

Starters

Cold

7	Anchovies "00" from Cantabria	25,50
15	Asparagus from Navarra - extra thick 6/8 size	16,00
9	Cabbage hearts with tuna fish	15,50
245	Dublin Bay prawns from the coast - sauted	24,00
10	Green salad	9,50
269	Ham from jabugo "5J" ibérico the acorn (100 g)	24,00
1	Red peppers, eggplants and onions roasted, in olive oil	12,50

Hot

12	Anglerfish soup	17,00
37	Baby squids - sauted	26,00
38	Baby squids from the Andalusian coast	26,00
209	Baby squids with onions	26,00
30	Cod puff-balls - frittered	19,50
63	Croquettes of jabugo ham and foie gras	19,50
623	Asparagus green bush, grilled	12,50
262	Haricot beans with extra Carril clams	41,50
3	Large clams from Carril - grilled	44,50
73	Large clams from Carril - live	44,50
2	Large clams from Carril in tomato and fish broth	44,50
257	Red prawns from the coast - grilled	26,00
258	Red prawns from the coast - sauted	26,00
35	Small cuttlefish - baked "Can Solé" style	26,00
39	Small octopus legs - fried	23,00
222	Squid - Andalusia style	20,00
8	Squid rings in batter	20,00

Rice and noodles - (20 minutes)

All rices are made with rice BOMBA (Pump)

Minimum 2 persons - Prices per serving

261	Black noodles with cuttlefish	26,00
521	Black noodles with small cuttlefish from the beach	26,00
19	Black rice (in squid ink)	20,00
22	Black rice with broth with squid "Can Solé"	26,00
5	Noodles in fish broth (fideuá)	17,00
150	Noodles in fish broth with local lobster - (per person, min. 2 person)	34,00
4	Noodles with seafood	20,00
18	Paella rice	20,00
24	Rice in fish broth with local lobster - (per person, min. 2 person)	34,00
23	Rice in fish broth	17,00
228	Rice soup with clams "Can Solé"	38,00
20	Rice soup with fish and seafood "Can Solé"	20,00
21	Rice soup with local lobster Can Solé - (per person, min. 2 person)	34,00

Fish and shellfish

188	Anglerfish "Can Solé" - baked, with romesco and potatoes, "au gratin"	31,00
523	Anglerfish and Carril clam stew	39,00
189	Anglerfish in batter	28,00
42	Anglerfish in tomato and fish broth	31,00
520	Anglerfish with Dublin Bay prawns	39,00
193	Anglerfish, Andalusia still	28,00
190	Anglerfish, baked, with tomatoes, potatoes and onions	31,00
43	Anglerfish, grilled	28,00

CAN SOLÉ

1903

BARCELONA

282	Bouillabaisse - "Can Solé" - (20 minutes)	52,50
32	Cod "llauna", fried. Beans with red pepper and garlic rolled gold	29,50
64	Cod "Can Solé" - baked with romesco sauce and potatoes "au gratin"	29,50
241	Cod "Catalonian" (fried, with onions and currants)	29,50
48	Dublin Bay prawns, grilled	38,50
54	Fresh tuna fish with tomato and onions	25,50
55	Fresh tuna fish, grilled	24,50
59	Fried small fish (hake, pelayas and red mullet)	19,00
182	Hake in batter	24,00
185	Hake, baked, with potatoes and onions	26,00
45	Hake, baked, with tomato	26,00
44	Hake, grilled	24,00
183	Hake, specially grilled 'a la espalda'	26,00
293	Lobster stew - (per person, min. 2 person)	35,50
224	Local lobster, boiled (+/- 500/600 g)	53,50
50	grilled (+/- 500/600 g)	53,50
47	Prawns, grilled	45,50
35	Cuttlefish "Can Solé", baked with tomatoes	23,00
215	Sole, fried (+/- 300/350 g)	26,00
212	Sole à la meunière (+/- 300/350 g)	28,50
46	Sole, grilled (+/- 300/350 g)	26,00
53	Special grill of fish and shellfish - Parillada	54,50
195	Turbot from the Cantabrian sea, baked, with potatoes and onions	34,00
194	Turbot from the Cantabrian sea, baked, with tomatoes	34,00
197	Turbot from the Cantabrian sea, fried	31,50
41	Turbot from the Cantabrian sea, grilled	31,50
60	Zarzuela - special fish casserole	55,50

Meat

71	La Riera sausage - fried with peppers	15,00
75	Sirloin steak, grilled with potatoes fritres (+/- 300 g)	25,50

Dishes of Catalan cuisine on traditional

33	Squid stewed, stuffed with meat, its own legs, egg and onion poached	25,00
752	Chickpea stew with chorizo, black pudding and bacon	13,00
753	Braised Lentils pardinas, widows	11,00
754	Onion soup with egg and melted cheese emmental	15,00
14	The Great gutter with pork and beef, porcini (ceps), foie gras, and bejamel, baked	21,50
755	Veal fricassee, stewed with Mushrooms (moixernons)	16,50
756	Potatoes cooked with cuttlefish	14,00
757	Oxtail stew with potatoes	16,00

	Service of bread per person	2,00
	Toasted bread with tomato, per person	2,50
	Sauces: all i oli, mayonnaise or romesco, per serving	3,00

Desserts

Chef's own

93	Bisque glacé with hot chocolate	8,00
92	Borracho' liqueur-glazed cake	8,00
320	Chocolate lava-cake, black and white	9,00
89	Crema catalana' custard with caramelised topping	7,50
80	Egg flan	6,50
84	Fresh orange juice	4,50
94	Orange pudding	7,50
325	Pastry rolls stuffed with angel hair	7,50
79	Praline (bisque ice cream with caramelised almonds)	8,00
328	Roll puff pastry filled with crème brûlée	7,50
226	Lemon sorbet with Calvados	9,50
96	Lemon sorbet with Marc of Champagne	9,50
227	Lemon sorbet with Vodka	9,50
91	Egg yolk custard	7,50
95	Chocolate truffles	7,50
691	Apple cake (tart tatin)	8,00

Also...

76	Cocoa Grand Cru 72%, ice cream.	8,00
72	Kefir' (Caucasian yogourt) ice cream with lime and lime zest infusion	7,50
78	Squeezed lemon sorbet Gandia (Valencia)	6,50
65	Squeezed lemon sorbet and basil Gandia	6,50
83	Manchego cheese in oil	6,50
327	Mandarin sorbet made with Majorca-grown mandarin oranges	7,00
77	Papantla (Mexico) vanilla ice cream	7,50
90	Seasonal fruit	4,50
562	Catanies (caramelized almonds coated with two different textures of chocolate and coated in cocoa powder)	6,50