



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 specialized 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 slaughter meat

11.50€

TRADITIONAL "PATATAS REVOLCONAS"

with pork crackling

14.50€

CROQUETTES NEST



boletus, iberian ham and garlic prawns

17.50€

RED TUNA TARTAR



French-style with oil toasts

22.50€

ANCHOVIES FROM SANTOÑA "00"



with tomato carpaccio and oil toasts

23.50€

BARRAQUEÑO AND LA ADRADA CHEESE BOARD



selection of cheeses of our land accompanied by artisan jam and quince jelly of Saint Theresa

23.50€

LOIN OF IBERIAN ACORN-FED PRESA GUIJUELO D.O



with natural tomato and bread toasts

20.50€

IBERIAN FIELD-FED CURED HAM



knife-cut with toasts, grated natural tomato and extra virgin olive oil

20.50€

OUR ACORN-FED IBERIAN



D.O. Guijuelo with toasts, grated natural tomato and extra virgin olive oil

27.50€

MORELS WITH FOIE GRAS CREAM

with low temperature egg

19.95€

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reservas@sofragapalacio.com www.sofragapalacio.com

FOIE NOUGAT



with raspberries and walnuts and raisins bread

17.95€

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 AND VEGETABLES

MONTENEBRO CHEESE SALAD



with caramelized onion, cured beef jerky,
walnuts and Saint Theresa quince vinaigrette

17.50€

PREMIUM TOMATO SALAD



tuna belly and local pickles

19.50€

CLASSIC SALAD



lettuce hearts, tomato, avocado, asparagus, tuna,
boiled egg, corn, marinated olives and purple onion

16.50€

SAUTÉED VEGETABLES AND SEASONAL MUSHROOMS

18.95€

RICES AND PASTA

CALASPARRA RICE

with vegetables and boletus

18.95€

BOLETUS RISOTTO



with duck foie gras

18.95€

RICE WITH RED SHRIMP



Squid tips and codium algae

22.95€

RICE WITH TENDERLOIN



of grilled veal of Avileña

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

24.50€

GRILLED JIG SQUID



with kimchi alioli

24.95€

BAKED COD BACK



with vizcaine sauce

23.50€

RED TUNA TATAKI



wakame seaweed, chipotle mayonnaise and cured yolk

25.50€

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MEAT

STEAK TARTAR



of Avileña's veal tenderloin

21.95€

SUCKLING LAMB SHOULDER



from Castilla y León, roasted in the traditional way

30.95€

SUCKLING PIGLET



roasted in the traditional way with confit potatoes

27.95€

GRILLED T- BONE STEAK OF AVILEÑA VEAL



45/60 days matured

29.95€

GRILLED NATIONAL T-BONE PREMIUM BEEF STEAK



40 days matured.

75€/kg

GRILLED NATIONAL T-BONE BEEF STEAK



60 days matured,

125€/kg

ENTRECÔTE OF AVILEÑA VEAL



24.95€

SIRLOIN OF AVILEÑA VEAL



with confit mushrooms, Port sauce and foie gras

27.50€

SUCKLING LAMB CHOPS



ACORN-FED IBERIAN PORK LOIN



with roasted potato with lemon, mushrooms duxelles and Iberian ham

24.95€

GRILLED 'SUPER EXTRA' BEEF ROAST



matured for 40 days

27.95€

HOMEMADE DESSERTS

FINE PUFF PASTRY CAKE with pastry cream and pippin apple accompanied

by cinnamon ice cream



7.95€

CHEESE CAKE

with homemade red fruit jam

7.95€

CHOCOLATE AND WALNUT BROWNIE



with chocolate sauce and vanilla ice cream

7.95€

GRANDMA'S BISCUIT CAKE



with hot chocolate sauce

7.50€

POMACE CREAM ICE CREAM



7.50€

CHOCOLATE COULANT

With pistachio heart and white chocolate soup

7.95€

TIRAMISÚ

7.95€

NATURAL FRUIT SALAD

7.50€

PASSION FRUIT CREAM

with white chocolate foam

7.50€

SWEET WINES (by the glass)

D.O. MONTILLA MORILES

Conde de la Cortina	4.10€
<i>Pedro Ximénez 100%. Bo. Alvear</i>	

D.O. MÁLAGA Y SIERRAS DE MÁLAGA

Málaga Virgen	4.20€
<i>Pedro Ximénez. Bo. Málaga Virgen</i>	

D.O. SOMONTANO

Gewürztraminer dulce	6.30€
<i>Gewürztraminer 100%. Bo. Enate</i>	

OPORTO

Dow's Tawny	4.70€
<i>Bo. Dow's Port</i>	
Dow's LBV	5.50€
<i>Sousao, Tinta Barroca, Tinta Roriz, Touriga Franca, Touriga Nacional.</i>	

HUNGRÍA

Tokaji Château Dereszla Aszú 5 Puttonyos	9.95€
<i>Furmint, Hárslevelű, Sárgamuskotály, Zéta</i>	
<i>Bo. Château Dereszla</i>	

FOOD ALLERGENS



GLUTEN



CRUSTACEAN



EGGS



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY



MUSTARD



SESAME



SULPHITE



LUPINS



SHELLFISH