

# CAN SOPHIA

RESTAURANT

## FIRST COURSES

Pickled mushroom salad, roasted pepper, free-range chicken, and pomegranate	18.50 €
Seasonal salad (pumpkin, roquefort cheese, fig, watercress, and nuts)	16.90 €
Pork feet carpaccio, roasted apple, pine nuts, foie and sprouts	19.90 €
Prawn and sea bass tartare with pickles and mircomesclum	23.50 €
Homemade foie terrine, quince paste and walnuts	26.90 €
Roasted meat cannelloni with boletus and truffle bechamel	23.50 €
Aubergine cannelloni with hummus and oriental vinaigrette, sesame, and tomato	16.90 €
Local anchovies with olive oil bread	21.50 €
Roasted chicken croquettes	17.50 €
Iberian ham (knife cut)	26.80 €
Oil coca bread with tomato	4.50 €
Bread supplement	1.50€

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## MAIN COURSES

Confit cod with chickpea stew, mushrooms, and cod tripe	30.90 €
Turbot stuffed with prawn's mousseline with green sauce	35.80 €
Grilled Sea bass with zucchini cream, chanterelles and sauteed boletus	36.90 €
Grilled beef filet with chestnut puree, sweet potato, and foie sauce	31.90 €
Boneless lamb ingot with candied figs and truffle	33.90 €
Duck breast with peach chutney and Port, orange, and soy reduction	28.90 €
Creamy rice with lobster (min. 2 pax)	MP

## DESSERTS

Caramelised pistachio ruby with its point of salt and white chocolate	13.50 €
'Tocinito de cielo' (egg and syrup puding with passion fruit), iced meringue and ginger jelly	12.50 €
Creamy chocolates with iced coffee	11.50 €
Fig biscuit ingot with chestnut gelee, crumble and hot chocolate (70%)	10.90 €
'Piña colada' from Casa Granados	11.50 €