



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

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## 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€

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

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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€

## RICES

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### 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

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### 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€

# MEAT

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- 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.  65.95€
- 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€

## HOMEMADE DESSERTS

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FINE PUFF PASTRY CAKE, PASTRY CREAM AND PIPPIN APPLE

accompanied by cinnamon ice cream       7.95€

CHEESE CAKE  

and artisanal red fruit 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€

TIRAMISÚ    

7.50€

## SWEET WINES (by the glass)

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### 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, Hárslevelű, Sárgamuskotály, Zéta  
Bo. Château Dereszla*

# FOOD ALLERGENS

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GLUTEN



CRUSTACEAN



EGGS



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY



MUSTARD



SESAME



SULPHITE



LUPINS



SHELLFISH