

CAN SOPHIA

& RESTAURANT

Dishes to share

Hand-carved acorn-fed ibérico ham with crystal bread	28€
Artisanal cheese board with house-made jam	22€
“Don Bocarte” anchovies with crystal bread	21€
Wild bluefin tuna “Don Bocarte”, lettuce bouquet, savory sauce and pearls	18€
Salt-cured foie with fig gelée	23€
Crispy crystal bread with tomato	4€

Starters

Salad from the vegetable garden	12€
Beetroot hummus with crudités and sesame air cake	16€
Escabeche-style endive, creamy cauliflower and roasted pepper	17€
House-cured Angus beef with “Roques Blanques” artisan cheese and lemon-infused salt	19€
Palamós red prawn carpaccio, saffron emulsion and black salt	28€
Ajoblanco cream with thyme-kissed scallops and a touch of caviar	23€
Blanes prawn and mollusc ravioli with a light sea broth and parsley-parmesan foam	21€
Slow-cooked hare rice in a petite casserole, enriched with sea beans	23€

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RESTAURANT

Fisch dishes

Fresh catch of the day, served with a selection of seasonal garnishes S/M

Flambéed mackerel atop roasted seasonal vegetables and tender spring onions 19€

Tender hake loin gently cooked in cava, served with succulent coastal langoustines 23€

Slow-cooked turbot stew inspired by traditional Tossa flavors 28€

Meat dishes

Braised tongue in Carmen's signature carrot sauce 18€

Angus striploin paired with delicate spring onions, presented as a refreshing salad 38€

Rack of lamb with nectarines and a goat cheese sauce 29€

Crisped toast topped with beef tenderloin – in the classic Rossini style 28€

Pigeon cooked two ways, served with its own jus, accompanied by a silky parfait and aromatic spiced bread 28€

Desserts

Silky panna cotta paired with a vibrant tartare of summer fruits 9€

Texturers of Maresme strawberries with a light coconut milk meringue foam 10€

Traditional cheesecake with a delicate, creamy finish 10€

Chocolate cream with chantilly clouds 11€

Can Sophia's white brownie with chocolate ice cream 12€

Assorted ice creams (priced per scoop) 3€