confit iberian pork belly, pickled scallops, 'piparras' (green chili) and spicy celery	25.50 €
Roasted meat cannelloni with truffle cream	21.50 €

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RICE (min. 2 pax)

Creamy rice from Pals with blue lobster	(per person)	m.p
Rice from Pals with vegetables, red tuna and sesame	(per person)	27.90 €

FISH

Cod fillet on light 'pilpil' of confit artichoke and cockles		28.90 €
Baked wild turbot, raw almond cream and 'al dente' vegetables		m.p
Monkfish loin with creamy saffron		26.90 €
Fish of the day grilled or baked		m.p

DESSERTS

Caramelised pistachio ingot with its points of salt and with chocolate		13.50 €
Goat cheese mousse, beet heart and cream cheese		12.00 €
Crunchy chocolate wafer with its creamy and coffee toffee		11.50 €
Panacotta with hints of lavender		11.50 €
Green apple and mint slush with osmotic fruit and lime		11.00 €
'Tocinito de cielo' (egg and syrup pudding with passion fruit), iced meringue and ginger jelly		12.50 €

Sweet wines:

- Espelt Garnacha - D.O Empordà (Garnacha tinta, Garnacha gris)		4.50 €
- Don PX – D.O. Montilla – Moriles (Pedro Ximénez)		5.50 €
- Don PX Gran Reserva – D.O. Montilla Moriles (Pedro Ximénez)		8.50 €
- Aires de Tramontana – D.O. Empordà (Moscatel)		4.00 €
- Gramona Vi de Glass – D.O. Penedès (Gewüstraminer)		6.50 €
- Gramona Vi de Glass – d.o. Penedès (Riesling)		6.50 €

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Menú Can Sophia

Appetizer

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'Ajo blanco' with melon and anchovy

Timbal of salmon, lightly smoked with apple and fennel mousse

Cod tortellini, emulsion of its 'callos' (tripe) and cauliflower in two textures

Main dishes to choose

Monkfish loin with creamy saffron

or

Rice from Pals with vegetables, red tuna and sesame (min. 2 pax)

or

National duck breast with pineapple curry and creamy coconut daikon

Sweet moments

Green apple and mint slush with osmotic fruit and lime

'Tocinito de cielo' (egg and syrup pudding with passion fruit), iced meringue and ginger jelly

Water · Coffee

50,00€

The menu is only available for the entire table