

S o f i a

A P E R I T I F

Canapés de la Casa — 115

six kinds of freshly made canapés of the house

Croquette — 120

four combination of wagyu, cheese or shrimp fried rolls

Chipirones Fritos — 120

fried baby calamari served with aioli

Grilled Bone Marrow 190

topped with salsa verde

Fried Mushroom — 120

fried champignon button mushroom with aioli

S A L A D

Ensalada *del Mariscos* — 190

beet, orange & arugula with clams, calamari & scampi

Burrata Salad — 160

creamy italian soft cheese with heirloom tomatoes, basil & pomegranate

Wagyu Beef Salad — 200

*wagyu short ribs, pomelo, cucumber, tomatoes & iceberg lettuce
in pungent & sweet fresh lime gravy*

G A L E T T E P I Z Z A

Crusty Delicate French Pastry Dough *with* Choices of:

Pomodoro Mozzarella — 135

italian buffalo milk cheese with tomato paste

Champignon Quesos — 135

melted parmesan cheese with mushroom

Fruti di Mare — 145

scampi, baby scallop & calamari in crushed tomato

Atun y Olivos — 135

tuna confit & pineapple

Wagyu — 160

thin-sliced beef wagyu short ribs

Fromagi Stagionato — 135

four kinds of aged cheese saporito, brie, appenzeller, parmigiano

E X T R A T O P P I N G

Burrata — 33

Anchovy — 33

Mozzarella — 33

S O U P

Champignon Soup *with* **White Truffle Oil — 125**

traditional slow cooked champignon soup

Crab Bouillabaisse Soup — 210

crab lump confit ala provençal seafood soup

Wagyu Oxtail Soup — 280

indonesian style wagyu oxtail soup, 12 hours braised in tropical herbs brines

P A S T A

Pappardelle Ragu — 190

tuscany style homemade pasta with beef ragout in tomato sauce

Spaghetti di Mare — 190

black ink spaghetti alio y olio with clams, prawns & baby scallop

Ravioli Truffle — 200

black summer truffle paste

Cappellini Tartuffo — 170

angel hair pasta with black summer truffle paste and shitake mushroom

Spaghetti al Tonno — 150

spicy spaghetti with tuna & black olive

N O O D L E S

Bakmie Sofia — 130

traditional noodle soup with smoky chicken & seafood

Kwetiau Goreng Seafood / Wagyu — 140

stir-fried flat rice noodle with beef / seafood (scampi, calamari, baby scallop)

L O B S T E R

Lobster - 1,500 - 1,800 / GR
Lobster Mutiara - 3,500 / GR

Varies According to Size & Market Season

Bouillabaisse Termidor

traditional seafood stock gravy & melted appenzeller cheese

Saveur Provençal

provençal green gravy with fresh parmigiano

Plancha Costa *del Sol*

salsa verde & garlic tomatoes

Del Norte

steamed lobster served with dill, beet & aioli vinaigrette

Mantequilla y Ajos

grilled with hokkaido garlic butter

Busara *de Venezia*

tomatoes passata with crab paste

Tabasco Garlic

grilled with tequilla & tabasco garlic sauce

Rica Dabu — Dabu

sambal rica & dabu - dabu a la manadonese

Steamed *ala Cantonese*

garlic, japanese tsoyu & sake

Borneo

grilled with pungent & piquant yellow paste a la borneo

Jimbaran

grilled with balinese style sweet gravy

Black Pepper Teriyaki

classic japanese soy sauce glazed with black pepper

R E S E R V E A G I N G S T E A K

Sirloin — 3,400 (MB7) / 4,700 (MB9)

tasmanian wagyu, MB 6 + / 45d

Ribeye — / 4,900 (MB9)

tasmanian wagyu, MB 6 + / 45d

Porterhouse / T-Bone — 3,700 (MB7)

tasmanian, MB 4 / 5 + / 45d

Matsusaka Short Ribs Kalbi — 4,200 (MB12 +)

tasmanian + MB 12 +

G R A V Y

Sofia Pepper Sauce

White Truffle Sauce

Chimicuri *las* Pampas

Al Ajillo

S E A F O O D

Garlic Chili King Prawns — 180

king prawn with fried garlic & chili

Andalusian King Prawns — 180

king prawn with andalusian chimichurri

Char-grilled Salmon — 230

served with grilled green asparagus, clams, salsa verde, home made tartar sauce

L A M B

Braised Lamb Shank — 310

six hours slow cooked lamb shank braised in beer & mediterranean herbs

C H I C K E N

Oven Baked Gravy Chicken — 235

baked chicken confit with black pepper cream gravy

Grilled Chicken Skewer — 165

andalusian style grilled chicken skewer

Koninginnehapje — 150

*creamy chicken mushroom with hokkaido butter puff
- a belgian dish*