EN

# Sofia

## BAR & TAPAS

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## CHEF'S SIGNATURE TAPAS

### Chargrilled squash
VEGAN

*With la Vera paprika romesco and Dijon mustard crisp*

**12€**

### Salt-baked red prawns
*With mandarin vinaigrette*

**10€ (3u) | 16€ (5u)**

### Hand-cut beef tartare
*With pickled mushrooms, cured egg yolk and horseradish cream*

**17€**

### Smoked Swordfish
*With mató cheese, lime, fig leaf sauce and kataifi pastry*

**16€**

### Crispy paella bites
*With prawn tartare and green apple*

**16€**

### Iberian ragu olive bites
*Fried olives stuffed with veal ragu, Iberian pancetta and aromatic herbs*

**6€**

## COLD TAPAS

### Crystal bread with tomato
**4.5€**

### Acorn-fed Iberian ham
**40gr - 19€**
**60gr - 28€**

### Selection of Catalan cheeses and artisanal jams
*Garrotxa, Urgèlia, Serrat y El Glauc*

**18€**

### Ebro delta oyster
**4.5€ (1u) | 13.5€ (3u) | 25€ (6u)**

### Red tuna
*Seated on the grill, crunchy guanciale, celery foam and samphire*

**16€**

### "Grand Hyatt" salad
VEGAN

*Selection of baby greens, confit artichokes, Girona apple, pickled onion and lime & honey vinaigrette*

**11€**

**+ semi-aged Manchego cheese - 2€**

## HOT TAPAS

### Mini - smoked cheese flauta

*With grilled smoked scamorza, saffron honey and toasted hazelnuts*

**12€**

### Crispy oxtail coca
*Slow-cooked oxtail on a crispy coca flatbread, with seasoned fresh tomato, basil and extra virgin olive oil*

**12€ (2ud)**

### Croquettes
*Iberian ham*

**With caramelized onion and Jerez vinegar**

*Porcini mushrooms & black truffle*

**With roasted leek sauce**

*Payoyo cheese*

**With piquillo pepper jam**

**4€ (1ud)**

### Signature patatas bravas
*Crispy potatoes with sweet garlic alioli and spicy Sofía brava sauce*

**8€**

### Marsala-glazed pork ribs
*Pork ribs with tangy cider cream and Mediterranean herbs*

**12€**

# TO SHARE

### Grilled picaña

*With parsley sauce and your choice of side: French fries or grilled vegetables*

**29€ / Half portion - 16€**

### Grilled octopus

*With Mediterranean tomato sauce, crispy oregano corn and fried caper flowers*

**18€**

***Side dishes- 4.5€***

# LE PIZZE DI SOFIA

### Margherita Sofía

*Tomato sauce, fior di latte, fresh basil & EVOO*

**15€**

### Nduja & honey

*Tomato sauce, Calabrian 'Nduja, burrata, pickled red onion, rosemary honey and toasted walnuts*

**17€**

### Quattro formaggi mediterranis

*Fior di latte, Taleggio, Gorgonzola Dolce, Pecorino cream, black pepper and oregano*

**17€**

### Mortadella & Burrata

*Fior di latte, mortadella Bologna IGP, burrata stracciatella, pistachio cream and lemon zest*

**18€**

### Guanciale, Pumpkin & Pecorino

*Roasted pumpkin cream, fior di latte, crispy guanciale, Pecorino Romano, black pepper and lemon thyme*

**18€**

### La Grand Hyatt - Autumn Edition

*Fior di latte, aged sheep's cheese, Iberian ham, fig jam, crispy sage and rosemary oil*

**19€**

### Peperoni

*Tomato sauce, fior di late and pepperoni*

**18€**

### Mediterránean

VEGAN

*Tomato sauce, vegan mozzarella, seasonal escalivada, pistachio pesto, Kalamata olives and rocket leaves*

**15€**

# DESSERTS

### Honey & Mató Xuxo

*Traditional crispy pastrie filled with honey & mató fresh cheese, with cinnamon ice cream*

