TURKISH CUISINE IN BARCELONA

— THE MENU —

sofra

@SOFRABARCELONA · SOFRABARCELONA.COM

SOFRA BARCELONA · THE MENU

Sofra

The table that brings us together

In Turkish, "sofra" means much more than a table. It is the sacred place where family gathers, where stories, laughter and entire generations are shared around food. It is hospitality, warmth and belonging — the heart of Turkish culture.

OUR STORY · FAMILY

A family business

Sofra Barcelona was born from the dream of two Turkish familis to bring the flavors, aromas and traditions of their homeland to Barcelona. Every dish we serve is prepared with recipes passed down from generation to generation, with carefully selected ingredients and with the same love we cook with for our own family.

When you walk through our door, you are not a customer. You are part of our sofra.

OUR VALUES

Tradition

Authentic family recipes from the heart of Turkey.

Freshness

Market produce and bread baked fresh in-house every day.

Hospitality

Aquí se come, se comparte y se siente como en casa.

WIFI

— Hoş geldiniz · Welcome to our table —

Breakfast & Salads

BREAKFAST

Available until 1:00 pm weekdays · 2:00 pm weekends

Menemen ④ · V **10,50**
Scrambled eggs in a copper pan with tomato, peppers, onion and olive oil.

Eggs with Turkish Sucuk ④ **11,50**
Traditional fried eggs with spiced Turkish sucuk slices.

Turkish Cheese Rolls (5 pcs) ①⑧ · V **11,50**
Crispy filo pastry rolls with feta cheese and fresh parsley.

Simit with Kaşar & Sucuk ①⑧⑫ **12,50**
Toasted simit with melted kaşar and sucuk. Served with cherry tomato, cucumber and olives.

Sofra Çılbır ④⑧ **13,90**
Poached eggs on yogurt with minced meat, flavored butter and spices.

Sofra Çılbır Vegetarian ④⑧ · V **11,00**
Poached eggs on yogurt with flavored butter and spices.

Fried Vegetable Mix · VG **12,90**
Fried eggplant, potato, green and red peppers with garlic yogurt.

EXTRAS

Cream with honey	**3,00**	Turkish sucuk	**4,00**	Humus	**3,00**
Tahini & grape molasses	**3,00**	Simit (Turkish bagel)	**3,50**	Tomato / Cucumber	**2,50**
Homemade jam	**3,00**	Thread cheese	**3,00**	Boiled egg	**1,50**
Olives	**3,00**	Feta cheese	**3,00**	Pişi (fried bread)	**0,75**

SPECIALTY · TO SHARE

Turkish Breakfast

14 pieces · for 2 people · ①④⑧⑫

Cream with honey, Turkish sucuk, olives, hummus, jam, tahini and grape molasses, tomato, cucumber, feta and thread cheese, simit, Turkish cheese rolls, Turkish fried bread and boiled egg.

29,50 €

SALADS

Shepherd's Salad · VG **12,50**
Fresh salad with tomato, cucumber, onion, pepper and parsley.

Gavur Salad ⑨ · VG **13,50**
Chopped tomato, cucumber, onion, pepper, parsley and walnuts.

Rocket Salad · VG **12,50**
Rocket, tomato and cucumber with our Mediterranean dressing.

Sofra Salad ①⑨ · V **13,50**
House special with fresh greens, cheese, nuts and Mediterranean dressing.

Tuna Salad ⑤ **13,90**
Fresh salad with tomato, cucumber, onion, pepper, parsley and tuna.

Mezes/Entrantes fríos

Hummus ⑧⑫ · V 7,50
A creamy mezze prepared with chickpeas, tahini, milk, garlic, and olive oil.

Muhammara ①⑨ · VG 7,90
Smoky roasted red pepper and walnut dip with warm Turkish spices.

Cacık ⑧ · V 7,50
Refreshing yogurt with cucumber, garlic, mint and olive oil.

Haydari ⑧ · V 7,00
Rich strained yogurt with white cheese, garlic, mint and olive oil.

Atom ⑧ · V 7,00
Creamy strained yogurt topped with sizzling butter and hot peppers.

