

CAN SOPHIA

RESTAURANT

STARTERS

Caprese Casa Granados

Green salad, pea jelly, mint and iberian ham shavings

Beet cold soup with smoked fish and sour apple

Beef jerky, arugula pesto and rosemary oil

'Almond and coconut 'ajoblanco' with yellowfin tuna tartar

Duck steak tartar with sweet and sour onion and kumquat

MAIN COURSES

Confited cod loin with 'porrusalda' and grilled leek

Piece of fish of the day with crust, citrus sauce, and grilled endive

Beef steak, sweet wine reduction and tuber parmentier

Crispy cannelloni of iberian pork cheek with 'nabo rioja' al dente

Suckling lamb, cured cheese cream, plums and dreid apricots

Mellow rice with cuttlefish

DESSERTS

Choco passion (white chocolate and passion fruit)

Yogurt panna cotta with lavender touches

'Piña colada' on plate

Traditional 'Mel i mató'

Citrus slush, strawberry soup, and aniseed

Sorbet

Water, bread and coffee included

35,00€