**8€**

### Pecan pie

*Pecan nut pie with homemade caramel and thyme ice cream*

**8€**

### Jijona turrón coulant

*With mandarin ice cream*

**9€**

### Moka - Tiramisú

*Our tiramisu, served in a teapot and finished tableside*

**8€**

### Crema catalana 2.0

*A contemporary take on the traditional Catalan Cream*

**8€**

### Fruit selection

**6€**

### Nutella pizza

*Thin, crispy dough topped with nutella*

**9€**

### Nutella fried focaccia

*With nutella fondue*

**6 €**

**+ Extra coco /banana /hazelnut - 2.5€**

# WHITE WINE

**La Charla · D.O. Rueda** ..... 9€ 34€
***Verdejo.*** *Expressive aroma of white fruit, pear or melon, accompanied by a tropical character.*

**Vol d'ànima ECO · D.O. Costers del Segre** ..... 9€ 35€
***Chardonnay, Albariño, Xarel·lo.*** *Young and creamy, complex aroma with hints of peach.*

**Raimat Albariño · D.O. Costers del Segre** ..... 9€ 36€
***Albariño.*** *Great aromatic complexity, with citrus notes, ripe stone fruit, white flowers and a mineral finish.*

**Raimat Turons de La Pleta · D.O. Costers del Segre** ..... 38€
***Chardonnay.*** *Fresh and well-balanced, with generous volume and refined foudre-aged texture. Fruity notes.*

**Miranda d'Espiells · D.O. Penedes** ..... 36€
***Chardonnay.*** *Aromas of pineapple, melon and fresh apple. Fresh and well-balanced, with citrus notes. A versatile wine, perfect for any occasion*

**Pazo de San Mauro · D.O. Rías Baixas** ..... 48€
***Albariño.*** *Ripe apple, pear and peach notes and white floral aromas.*

**Cloudy Bay · Marlborough, New Zealand** ..... 49€
***Sauvignon Blanc.*** *Lemon and white nectarine notes with touches of very well-integrated wood and vanilla.*

# ROSÉ WINE

**Raimat Vol d'Anima Rosado ECO · D.O. Costers del Segre** ..... 35€
***Pinot Noir and Garnacha.*** *Delicate and fresh character, with vibrant red fruit and the smoothness of Garnacha.*

**Whispering Angel · Côtes de Provence, France** ..... 12€ 45€
***Garnache, Cinsault and Rolle.*** *Known for its freshness, elegance, fruity notes and characteristic pale pink colour.*

**Whispering Angel · Magnum(1,5L)** ..... 90€

# SPARKLING ROSÉ WINE

**Ars Collecta Grand Rosé · D.O. Cava** ..... 39€
***Xarel·lo, Pinot Noir and Trepat.*** *Aromas of red fruits and florals, with refreshing acidity and harmonious finish.*

**Champagne Veuve Clicquot · Rosé** ..... 89€
***Pinot Noir, Meunier and Chardonnay.*** *Fresh, rounded and expressive, with red and dark fruits, spices and pastry notes, lifted by toasted nuances, orange peel and gingerbread from its lees aging.*

# RED WINE

**Viña Pomal Crianza · D.O. Rioja** ..... 9€ 34€
***Tempranillo.*** *It is a soft and pleasant wine with great fruit intensity.*

**El Pispa · D.O. Montsant** ..... 9€ 35€
***Garnacha.*** *Perfect balance of ripe fruit, mineral touches and roasted notes.*

**Raimat El Molí · D.O. Costers del Segre** ..... 9€ 36€
***Cabernet Sauvignon.*** *Silky tannins, black fruit notes and subtle spicy touches from foudre ageing.*

**Pruno · D.O. Ribera del Duero** ..... 10€ 38€
***Tempranillo.*** *Aromas of red fruit with oaky toffee hints. Sweet and fruity wine on the palate.*

