SOFRAGA

PALACIO

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

We are a venue dedicated to offering a menu based on quality products and proximity, each of them selected with great care, but above all, we are specialised in fresh fish cuisine.

If you suffer any kind of food allergy or intolerance, please consult with our catering department about the possibility of adapting the dishes.

We hope you enjoy your experience with us.

STARTERS

KIDNEY BEANS
with mushrooms and slaughter meat 10.50€

REVOLCONAS POTATOES
with Soria's rasher of bacon 13.95€

CROQUETTES NEST
boletus, iberian ham and garlic prawns 16.50€

GRILLED VEGETABLES
seasonal with extra virgin olive oil 16.50€

FRENCH-STYLE RED TUNA TARTAR
with oil toasts 22.50€

ANCHOVIES FROM SANTOÑA "00"
with tomato carpaccio and oil toasts 22.50€

BARRAQUEÑO AND LA ADRADA CHEESE BOARD
with artisan jam and quince jelly 23.50€

OUR ACORN-FED IBERIAN
loin, salchichón and chorizo natural tomato
and extra virgin olive oil 20.50€

IBERIAN FIELD-FED CURED HAM
with toasts, natural tomato and extra virgin olive oil, 100 grs. 20.50€

ACORN-FED IBERIAN HAM D.O. GUIJUELO
with toasts, natural tomato and extra virgin olive oil, 100 grs. 27.50€

López Núñez. 1 Ávila 05001 920 25 40 80
reservas@sofragapalacio.com www.sofragapalacio.com

SOFRAGA
PALACIO

FOIE NOUGAT
with raspberries and walnuts and raisins bread 16.95€

RED TUNA ANTI-SALAD
with fried egg and crystal shrimps 19.95€

GRILLED ROCK OCTOPUS
with truffled potato cream 24.50€

SUCKLING LAMBS SWEETBREADS
sautéed with tender garlic 27.55€

SALADS

MONTENEBRO CHEESE SALAD
with caramelised onion, cured beef jerky,
walnuts and Santa Teresa quince vinaigrette 16.50€

PREMIUM TOMATO SALAD
tuna belly and local pickles 18.50€

CLASSIC SALAD
letucce hearts, tomato, avocado, asparagus, tuna,
boiled egg, corn, marinated olives and purple onion 16.50€

López Núñez. 1 Ávila 05001 920 25 40 80
reservas@sofragapalacio.com www.sofragapalacio.com

SOFRAGA
PALACIO

RICES

CALASPARRA RICE
with vegetables and boletus — 17.95€

BOLETUS RISOTTO
with duck foie grass — 18.50€

A BANDA RICE
with shrimp from Huelva and kimchi alioli — 22.50€

RICE WITH GRILLED AVILEÑA'S T-BONE STEAK — 27.50€

IBERIAN CHEEK CANNELLONI
parmesan and truffle cream — 23.95€

FISHES

COD CHEEKS WITH PIL PIL SAUCE
confited potatoes to rosemary and poached egg — 23.50€

GRILLED JIG SQUID
with kimchi alioli — 24.95€

BAKED COD BACK
with vizcaine sauce — 22.50€

RED TUNA TATAKI
wakame seaweed, chipotle mayonnaise and cured yolk — 25.50€

López Núñez. 1 Ávila 05001 920 25 40 80
reservas@sofragapalacio.com www.sofragapalacio.com

SOFRAGA
PALACIO

MEAT

STEAK TARTAR
of Avileña's veal tenderloin — 20.95€

SUCKLING LAMB SHOULDER
from Castilla y León, roasted in the traditional way — 29.95€

SUCKLING PIGLET
roasted in the traditional way with confit potatoes — 27.50€

GRILLED T- BONE STEAK OF AVILEÑA VEAL
700 grs aprox. — 29.95€

GRILLED 60 DAYS MATURED T-BONE BEEF STEAK
1 kg aprox. — 60.95€

ENTRECÔTE OF AVILEÑA VEAL
grilled with confit potatoes and 'Padrón' peppers — 23.95€

SIRLOIN OF AVILEÑA VEAL
with confit mushrooms, Port sauce and foie grass — 26.95€

SUCKLING LAMB CHOPS
with baked potato and grill oil — 26.95€

ACORN-FED IBERIAN PORK LOIN
with roasted potato with lemon,
mushrooms duxelles and Iberian ham — 23.95€

López Núñez. 1 Ávila 05001 920 25 40 80
reservas@sofragapalacio.com www.sofragapalacio.com

SOFRAGA
PALACIO

HOMEMADE DESSERTS

FRIED *MILK*
with doughnut cream and Belgian biscuit ice cream 7.95€

CREAMY CHEESE CAKE
with almond crumble and artisan jam 7.95€

CHOCOLATE AND WALNUT BROWNIE
on chocolate sauce and vanilla ice cream 7.95€

GRANDMA'S BISCUIT CAKE
with hot chocolate sauce 7.50€

POMACE CREAM ICE CREAM 7.50€

MANGO TART 7.95€

NATURAL FRUIT SALAD 7.50€

.

López Núñez. 1 Ávila 05001 920 25 40 80
reservas@sofragapalacio.com www.sofragapalacio.com

SOFRAGA
PALACIO

SWEET WINES (by the glass)

D.O. MONTILLA MORILES

Conde de la Cortina 4.00€
Pedro Ximénez 100%. Bo. Alvear

D.O. MÁLAGA Y SIERRAS DE MÁLAGA

Málaga Virgen 4.10€
Pedro Ximénez. Bo. Málaga Virgen

D.O. SOMONTANO

Gewürztraminer dulce 6.20€
Gewürztraminer 100%. Bo. Enate

D.O. NAVARRA

Gran Feudo 4.90€
Moscatel 100%. Bo. Chivite

OPORTO

Dow's Tawny 4.70€
Bo. Dow's Port

Dow's LBV 5.50€
Sousao, Tinta Barroca, Tinta Roriz, Touriga Franca, Touriga Nacional.

HUNGRÍA

Tokaji Château Dereszla Aszú 5 Puttonyos 9.50€
Furmint, Hárslevelü, Sárgamuskotály, Zéta
Bo.Château Dereszla

López Núñez. 1 Ávila 05001 920 25 40 80
reservas@sofragapalacio.com www.sofragapalacio.com

SOFRAGA
PALACIO

FOOD ALLERGENS

GLUTEN

CRUSTACEAN

EGGS

FISH

PEANUTS

SOYA

MILK

NUTS

CELERY

MUSTARD

SESAME

SULPHITE

LUPINS

SHELLFISH

López Núñez. 1 Ávila 05001 920 25 40 80
reservas@sofragapalacio.com www.sofragapalacio.com

SOFRAGA
PALACIO