

The Menu

Sant Pere
RESTAURANT

To share

Homemade Iberian acorn-fed ham croquettes	3.00€/u.
Homemade chargrilled leek, Parmesan and Iberian pork belly croquettes	3.00€/u.
Homemade red prawn croquettes with shellfish bisque	3.00€/u.
Jamón ibérico de bellota <i>hand-sliced, served with coca bread from Folgueroles rubbed with tomato</i>	29.50€
Selection of Catalan D.O. cheeses <i>served with fig jam, nuts and breadsticks</i>	18.50€
Crispy oriental-style prawns <i>served with a lightly spicy sweet chili sauce</i>	16.50€
The Sardine <i>marinated and smoked with orange, tomato jam and guacamole</i>	4.20€/u.
Gillardeau Oysters No. 2 <i>3 pieces, natural or grilled</i>	23.00€
Cecina de León <i>cured beef with grated walnut, pickles and lime vinaigrette</i>	18.00€
Layered Patatas Bravas <i>served with spiced brava sauce and black garlic aioli</i>	9.80€
Oscietra Caviar <i>with Iranian pistachio, smoked butter and blinis</i>	90.00€
Mediterranean Bluefin Tuna “Ham” <i>thinly sliced cured tuna belly, served like ham, with coca bread from Folgueroles rubbed with tomato</i>	28.00€

Starters

Seasonal Salad <i>baby leaves, pickled cherry, osmotised cucumber, peach, sunflower seeds and citrus basil vinaigrette</i>	16.80€
Km0 Tomato Salad <i>Italian burrata with pickled Figueres onion, toasted pine nuts, Parmesan and basil</i>	19.50€
White Prawn Carpaccio from Huelva <i>dressed with shellfish oil, saffron, pistachio powder and seaweed crisp</i>	26.50€
Broken Eggs with Extremaduran Iberian Ham <i>cured foie gras and potatoes, finished with a touch of vanilla and truffle</i>	16.00€
Balfegó Tuna Tartare <i>smoked, with trout roe, wakame seaweed and green tomato gazpacho</i>	29.00€
Seasonal Chilled Soup <i>of roasted tomatoes with mint gel, semi-dried cherry tomatoes and cucumber</i>	18.50€
Bonito Sashimi <i>in citrus escabeche, served with pistachio ajoblanco, piparras peppers, grapes and apricot</i>	21.50€

Grilled Scallops 🍷 🌿 27.00€
with roasted cauliflower cream, Iberian pork jowl, green asparagus and citrus notes

Grilled White and Green Asparagus 🍷 🌿 🌰 19.50€
with smoked beurre blanc, toasted hazelnut and cured egg yolk

Blanes Salt-Cooked Prawns (5 pcs) 🌿 55.00€

Our rice dishes

Cuttlefish and squid sice 🍷 🌿 🐙 28.00€
with bonito belly, roasted red pepper and piparras peppers

Creamy rice with red prawn carpaccio 🍷 🌿 🐙 🍷 32.00€
grilled courgette and pesto emulsion

Surf and Turf rice 🍷 26.50€
with grilled Iberian pork shoulder, rosemary and aioli

Summer risotto 🍷 19.50€
lime, wild strawberries and basil

Fish

Grilled Sole 🍷 🌿 32.00€
with beurre blanc sauce and Mediterranean notes of mint, orange and lemon

Steamed Hake 🌿 26.00€
with pea velouté, sugar snap peas, yellow cherry tomatoes, basil and lemon

Grilled Turbot 🌿 🍷 🌿 🐟 30.50€
with roasted corn purée, beurre noisette, baby vegetables, almonds and black garlic bread

Market Fish Grilled over Charcoal 🌿 S/M€
served with hop-infused roasting jus, caramelised shallots and ratte potatoes

Meat

Roasted Coquelette with Aromatic Herbs 24.50€
served with hop-infused roasting jus, caramelised shallots and ratte potatoes

Wild Duck in Three Textures 32.00€
spiced leg burger, roasted breast, liver pâté with truffle, mushrooms and consommé

Grilled Beef Tenderloin 🍷 🌿 35.00€
with Port wine sauce, foie gras shaving, baby vegetables and potato mille-feuille

Dry-aged bone-in ribeye 75.00€
served with roasted baby peppers and crispy potatoes

Slow-Cooked Lamb Neck 🍷 🌿 26.50€
with roasted leek purée, cherries and apricot, finished with lemon thyme jus

Desserts

Creamy Lotus biscuit cheesecake    	8.50€
<i>with salted toffee</i>	
Lemon in textures 	10.50€
<i>with olive oil and dried meringue</i>	
Reimagined strawberry lollipop with caramel  	12.80€
<i>a fresh and crunchy bite, a sweet nostalgic tribute</i>	
Maresme strawberries, fresh cheese and mint  	13.50€
<i>strawberry sorbet, marinated strawberry tartare, strawberry gel, white strawberries, citrus-infused fresh cheese, pink peppercorn, crumble and mint</i>	
Mango cream with passion fruit ice cream  	11.50€
<i>white chocolate foam, coconut and coriander</i>	
Homemade Kinder Bueno tiramisu     	9.50€
<i>our signature recipe</i>	
Cherries, toasted white chocolate and basil   	11.00€
<i>cherry granita, macerated cherries, light toasted white chocolate mousse, crumble and basil gel</i>	
Artisan ice cream selection     	5.50€
<i>mango, mandarin, strawberry, lime, passion fruit, basil, chocolate, vanilla, hazelnut, pear, fresh curd cheese, spiced biscuit and mojito</i>	