

THE MENU

Sant Pere
RESTAURANT

TO SHARE

<i>Homemade croquettes of Iberian acorn-fed ham</i> 🌾🍷🍷	3.00 /u
<i>Homemade croquettes of calçots with romesco</i> 🌾🍷🍷	2.40 /u
<i>Homemade croquettes of cod with samfaina</i> 🌾🍷🍷🍷	2.80 /u

Iberian acorn-fed ham 🌾
hand-sliced, served with Folgueroles coca bread with tomato 29.50

Selection of Catalan D.O. cheeses 🍷🍷
served with fig jam, nuts, and bread sticks 18.50

Crispy prawns, oriental style 🍷
accompanied by a slightly spicy sweet chili sauce 16.50

The Sardine 🌾🍷
marinated and smoked with orange, tomato jam, olive oil caviar, and guacamole 3.90 /u

Gillardeau oysters no. 2 🍷🍷🍷
3 pieces, natural or grilled 21.00

Cecina from León 🍷🍷🍷
cured with grated walnut, pickles, and lime vinaigrette 18.00

Sliced patata brava 🍷🍷🍷
served with smoked chorizo sauce, chipotle, and black garlic aioli 7.50

Oscietra caviar 🍷
with Iranian pistachio, smoked butter, and blinis 85.00

Sea ham of Mediterranean bluefin tuna 🌾
thin-cut cured ventresca, served like ham, with Folgueroles coca bread with tomato 25.00

STARTERS

Tomato salad km 0 with Italian burrata 🍷🍷🍷🍷
with pickled Figueres onion, toasted pine nuts, parmesan, and basil 19.50











Seasonal salad with tender broad beans, sprouts, and wild asparagus
with radishes, sun-dried tomato, and Maresme strawberries with mustard vinaigrette 16.80

White prawn carpaccio from Huelva 🌾🍷🍷🍷🍷
dressed with shellfish oil, saffron, powdered pistachio, and crispy seaweed 24.50



















Fried eggs with Iberian ham, cured foie, and fries 🍷
with a special touch of vanilla and truffle 16.00

Pig's trotter cannelloni with foie 🌾🍷🍷
with truffle béchamel and its roasted jus 16.80



















Seasonal fresh pea cream 🍷🍷🍷
with mint gel and confit Iberian pork jowl 18.00

Grilled scallops with Iberian pork jowl  	<i>served with parsnip parmentier, confit artichokes, and Oporto sauce</i>	24.00
Smoked Balfegó tuna tartare   	<i>with trout roe, wakame seaweed, and green tomato gazpacho</i>	28.00
Grilled and confit calçots     	<i>with nuts, sun-dried tomatoes, romesco ice cream, and charcoal bread</i>	19.00














OUR MEATS

Beef Wellington     	<i>served with Oporto sauce, sautéed spinach, and potato mille-feuille</i>	34.00
Wild duck in 3 textures   	<i>thigh burger, roasted breast, foie pâté with truffle, mushrooms, and consommé</i>	28.00
Lamb neck cooked sous-vide   	<i>with spiced trinxat, sweet potato purée, and Mediterranean picada</i>	24.00
Braised veal tail    	<i>with parmentier, caramelized onions, beetroot, and roasted pineapple</i>	21.00
Roast coquette with aromatic herbs   	<i>served with its cooking jus with hops, caramelized shallots, and potatoes</i>	22.00
Aged old cow ribeye	<i>served with roasted baby peppers and crispy potatoes</i>	70.00






RICES *minimum 2 people*

Delta blue crab brothy rice with sofrito and seafood broth	30.00 /pers.
     	
Sailor-style rice with prawns	28.00 /pers.
    	
Artichoke and calçots rice with cockles and green sauce	25.00 /pers.
      	

SEAFOOD

Turbot al pil-pil  	<i>with sautéed wild rice, romesco, artichokes, black olive powder, and piparras</i>	28.00
Grilled skate in coffee and carrot escabeche   	<i>with a mosaic of vegetable purées, parsnip, and capers</i>	24.00
Cod in its juice emulsion     	<i>with purrusalda, spinach, quail egg, and honey-glazed onions</i>	22.00
Grilled sole with beurre blanc sauce   	<i>with Mediterranean touches: basil, orange, and lemon</i>	32.00

HOMEMADE DESSERTS

Creamy Lotus cookie cheesecake with salted toffee 	7.80
Our chocolate version with churros 	10.00
Mandarin cream, meringue in two textures, mandarin and mint ice cream 	10.50
Sweet and salty popcorn textures, with caramel and toasted white chocolate 	9.80
Mango cream with passion fruit ice cream <i>with white chocolate foam, coconut, and cilantro</i> 	10.80
Strawberry lollipop reinterpreted with caramel <i>a fresh and crunchy bite, a sweet nod that awakens nostalgia</i> 	12.80
Artisan ice creams <i>mango, mandarin, strawberry, lime, passion fruit, basil, chocolate, vanilla, hazelnuts, ricotta, spiced cookie, mojito...</i> 	5.00



gluten



dairy



eggs



soy



sulfites



tree nuts



sesame



peanuts



molluscs



crustaceans



fish



mustard



lupin



celery