

# S o f i a

*by* Andrea Peresthu

A P E R I T I F

**Canapés de la Casa — 110**

*six kinds of freshly made canapés of the house*

**Croquette — 110**

*four combination of wagyu, cheese or shrimp fried rolls*

**Chipirones Fritos — 110**

*fried baby calamari served with aioli*

**Pulpo y Guacamole — 110**

*galician smoky octopus with avocado & pomegranate*

**Foie Gras Terraine — 450**

*beet onion confit in red wine & saffron*

**Grilled Bone Marrow — 180**

*topped with salsa verde*

**Fried Mushroom — 110**

*fried champignon button mushroom with aioli*

**Tabla de Charcuterie — 1,200**

*assorted cold cuts jamon serrano, black forrest ham, chorizo bellota, pickles & olives*

**Tabla de Quesos — 700 (7 kind) / 1,200 (13 Kind)**

*premium cheese selections :*

*gruyere, bleu de gex, comte, tome de savoie, appenzeller young, saporito de veneto,  
brie de meaux, cantal / saler, blue de termignon, camembert de normandie,  
jersey gouda belegen, livarot, maroilles, ardechoise bellaivire, tartufino gouda with truffle,  
ubriacio, munster, jersey landana oude, leicesthershine red cheddar, raclette*

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

Crusty Delicate French Pastry Dough *with* Choices of:

**Pomodoro Mozzarella — 110**

*italian buffalo milk cheese with tomato paste*

**Champignon Quesos — 110**

*melted parmesan cheese with mushroom*

**Fruti di Mare — 130**

*scampi, baby scallop & calamari in crushed tomato*

**Atun y Olivos — 120**

*tuna confit & pineapple*

**Wagyu — 150**

*thin-sliced beef wagyu short ribs*

**Fromagi Stagionato — 130**

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

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

**Burrata — 30**

**Anchovy — 30**

**Mozzarella — 30**

S A L A D

**Ensalada *del Mariscos* — 180**

*beet, orange & arugula with clams, calamari & scampi*

**Burrata Salad — 150**

*creamy italian soft cheese with heirloom tomatoes, basil & pomegranate*

**Wagyu Beef Salad — 190**

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

**Rock Lobster Salad — DP**

*bamboo lobster with pineapple, green peas & aioli sauce*

S O U P

**Champignon Soup *with* White Truffle Oil — 110**

*traditional slow cooked champignon soup*

**Crab Bouillabaisse Soup — 195**

*crab lump confit ala provençal seafood soup*

**Galápagos Fish Maw Soup — 285**

*cantonese style fish maw soup originated from galápagos island  
served with crab & baby scallop*

**Wagyu Oxtail Soup — 210**

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

P A S T A

**Pappardelle Ragu — 180**

*tuscany style homemade pasta with beef ragout in tomato sauce*

**Nero di Mare — 180**

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

**Ravioli Truffle — 190**

*black summer truffle paste*

**Cappellini Tartuffo — 150**

*angel hair pasta with black summer truffle paste and shitake mushroom*

**Spaghetti al Tonno — 120**

*spicy spaghetti with tuna & black olive*

N O O D L E S

**Bakmie Sofia — 120**

*traditional noodle soup with smoky chicken & seafood*

**Kwetiau Goreng Seafood / Wagyu — 130**

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

**Kwetiau Kuah — 110**

*flat rice noodle soup with beef broth, slices of wagyu & beef balls*



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

**Sirloin — 2,300 (MB4) / 3,200 (MB7)**

*tasmanian wagyu, MB 6 + / 45d*

**Ribeye — 2,300 (MB4) / 3,200 (MB7)**

*tasmanian wagyu, MB 6 + / 45d*

**Porterhouse / T-Bone — 2,300 (MB4) / 3,500 (MB7)**

*tasmanian, MB 4 / 5 + / 45d*

**Txuleton — 2,300 (MB4) / 3,500 (MB7)**

*tasmanian + MB 4 / 5 + / 45d*

**Matsusaka Short Ribs Kalbi — 4,000 (MB12 +)**

*tasmanian + MB 12 +*

G R A V Y

**Sofia Pepper Sauce**

**White Truffle Sauce**

**Chimicuri *las* Pampas**

**Al Ajillo**



F I S H

**Black Cod *with* Bouillabaisse — 450**

*japanese black cod with provencal style seafood gravy with saffron*

**Mexican Groot *al Horno* — 350**

*baked mangrove snapper with garlic & olive oil*

L A M B

**Braised Lamb Shank — 295**

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

**Lamb Chop — 250**

*grilled lamb chop ala provençal*

**Lamb Bazaar — 2,000**

*whole lamb leg served with butter rice & middle eastern style salad*

C H I C K E N

**Poulet *au Poivre* — 225**

*baked chicken confit with black pepper cream gravy*

**Pinchos *de Pollo* — 150**

*andalucian style grilled chicken skewer*

**Koninginnehapje — 150**

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

N U S A N T A R A G A L O R E

**Parahyangan — 450**

*gepuk wagyu, ikan asin yem pao, babat bakar, lalapan, sambal zoendal*

**Dewata — 350**

*ayam asap klungkung, sate lilit ayam, lawar bali & sambal matah / mbe*

**Sate Maranggi Wagyu — 210**

*wagyu beef skewer marinated in maranggi style*

**Sate Maranggi Wagyu with Sambal Matah — 210**

*wagyu beef skewer marinated in maranggi style with sambal matah*

**Nasi Goreng Kepiting & Baby Scallop — 200**

*crabs & baby scallop fried rice*

**Nasi Goreng Wagyu (Short Ribs) — 250**

*short ribs wagyu beef fried rice*

**Nasi Goreng Ikan Asin Yem Pao Petai — 200**

*salted fish yem pao fried rice with pungent beans*

**Kwetiau Goreng Seafood — 150**

*fried flat noodle with squid & scampi*