Alinazik ⑧ · V 7,90
Smoky roasted eggplant blended with creamy garlic yogurt.

Acılı Ezme VG 7,50
Tomato, pepper, onion and parsley with hot spices.

Girit Ezmesi ⑥⑧⑨ · V 8,50
A cheese spread made with herbs and olive oil, garnished with peanuts and raisins.

Renkli Bahce 8,50
Spinach, red pepper, carrot, dressed with spices. Served with peanuts and raisins.

Sarma · VG 7,50
Grape leaves stuffed with rice

Şakşuka · VG 8,00
Turkish-style fried vegetables with tomato and garlic sauce.

Çiğköfte ① · VG 9,90
Spiced fine bulgur kneaded with tomato and herbs, served with lettuce and lemon.

Yeşil İnci · VG 8,50
Grilled asparagus with cherry tomatoes, sesame, olive oil and our special house sauce.

Green Beans in Oil · VG 8,50
Slow-cooked with tomato, onion and olive oil.

Marinated Olives ⑬ · VG 6,50
A selection of olives prepared with a special sauce, olive oil and herbs.

Assorted Pickles ⑬ · VG 7,50
Turkish-style pickled vegetables, tangy and crunchy.

Melon with White Cheese ⑧ · V 7,50
Fresh melon served with Turkish white cheese.

Fruit Plate · VG 12,50
Selection of fresh seasonal fruit.

Hot Starters

Fried Stuffed Köfte ①④⑧ 10,90
Crispy bulgur shells filled with warmly spiced minced meat.

Shrimp in Butter ③⑧ 10,50
Casserole shrimp with tomato, pepper, garlic and spices.

Hummus with Pastırma ⑫ 10,50
Creamy hummus topped with warm, thinly sliced Turkish pastırma.

Hummus with diced meat ⑫ 10,50
Creamy hummus with Turkish style diced meat.

Roasted onion with sauce · VG 7,50
Grilled onion served with special house sauce.

Mushrooms with Kaşar ⑧ · V 10,50
Oven-baked mushrooms topped with melted Turkish kaşar cheese.

French fries · VG 7,90
Crispy French Fries.

Patatas Bravas · V 7,90
Diced potatoes, boiled and then fried, are served with a special chilli sauce.

Calamar 8,90
Fried calamari

Fried padrón peppers · VG 6,50
Blistered green Padrón peppers fried in olive oil

Kebabs / Turkish Barbecue

Adana Kebap ① **25,50**
Hand-cut minced meat, spiced and grilled over charcoal.

Sofra Kebap with pistachios ①⑨ **27,50**
House special kebab with pistachio.

Beyti Sarma ①⑧ **28,00**
Rolled in thin bread with yogurt and tomato sauce.

Ali Nazik Kebap ①⑧ **28,00**
Char-grilled meat over smoky roasted eggplant and garlic yogurt.

Yogurt Kebap ①⑧ **28,50**
Char-grilled meat over bread, with yogurt, tomato sauce and melted butter.

Lamb Chops ⑧ **29,50**
Marinated lamb chops grilled over charcoal.

Lamb Skewers ⑧ **27,50**
Marinated lamb cubes grilled on skewers.

Lamb Ribs **26,50**
Marinated char-grilled lamb ribs.

Çöp Şiş ⑧ **25,00**
Small marinated lamb skewers grilled over charcoal.

Lamb wrap ⑦ **31,90**
Tender lamb rib and chop, grilled to melt-in-the-mouth perfection.

Küşleme ⑦ **29,50**
Tender cut of lamb, marinated and grilled over charcoal.

Karski Kebab ⑦⑧ **31,50**
Tender cuts of selected meat grilled over charcoal.

VEGETARIAN

Vegan Kebap ①⑦ · VG **22,50**
Vegan soy mince option prepared with Turkish spices.

Vejeteryan Sarma ①⑦⑧ · V **25,90**
Vegan kebap wrapped in thin bread with tomato and yoghurt.

