



CHEFS:

Moisés Machado (Mejor cocinero Baleares 2010)

Ferrán Cañadas (Sous-Chef)

Mónica Sani (Sous-Chef)

SALA:

Alesio Fabri (Maitre)

Víctor (Jefe Sector)

Sofía Marí (Desayunos)

Damián (Jefe Sector)

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Maestro Cocinero
"Orden Buen Yantar"
Moisés Machado
Mejor cocinero 2010
Baleares

COLD STARTERS - TAPAS

- Bread, alioli, olives and house appetizer Per person	2,50
- Toasted garlic bread with "sobrasada" (typical sausage) and orange	6,00
- Homemade pickled mussels and bread toast	8,00
- Spoon "Gazpacho" treated like a "Salmorejo", with marinated tuna trunk, egg, extra virgin olive oil and "Quelis"	10,00
- Classic Mediterranean salad with mesclun mixed lettuce, tomato, onion, carrot, cucumber, olives, red pepper, marinated tuna, boiled egg and white asparagus, dressed with extra virgin olive oil	14,00
- Vitello tonnato with roast beef cheek cooked at low temperature in our own way, green salad with arugula, onions, mushrooms, classic sauce and parmesan flakes	15,00
- Salad "Cana Sofia" with grilled goat cheese, crispy ham, almonds, raisins, lettuce mesclun, tomato, onion, orange and apple dressed with balsamic vinaigrette, extra virgin olive oil, basil and honey	16,00
- Ibicencan baked potato salad, roasted red pepper, boiled egg, chives, Ibicencan bread crackers, tomato, olives, dried fish from Formentera and gourmet herrings in extra virgin olive oil	15,00
- Great salad to share with 1 boiled lobster and King prawns, treated with a cocktail of apple, pineapple, avocado, lettuce and orange with Campari cocktail sauce (2 pers. / price per person)	25,00
- Bluefin tuna tartare with avocado, apple and green salad with arugula	22,00
- Red prawn ceviche, sea bream and octopus, tomato, avocado and onion	24,00
- Black Angus Ox fillet steak tartare with tomato, arugula and onion served with toast	22,00
- Spanish cured Iberian Ham, Ibicencan bread biscuits and fried almonds	22,00
GASTRONOMIC TASTING TAPAS, COLD AND HOT STARTERS	
6 tapas + Special of the day according to the Chefs (Min. 2 pers. / Price per pers.)	25,00

HOT STARTERS - TAPAS

- Country chicken and Iberian Spanish cured ham croquettes	7,00
- Cod and king prawns fritters	8,00
- Andalusian style shrimp omelettes and guacamole (unit)	2,50
- Semi-salted Ibicencan red prawn (unit)	6,00
- Scrambled eggs with sea anemones, cod, young garlic and toast	12,00
- Scallops and grilled fresh duck foie gras with baked apple with vanilla	22,00
- Grilled octopus with Ibicencan "arrugao" potatoes and candied bacon BT	15,00
- Garlic King Prawns with fried chickpeas and tomato	15,00
- Grilled seasonal vegetables with Ibicencan potato, zucchini, eggplant, carrot, green asparagus, onion, ...	14,00
- Spaghetti with squid sauteed with dried tomatoes, garlic and capers	19,00
- Ravioloni stuffed with buffalo's mozzarella ricotta and spinach on ratatouille of seasonal vegetables and parmesan	16,00
- Vegetables and prawns Wok with soy rice noodles	16,00
- Veal Bolognese lasagna, classic, gratinated with 5 cheeses	14,00

MEAT

- Ibicencan countryside chicken breast breaded with Cornflakes, with mango curry sauce, grilled pineapple and coconut rice	17,00
- Fajitas "Tex-Mex" of Fore rib with pineapple served with flour tortillas and homemade guacamole	17,00
- Extra charcoal grilled meat and vegetables with farm's chicken, lamb, prey Iberian pork, Black Angus ox "entraña" (thick steak), Creole sausage, chorizo sausage and black pudding (Min. 2 people / price per person)	20,00
- Iberian suckling pig roasted BT, served boneless with its crunchy and green salad with rocket, orange and roasted apple	23,00
- Grilled national beef fillet steak with duck's foie, potato gnocchi and seasonal vegetable ratatouille We also prepare it grilled without foie 24.00	29,00
- Grilled National T-Bone steak of 1kg. (30 days of ripening) served with homemade chips and green salad (Min. 2 persons / price per person)	22,00
- Charcoal grilled "Black Angus Nebraska" ox extra fillet steak tournedó, potato gnocchi and seasonal vegetable ratatouille	40,00
- Extra garnishing Potatoes, vegetables,...	6,00