**Raimat Turons de Vallacorba· D.O. Costers del Segre** ..... 38€
***Cabernet Sauvignon.*** *Enveloping tannins, persistent texture and clearly defined fruit.*

**El Enemigo · Mendoza, Argentina** ..... 49€
***Malbec.*** *Aromas of cherries and fresh blackberries, with a hint of black pepper.*

**Pagos de Anguix Barrueco · D.O. Ribera del Duero** ..... 50€
***Tempranillo.*** *A complex and structured wine, aromas of black fruits and tobacco*

**Les Terrasses Álvaro Palacios · D.O. Priorat** ..... 73€
***Cariñena, Garnacha, Cabernet Sauvignon and Syrah.*** *Structured, characterful with ripe fruit and spice aromas, floral-mineral notes, and a persistent finish.*

# SPARKLING WINE

**Juvé & Camps Cinta Púrpura · D.O. Cava** .... 12€ 35€
***Xarel·lo, Macabeo and Parellada.*** *Ripe white fruits and hints of toasted bread and pastries.*

**Juvé & Camps Reserva de la Familia · D.O. Cava** ... 54€
***Xarel·lo, Macabeo and Parellada.*** *Delicate citrus notes, ripe fruit and subtly integrated ageing character.*

**Ars Collecta Blanc de blancs · D.O. Cava** ..... 39€
***Chardonnay.*** *Fresh aromas of white fruits and flowers, with a creamy structure and refreshing acidity.*

**Champagne Veuve Clicquot Yellow Label · Brut** ..... 18€ 85€
***Pinot Noir, Meunier and Chardonnay.*** *Fresh and silky on the palate, with a richly aromatic profile. White and yellow fruits dominate, complemented by citrus notes that blend harmoniously with gentle sweet nuances.*

**Champagne Dom Pérignon · Brut** ..... 390€
*Floral and fruity tone. Ripe hay and toasted notes, along with hints of licorice.*