İmam Bayıldı · VG **15,50**
Eggplant with vegetables, tomato and olive oil.

Grilled Meatballs ① **21,90**
Spiced Turkish meatballs, grilled.

Cheese-stuffed Meatballs ①⑧ **23,90**
Turkish meatballs made with cheese.

Lokum ⑧ **28,90**
Exceptionally tender marinated and grilled beef,

Terbiyeli Şaşlık ⑧ **28,90**
Tender beef skewers, marinated in our special seasoned marinade and grilled. Served with onion and pepper.

Beef Entrecôte **29,90**
Char-grilled entrecôte, served to your desired point.

Chicken Skewers ⑧ **21,90**
Marinated chicken cubes grilled on skewers.

Chicken Wings ⑧ **20,50**
Marinated chicken wings grilled over charcoal.

Kinder Menu **19,50**
Grilled meatballs or Chichen skewers
Served with french fries and a drink.

SAC TAVA / STIR-FRY

Chicken Sac Tava ① **20,50**
Turkish-style sautéed chicken with vegetables, spices, and olive oil.

Beef Sac Tava ① **22,50**
Turkish-style sautéed beef with vegetables, spices, and olive oil.

HOUSE SPECIALTY

Sofra Tandır **36,50**
Tender lamb, slow-roasted in the oven until it melts in the mouth.
Served with rice pilaf, tomato, garlic, potato and seasonal peppers.

Sofra Mix ①⑧

Special selection of char-grilled house meats. Served in portions for 2, 4 or 6 people.

1 PAX	2 PAX	4 PAX	6 PAX
38,00	**69,90**	**135,00**	**205,00**

Wild-Caught Fish

Grilled Salmon ⑤ — **23,90**
Fresh salmon, char-grilled and served with seasonal garnish.

Grilled Sea Bream ⑤ — **22,50**
Whole sea bream, char-grilled and served with seasonal garnish.

Grilled Sea Bass ⑤ — **21,90**
Fresh sea bass, char-grilled and served with seasonal garnish.

Soups

Ezogelin / Lentil Soup ① · V — **8,90**
Turkish soup made with red lentils, tomatoes, mint, and spices. Served with bread.

Kelle Paça / Offal Soup ① — **12,90**
Turkish offal soup, slow-cooked and served with garlic, vinegar, and spices. Served with bread.

Beyran — **12,90**
Slow-cooked lamb soup with rice, garlic, red pepper and butter, finished with our special sauce.

Desserts

Baklava (2 pieces) ①⑦⑧ — **9,50**
A traditional puff pastry dessert filled with pistachios and honey. Served with ice cream.

Künefe ①⑦⑧ — **10,90**
Hot kadayıf dessert filled with cheese. Served with ice cream.

Katmer ①⑦⑧ — **12,00**
Crispy puff pastry filled with pistachios and ice cream.

Sofra Sütlaç ⑦ — **9,50**
Turkish-Style Baked Rice Pudding with Berries.

Ice-cream (3 bolas) ⑦ — **7,50**
Chocolate, berries, and vanilla.

ALLERGENS

1 Gluten	2 Molluscs	3 Crustaceans	4 Eggs	5 Fish	6 Peanuts	7 Soy
8 Milk	9 Tree Nuts	10 Celery	11 Mustard	12 Sesame	13 Sulphites	14 Lupins

V VEGETARIAN VG VEGAN

PLEASE ASK OUR STAFF FOR MORE INFORMATION

Drinks

Coffee & Teas

Espresso	2,00
Americano	2,20
Double espresso	3,00
Cortado	2,40
Cappuccino	2,80
Coffee with milk	2,60
Turkish coffee	2,50
Carajillo	3,50
Turkish tea (glass)	2,00
Turkish tea (pot)	5,50
Turkish tea (pot XL)	7,50
Infusion	2,80
Ice supplement	+0,10

Tea is included with meals.

