

FOOD

SOFIA BE SO

RECOMMENDED AROMATIC BOX NUMBER

TASTING MENU 7 SENSES

1 SEA URCHIN
Grapefruit / Coconut

7 AUTUMN VEGETABLES
Beetroot / Truffle

4 SALMON
Spinach / Corpinnat

5 "ILLA DEL RIU" RICE
Squid / Mushrooms

6 YOUNG LAMB
Cheese / Herbs

3 PINEAPPLE
Coconut / Rum

4 RHUBARB
Raspberries / White chocolate

€120 per person
ACCOMPANIED BY: €65 per person

PRICE IN EUROS · 10% VAT INCLUDED

If you have any allergy or food intolerance, please let our staff know.

This establishment complies with regulations on the prevention of the Anisakis parasite in fish products.

All guests have the same tasting menu.

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RECOMMENDED AROMATIC BOX NUMBER

TASTING MENU 5 SENSES

2 SCALLOPS

Avocado / Sweetcorn

3 PUMPKIN

Caviar

4 SALMON

Spinach / Corpinnat

6 SUCKLING PIG

Golden apples / Hazelnuts

5 DARK CHOCOLATE

Banana

€80 per person

ACCOMPANIED BY: €45 per person

PRICE IN EUROS · 10% VAT INCLUDED

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STARTERS

4 RED PRAWN
Salt "de l'Ebre"
40

3 SEA URCHINS
Grapefruit / Coconut
30

4 **7** AUTUMN VEGETABLES
Beetroot / Truffle
26

3 STEAK TARTARE
Oloroso / Anchovies
30

7 CANNELLONI
Meat / Almonds
29

2 SCALLOPS
Avocado / Sweetcorn
28

5 "ILLA DEL RIU" RICE
Scampi / Rabbit
29

3 PUMPKIN
Egg / Caviar
28

FISH DISHES

 **TURBOT**

Brioche / Leek
33

 **SALMON**

Spinach / Corpinnat
30

  **RED MULLET**

Ginger / Chard
32

MEAT DISHES

 **YOUNG LAMB**

Cheese / Herbs
31

 **OXTAIL**

Mushrooms / Potatoes
35

  **SUCKLING PIG**

Golden apples / Hazelnuts
32

