

TURKISH CUISINE IN BARCELONA

— THE MENU —

sofra

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 a Turkish family 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



Breakfast

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

Menemen ④ · V	7,50
Scrambled eggs cooked in a copper pan with juicy tomatoes, peppers and olive oil.	
Eggs with Turkish Sausage (Sucuk) ④	8,50
Traditional fried eggs with slices of authentic spiced Turkish sucuk.	
Turkish Cheese Rolls (4 pcs.) ①⑧ · V	10,00
Crispy handmade filo pastry rolls filled with feta cheese and fresh parsley.	
Toasted simit with kaşar cheese and sucuk ①⑧⑫ · V	10,00
Toasted Turkish simit with melted kaşar cheese and Turkish sausage (sucuk). Served with cherry tomatoes, cucumber, and olives.	
Sofra Çılbır ④⑧	11,50
Poached eggs with minced meat served on yogurt with flavored butter and spices.	

SPECIALTY · TO SHARE

Turkish Breakfast (13 pieces · 2 pers.) ①④⑧⑫

29,50

Includes: cream with honey, Turkish sucuk, olives, hummus, jam, braided cheese, tahini and grape molasses, tomato, cucumber, white cheese, simit, Turkish fried bread and boiled egg.

Salads

Shepard's Salad VG	8,50
Fresh salad with tomato, cucumber, onion, pepper and parsley.	
Gavur Salad ⑨ · VG	11,50
Turkish salad with chopped tomatoes, cucumber, onion, pepper, parsley and walnuts.	
Sofra Salad ①⑨ · V	12,50
House special salad with fresh ingredients, cheese, nuts and Mediterranean dressing.	

Mezes/Entrantes fríos

Hummus ⑫ · VG	6,50	Dolma · VG	7,50
Chickpeas with tahini, lemon, garlic and olive oil.		Verduras rellenas de arroz y hierbas aromáticas.	
Muhammara ①⑨ · VG	6,90	Şakşuka · VG	8,00
Roasted red peppers with walnuts, breadcrumbs and spices.		Turkish-style fried vegetables with tomato and garlic sauce.	
Cacık ⑧ · V	7,50	Çiğköfte ① · VG	9,00
Cold yogurt with cucumber, garlic, mint and olive oil.		Fine bulgur with spices, tomato, herbs and a spicy touch.	
Haydari ⑧ · V	7,00	Judías Verdes al Aceite · VG	7,50
Thick yogurt with cheese, garlic, mint and olive oil.		Slow-cooked with tomato, onion and olive oil.	
Atom ⑧ · V	6,00	Marinated Olives ⑬ · VG	6,50
Strained yogurt topped with fried chili peppers.		Selection of olives with special sauce and herbs.	
Havuç Tarator ⑧ · V	8,50	Assorted Pickles ⑬ · VG	7,50
Sautéed carrot with yogurt, garlic and olive oil.		Turkish-style pickled vegetables, tangy and crunchy.	
Abaganuş ⑧ · V	7,90	Melon with White Cheese ⑧ · V	7,50
Roasted eggplant with yogurt and garlic.		Fresh melon served with Turkish white cheese.	
Acılı Ezme VG	6,50	Plato de Fruta · VG	7,00
Tomato, pepper, onion, parsley and spicy spices.		Selection of fresh seasonal fruit.	
Girit Ezmesi ⑧⑨ · V	7,50		
Cretan-style cheese with walnuts, herbs and olive oil.			

Hot Starters

Fried Stuffed Köfte ①④⑧	9,50	Mushrooms with Kaşar ⑧ · V	9,50
Bulgur croquettes stuffed with spiced meat.		Baked, stuffed and gratinated with kaşar cheese.	
Shrimp in Butter ③⑧	9,90	French fries · VG	6,50
Casserole shrimp with tomato, pepper, garlic and spices.		Crispy French Fries.	
Hummus with Pastırma ⑫	9,50	Calamar	6,90
Creamy hummus with spiced Turkish pastırma.		Fried calamari	
Roasted onion and garlic VG	8,50		
Grilled onion and garlic served with special house sauce.			

Kebabs / Turkish Barbecue

Zırh Kebap 25,50

Hand-cut minced meat, spiced and grilled over charcoal.

Fıstıklı Sofra Kebap ⑨ 27,50

House special kebab with pistachio.

Kuzu Pirzola 29,50

Marinated lamb chops grilled over charcoal.

Kuzu Şiş 26,50

Marinated lamb cubes grilled on skewers.

Kuzu Kaburga 24,90

Marinated char-grilled lamb ribs.

Çöp Şiş 23,00

Small marinated lamb skewers grilled over charcoal.