**Codorníu Zero Sparkling White Wine** ..... 7€

**Become a WOH member and pay here with points**

# Sofia

BAR & TAPAS

## SIGNATURE COCKTAILS

**Oaxaca's roar**
*Rosaluna mezcal, Frangelico, pineapple juice and almond*
17€

**La Patrona**
*Patrón Silver tequila, triple sec, lime, honey, dill and rosemary*
17€

**Ginger Breeze**
*Santa Teresa Gran Reserva rum, cachaça, lime and ginger*
17€

**Night City**
*Grey Goose vodka, Cassis, lime and cranberries*
17€

**Ginger Kiss**
*Bombay Sapphire gin infused with cardamom, egg white, lime and ginger*
17€

**Scarlet Saint**
*St. Germain, Bacardi rum infused with cinnamon and orange, lime and redberry juice*
17€

**Mr. Beam**
*Jim Beam Bourbon, Cassis, Codorniu Cuvee 1872 cava and vanilla*
17€

**Highland's Whisper**
*Dewars 12 Whisky, Earl Grey, pink peppercorn and cinnamon*
17€

## CLASSIC COCKTAILS

**St. Germain Spritz**
*St. Germain, Codorniu Cuvee 1872 Cava and soda*
15€

**Negroni**
*Bombay Sapphire gin, Campari, and red vermouth*
17€

**Espresso Martini**
*Grey Goose vodka ,espresso coffee and coffee liqueur*
17€

**Margarita**
*Patrón Silver tequila, triple sec, lime and salt*
17€

**Mojito**
*Bacardi rum, mint, lime and brown sugar*
17€

**Old Fashioned**
*Jim Beam bourbon, Angostura bitters, and orange peel*
17€

**Moscow Mule**
*Grey Goose vodka, ginger beer and lime*
17€

**Aperol Spritz**
*Aperol, Codorniu Cuvee 1872 cava and soda*
15€

## MOCKTAILS

**Vibrant Raspberry**
*Free alcohol vermut Martini Vibrante, raspberries, pineapple, vanilla and soda*
14€

**Peach Mule**
*Peach juice, lime, ginger and ginger beer*
14€

**Grand Lemonade**
*Strawberries, Cassis, vanilla and lime*
14€

**Flowers in the garden**
*Free alcohol vermut Martini Floreale, almond, cinnamon and lime*
14€

## SOFT DRINKS

**Still water 500 ml**
4€

**Sprite · Fuze Tea**
4€

**Sparkling water 330 ml**
4€

**Red Bull**
5€

**Coca Cola · Coke Zero**
5€

**Schweppes**
*Lemon, Orange, Ginger Ale, Ginger Beer, Premium tonic*
5€

## BEERS

**Draught beer - Damm**
*Mediterranean beer*
*Alcohol 5,4%*
7€

**Daura**
*Gluten free beer · Alcohol 5,4%*
7€

**Coronita**
*Lighter Pilsener beer*
*Alcohol 4,6%*
7€

**Free Damm**
*Alcohol free beer - 0,0%*
7€

**Damm Lemon**
*Mediterranean shandy*
*Alcohol 3,2%*
7€

**Voll-Damm**
*Double malt beer*
*Alcohol 7,2%*
8€

## CRAFT BEERS

**Barceloneta**
*Summer Ale. Ibu 25 · Alcohol 2,8%*
*Blonde ale, gold-colored and clean*
8€

**Gracia**
*IPA. Ibu 40 · Alcohol 6.4%*
*Burgundy and mahogany tones with flowers and citrus aromas*
8€

**Eixample**
*Brown Ale. Ibu 50. Alcohol 6.5%*
*Dark beer, rust and clay-colored, cacao and coffee notes.*
8€

# ALLERGENS

## CHEF'S SIGNATURE TAPAS

- Chargrilled squash
- Salt-baked red prawns
- Hand-cut beef tartare
- Smoked swordfish.
- Crispy paella bites
- Iberian ragu olives bites

## COLD TAPAS

- Cristal bread with tomato
- Acorn fed Iberian ham
- Seleccion of Catalan chesses and artisanal jam
- Ebro Delta oyster
- Red tuna
- "Grand Hyatt" salad
- Extra Manchego chesse

## HOT TAPAS

- Mini-smoked chesse flauta
- Crispy oxtail coca
- Iberian ham croquette
- Mushrooms & black truffle croquette
- Payoyo cheese croquette
- Signature patatas bravas
- Marsala-glazed pork ribs

## TO SHARE

- Grilled picaña
- Grilled octopus

## LE PIZZE DI SOFIA

- Margherita Sofía
- 'Nduja & honey
- 4 Quattro formaggi mediterránis
- Mortadella & Burrata
- Guanciale, Pumpkin & Pecorino
- La Grand Hyatt
- Pepperoni
- Mediterránean

## DESSERTS

- Xuxo honey & Mató
- Pecan pie
- Jijona turrón coulant
- Moka - Tiramisú
- Crema catalana 2.0
- Nutella fried focaccia
- Nutella pizza
- Fruit selection

Gluten *Gluten* · Lácteos *Milk* · Huevos *Eggs* · Frutos secos *Nuts* · Sésamo *Sesame* · Cacahuete *Peanuts* · Mostaza *Mustard* · Soja *Soya* · Apio *Celery* · Pescado *Fish* · Moluscos *Molluscs* · Crustáceos *Crustaceans* · Sulfitos *Sulphites* · Vegetariano *Vegetarian* · Vegano *Vegan*

*Si tiene alguna intolerancia o alergia, comuníquelo a nuestro personal. Todos los precios están en euros e incluyen un 10% de IVA.*

*El consumo de hamburguesas, carnes, aves, mariscos, pescados y huevos crudos o poco hechos puede incrementar el riesgo de enfermedades alimentarias. Este establecimiento cumple las normas sobre prevención del parasitosis por anisakis en productos de la pesca.*