Draft Beer

Estrella Damm · glass 33 cl	2,90
Estrella Damm · mug 50 cl	5,00
Turia · glass 33 cl	3,50
Turia · mug 50 cl	6,00
Clara · glass 33 cl	2,70

Bottled Beer

Free Damm 33 cl (alcohol-free)	3,20
Daura Damm 33 cl (gluten-free)	3,50
Corona 33 cl	3,50
Efes 33 cl	3,50
Efes 50 cl	5,50

Soft Drinks

Water (50 cl/ 70 cl)	2,20 / 3,20
Water with gas (50 cl/ 70 cl)	2,20 / 3,20
Turkish soda	2,70
Tonic	2,50
Coca-Cola	2,80
Coca-Cola Zero	2,80
Fanta Orange	2,80
Fanta Lemon	2,80
Sprite	2,80
Fuze Tea Lemon	2,80
Fuze Tea Passion Fruit	2,80
Aquarius Orange	2,80
Aquarius Lemon	2,80
Aquarius Peach	2,80
Orange juice	2,50
Peach juice	2,50
Apple juice	2,50
Pineapple juice	2,50
Cacaolat	2,50
Red Bull	2,80
Şalgam	2,80
Ayran	2,80
Homemade Ayran	2,80

Cocktails

Aperol Spritz	8,50
Campari Spritz	8,50
Mojito	9,90
Negroni	9,90
Margarita	9,90
Sidecar	9,90
Mimosa	9,90
Espresso Martini	9,90
San Francisco (non-alcoholic)	7,50

Wines & Spirits

White Wines

CUP / BOTTLE

Algars — 3,80 / 16,00
DO Terra Alta · Young Garnacha

La Armonia — 5,00 / 20,00
DO Costers del Segre · Chardonnay

Diamante — 5,50 / 21,00
DO Rueda · Verdejo

Amodiño — Btl. 59,50
DO Val do Salnés · Albariño

Red Wines

CUP / BOTTLE

Algars — 3,80 / 16,00
DO Terra Alta · Garnacha

Mas Diamante — 5,00 / 20,00
DOCa Rioja · Tempranillo

Jaros 9 — Btl. 28,00
DO Ribera del Duero · Tinta Fina

La Petite Agnes — Btl. 30,00
DOQ Priorat · Garnacha

Altar — Btl. 64,50
Pago de Otazu · Cabernet Sauvignon

Rosé & Cava

CUP / BOTTLE

Algars Rosé — 3,80 / 16,00
DO Terra Alta · Garnacha

Pera Olivella — 4,50 / 22,00
DO Cava · Macabeu, Xarel·lo, Parellada

Laurent Perrier — Btl. 69,50
Champagne AOC · Chardonnay, Pinot Noir, Meunier

Vodka, Tequila & Liqueurs

Smirnoff	6,50
Absolut	6,50
José Cuervo	6,00
Magno	5,50
Torres 5	5,50
Baileys	5,50
Licor 43	5,50
Anís del Mono	5,00
Limoncello	4,50
Jägermeister	4,50

Rakı

	CL 4 / 8 / 35 / 70
Yeni Rakı	4,90 / 8,50 / 35 / 54
Tekirdağ	5,50 / 9,50 / 38 / 59
Tekirdağ Altın	6,00 / 10,00 / 45 / 74
Beylerbeyi Göbek	6,50 / 10,50 / 47 / 79

Whisky

J&B	7,00
Cutty Sark	7,00
Ballantine's	7,00
Johnnie Walker Red Label	7,50
Jack Daniel's	8,50
Johnnie Walker Black Label	9,50
Chivas Regal	12,50
Cardhu	14,00
The Macallan	16,00

Rum

Bacardí	7,50
Cacique	8,00
Brugal	9,00
Havana Club 7 Years	9,00
Barceló	9,00

Gin

Beefeater	7,50
Seagram's	7,50
Puerto de Indias	7,50
Bombay Sapphire	7,50
Tanqueray	7,50

Vermouth

Red vermouth	4,50
White vermouth	4,50

Sangrias

Wine sangria · glass	8,00
Wine sangria · 1 L	17,50
Cava sangria · glass	9,00
Cava sangria · 1 L	20,00
Summer wine · glass	6,50
Summer wine · 1L	15,00