





# ORIGENS MENU

## TO SHARE




Salad of locally grown tomatoes, pickled Figueras onion, Italian burrata, toasted pine nuts, and basil    




Seasonal pea cream with mint gel, fresh peas, and confit Iberian pork jowl   

Pig's trotter cannelloni with foie gras, truffle béchamel, and roasting juices   

## MAIN COURSE

Braised oxtail with parmentier, caramelized pearl onions, beetroot, and roasted pineapple    

Slow-cooked lamb neck with spiced trinxat, sweet potato purée, and Mediterranean picada   

Grilled sole with beurre blanc sauce and Mediterranean touches: basil, orange, and lemon   




Confit cod with pilpil sauce, romesco, calçots, black olive powder, and pickles     

Seafood rice with prawns      

Risotto with wild asparagus, confit artichokes, and green sauce   

## DESSERTS

Creamy Lotus biscuit cheesecake with salted toffee   

Mandarin cream, meringue in two textures, mandarin and mint ice cream   

Chocolate textures   

Homemade matcha tea tiramisu, our special recipe  

Coffee or tea

45€

Sant Pere  
RESTAURANT