



Thank you for choosing the Restaurant of Sofraga Palacio to enjoy our gastronomic offer.

We are a venue dedicated to offer a menu based on quality products, selected with lot of love, but above all, we have specialized in fresh fish.

If you suffer any kind of food intolerance or allergy, please tell it to our staff.

We hope you enjoy your experience with us.

## STARTERS

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CHEESE MONTENEBRO      
with nougat toffe and charcoal roasted peppers 16.50€

CROQUETTES NEST       
boletus, cod, iberian ham and prawns in garlic sauce 14.10€

ANCHOVIES FROM SANTOÑA "00"    
with tomato carpacio and oil bread toasts 22.00€

GRILLED SEASONAL VEGETABLES  
with extra virgin olive oil 14.50€

BARAQUEÑO AND LA ADRADA CHEESE BOARD  
with quince and homemade jam   22.55€

HIGH QUALITY IBERIAN CURED HAM   
knife cut with toasts, natural tomato and extra virgin olive oil 19.90€

HIGH QUALITY IBERIAN CURED HAM FED WITH ACORNS  
knife cut with toasts, natural tomato and extra virgin olive oil  27.10€

FOIE NOUGAT     
with raspberries and walnuts and raisins bread 14.90€

SUCKLING LAMBS SWEETBREADS   
vegetables chips and meat sauce 21.90€

HAKE SALAD      
with white prawn and salmon roe 17.50€

RED TUNA TARTAR      
from the Mediterranean sea with oil bread toasts 19.90€

ROCK OCTOPUS IN TWO TEXTURES      
with romesco sauce and guacamole 22.00€


## SALADS

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BURRATINE SALAD     
confited tomatoes and basil pesto 16.90€




PREMIUM TOMATO SALAD    
tuna belly and pickles 15.50€

IMPERIAL LOBSTER SALAD      
mango, fresh cheese and citrus emulsion 22.90€

SOFRAGA'S SALAD    
letucce hearts, tomato, avocado, asparagus, tuna, egg, corn  
and purple onion 14.50€


## RICES

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- BOLETUS RISOTTO**   
with duck foie 16.90€
- CALASPARRA RICE**  
with vegetables and mushrooms 16.55€
- A BANDA RICE**      
with white prawn from Huelva and kimchi ali oli 19.95€





## FISHES

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- COD CHEEKS WITH PIL PIL SAUCE**    
confited potatoes to rosemary and poached egg 19.90€
- GRILLED JIGGING SQUID**      
23.90€
- BAKED COD BACK**    
with vizcaine sauce 19.90€
- RED TUNA TATAKI**      
peas mousse, mini vegetables and cured egg yolk cream 24.50€

## MEATS

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- STEAK TARTAR**      
of Avileña's veal sirloin with vegetable chips 18.90€
- SUCKLING LAMB SHOULDER**  
from Castilla y León, traditional style roast 25.90€
- SUCKLING PIGLET**  
traditional style roast 25.90€
- CHARCOAL GRILLED T- BONE STEAK OF AVILEÑA**  
700 grs aprox. 27.50€
- ENTRECÔTE OF AVILEÑA VEAL**  
grilled with candied potatoes and padrón peppers 23.00€
- SIRLOIN OF AVILEÑA VEAL**    
with herbs Provence butter, potatoes and peregeaux sauce 22.00€
- GRILLED SUCKLING LAMB CHOPS**  
baked potato and grill oil 23.95€
- IBERIAN PREY FED WITH ACORNS**  
roasted potato with lemon, mushrooms duxelle  
and iberian ham 21.00€

## DESSERTS

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- LECHE FRITA**       
with donuts cream, hot chocolate and vanilla ice cream 7.00€
- GREDOS PIE 2.0**      
7.00€
- MELTED CHEESE CAKE**      
with almond crumble 6.55€
- HOMEMADE BROWNIE**      
on chocolate sauce and vanilla ice cream 6.55€
- POMACE CREAM ICE CREAM**     
6.20€
- COOKIES GRANDMA'S PIE**      
with hot chocolate sauce 6.00€
- LEMON SHERBET WITH CAVA**    
5.55€
- TANGERINE SHERBET WITH VODKA**   
5.55€
- NATURAL FRUIT SALAD** 5.55€

## SWEET WINES (by the glass)

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### D.O. MÁLAGA Y SIERRAS DE MÁLAGA

Málaga Virgen 4.10€  
*Pedro Ximénez. Bo. Málaga Virgen*

Molino Real 10.20€  
*Moscatel. Bo. Compañía de Vinos Telmo Rodriguez*

### D.O. NAVARRA

Gran Feudo 5.10€  
*Moscatel 100%. Bo. Chivite*

### OPORTO

Dos Santos Tawny 3.80€  
*Bo. Pinord*

Quinta do Noval LBV 6.10€  
*Touriga Nacional, Touriga Franca y otras.  
Bo. Quinta do Noval*

### HUNGARY

Château Dereszla Aszú 5 Puttonyos 9.30€  
*Furmint, Hárslevelü, Sárgamuskotály, Zéta  
Bo. Château Dereszla*

# FOOD ALLERGENS

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GLUTEN



SOYA



MUSTARD



FISH



CRUSTACEAN



PEANUTS



LUPINS



EGGS



MILK



CELERY



SESAME



SULPHITE



SHELLFISH



NUTS