Küşleme 26,00

Tender cut of lamb, marinated and grilled over charcoal.

Karski Kebab 31,00

Tender cuts of selected meat grilled over charcoal.

Lokum ⑧ 27,50

Turkish-style marinated lamb specialty.

Terbiyeli Şaşlık ⑧ 27,50

Meat skewer marinated with spices.

Beef Entrecôte 27,50

Char-grilled entrecôte, served to your desired point.

VEGETARIAN**Vegan Kebap ①⑦ · VG 22,50**

Vegetable option prepared with Turkish spices.

Vejeteryan Sarma ①⑦ · V 25,90

Vegetables wrapped in thin bread with tomato and yogurt.

İmam Bayıldı · VG 15,50

Eggplant with vegetables, tomato and olive oil.

Tavuk Şiş ⑧ 21,50

Marinated chicken cubes grilled on skewers.

Tavuk Kanat ⑧ 19,90

Marinated chicken wings grilled over charcoal.

Izgara Köfte ① 20,90

Spiced Turkish meatballs, grilled.

Kaşarlı Köfte ①⑧ 22,50

Turkish köfte with melted kaşar cheese.

Beyti Sarma ⑧ 28,50

Rolled in thin bread with yogurt and tomato sauce.

Ali Nazik Kebap ⑧ 28,00

Over roasted eggplant cream with yogurt and garlic.

Yoğurtlu Kebap ①⑧ 27,50

Over bread, yogurt and tomato sauce with butter.

SAC TAVA / STIR-FRY**Chicken Sac Tava ① 19,50**

Turkish-style sautéed chicken with vegetables, spices, and olive oil.

Beef Sac Tava ① 21,50

Turkish-style sautéed beef with vegetables, spices, and olive oil.

OVEN**Sofra Tandır 36,50**

Tender lamb, slow-roasted in the oven until it melts in the mouth.

HOUSE SPECIALTY**Sofra Special Mix ①⑧**

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

1 PAX

36,00

2 PAX

68,00

4 PAX

125,00

6 PAX

195,00

Wild-Caught Fish

Grilled Salmon ⑤ Fresh char-grilled salmon served with its garnish.	22,00
Grilled Sea Bream ⑤ Fresh char-grilled sea bream with its garnish.	21,00
Grilled Sea Bass ⑤ Fresh char-grilled sea bass with its garnish.	19,00

Soups

Ezogelin / Lentil Soup ① · V Turkish soup made with red lentils, tomatoes, mint, and spices. Served with bread.	6,50
Kelle Paça / Traditional Turkish Offal Soup ① Traditional Turkish offal soup, slow-cooked and served with garlic, vinegar, and spices. Served with bread.	11,90

Desserts

Baklava (2 pieces) ①⑦⑧ A traditional puff pastry dessert filled with pistachios and honey. Served with ice cream.	8,50
Künefe ①⑦⑧ Hot kadayıf dessert filled with cheese. Served with ice cream.	10,90
Katmer ①⑦⑧ Crispy puff pastry filled with pistachios and ice cream.	12,00
Sofra Sütlaç ⑦ Turkish-Style Baked Rice Pudding with Berries.	8,50
Ice-cream (3 bolas) ⑦ Chocolate, berries, or vanilla	7,50

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

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
Shandy · glass 33 cl	2,70

Bottled Beer

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

Soft Drinks

Agua (50 cl/ 70 cl)	2,20 / 3,20
Sparkling water	2,50
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
San Francisco (non-alcoholic)	7,50

Wines & Spirits

White Wines

CUP / BOTTLE	
Algars Terra Alta · Young Garnacha	3,80 / 16,00
La Armonia Costers del Segre · Chardonnay	5,00 / 20,00
Diamante Rueda · Verdejo	5,50 / 21,00

Red Wines

CUP / BOTTLE	
Algars Terra Alta · Garnacha	3,80 / 16,00
Mas Diamante Rioja · Tempranillo	5,00 / 20,00
Jaros 9 Ribera del Duero · Tinta Fina	Bot. 28,00
La Petite Agnes Priorat · Garnacha	Bot. 30,00

Rosé & Cava

CUP / BOTTLE	
Algars Rosé Terra Alta · Garnacha	3,80 / 16,00
Pera Olivella Cava · Macabeu, Xarel·lo, Parellada	4,50 / 22,00

Sangrias

Wine sangria · glass	8,00
Wine sangria · 1 L	17,50
Cava sangria · glass	9,00
Cava sangria · 1 L	20,00

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 / 10,0 / 45 / 74
Beylerbeyi Göbek	6,50 / 10,5 / 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