- DISH OF THE DAY Chef Appetizer - Bread, olives and alioli - Dish of the day - Dessert 19,00
- Dish of the day Saturdays, Sundays, vespers and bank holidays 24,00

RICE DISHES AND PAELLAS MIN. 2 PERS. / PRICE PER PERS.

- Risotto made with Carnaroli rice
- Creamy risotto with parmesan seasonal vegetables 12,00
- Creamy risotto with scallops, wild mushrooms, duck's foie gras and fresh parmesan 22,00
- Paellas and rice dishes made with Spanish Extra "Bomba" rice and AVOE
- Black rice casserole with sea anemones, artichokes, cuttlefish, king prawns and mushrooms 19,00
- Fideuá "arrosejat" of thin noodles with seafood anemones, squid, cuttlefish and King prawns (all peeled) 20,00
- Mixed paella with Ibicencan farmer's chicken, cuttlefish, King prawns and mussels 20,00
- Special seafood paella with cuttlefish, mussels, king prawns, crayfish. red prawns and ibicencan crab 25,00
- Paella "arroz a banda" With cuttlefish, King prawns and 1/2 lobster (per person) 28,00
- Paella "Cana Sofia" of fish and seafood With monkfish, halibut, King prawns, mussels, crayfish, red shrimp, ibicencan crab ... 35,00
- Cana Sofía" brothy Fisherman's rice casserole (all fish and seafood peeled and boneless) With monkfish, halibut, King prawns, mussels, crayfish, red prawns, squid, ... 35,00

- GASTRONOMIC TASTING MENU 60,00
Our Chef's elaborate a creative menu based on market and season.
High quality menu which changes every day, consisting of 1 cold starter, one hot starter, one meat dish, one fish dish and one dessert portions (adequate amounts)-
- Gastronomic tasting menu and wine pairing We will serve the right wine for each elaboration and dish 120,00

FISH & SEAFOOD

- National Grilled squid, classic style, AVOE and garlic blanched, served with rice and vegetables 22,00
- Steamed salmon with wok vegetables, rice noodles and king prawns "Thai" style 20,00
- Lobster with garlic (peeled and clean) with hummus and tomato 45,00
- Sea bass, bream or wild snapper to the salt (entire piece) vegetables and hollandaise sauce
Kilo price recommended for 2 pers. / Price per pers. 35,00
- We also prepare them baked classic Mediterranean style with potatoes, peppers and onions in white wine
- Sea bass or bream (portion) with grilled seasonal vegetables 26,00
- Grilled Bluefin tuna pepper crusted with guacamole, crispy parmesan and vegetable sushi 28,00
- Braised Monkfish with roasted garlic tomatoes, oregano and black olives 26,00
- Grilled grouper BT, with potatoes cooked our way 28,00
- John Dory, Ibicencan scorpionfish, red snapper, Toothed bream (entire piece) Price per kilo recommended for 2 pers. 70,00
- We can prepare it grilled or braised with seasonal vegetables or baked, classic Mediterranean style with sliced potatoes, peppers and onions in white wine
- Suquet / Ibicencan lobster stew with classic style potatoes Min. 2 pers. / Price per pers. for 1 kg 60,00
- Ibicencan fish "Bullit"(stew) "our way" with red prawns, crab, grouper, monkfish, ibicencan scorpionfish...
with alioli potatos and its rice "paella a banda" with cuttlefish Full menu 2 courses (Min. 2 pers. / Price per pers.) 39,00
- Great BBQ / Varied grilled and garlic braised fish tasting with seasonal vegetables (Min. 2 pers. / Price per pers.)
With tuna, grouper, monkfish, sea bream, sea bass, King prawns, squid, mussels, ... 45,00

10% VAT INCLUDED IN PRICES