

SAN PEDRO
EST 2023

sanpedrorestaurants.co.uk

SMALL PLATES

To Book: 07894961140

Prawn Cocktail 8.5

Lemon prawns ~ sunblush alloli~ avocado ~lime
~baby gem lettuce

Stuffed Piquillo Pepper 7

Sweet Piquillo peppers stuffed with ~ goats cheese

Scallops 12.50

Sweetcorn puree ~chorizo ~ romanesco

Duo of Asparagus 6

Green & white asparagus ~ alloli~ galmasan cheese
shavings

Iberican Ribs 9

sticky iberican pork ribs ~ px glaze~ quince

Chicken Ballotine 8

stuffed with tetilla (*cheese*) & sobrasada (*Chorizo*) ~
wrapped in serrano

Charcuterie Board 16

Chorizo Iberico, Jamon Gran Reserva, aged Manchego, Navegante
Blue - Basque Pickles, Quince, almond cake & Pico Bread sticks

Bacalao Goujons 9

Complot IPA battered cod pieces ~ caper alloli
~lemon

Sherry Chestnut Mushrooms 7

Garlic Mushrooms ~sherry cream sauce~ garlic
ciabatta

Soft shell crab 8

Beer battered soft shell crab ~ salsa brava ~paprika

Pork fillet skewers 9

Marinated pork fillet skewers, charred on the
plancha~romesco

Padron Peppers 6

Padron peppers, charred, sea salt ~ alloli

Croquetas 7

Chorizo, Camembert & Honey **or** Hummus &
Spinach

Verde Charcuterie 16

Piquillo Peppers, Almonds, Gordal Olives, Basque Pickles,
Butterbean salad, Artichokes, Alloli, Romesco salsa & pico bread
sticks

THE GRILL

Iberican Hamburger 14

All served with salted potatoes & slaw

Choose one of each

Salsa: Alloli ~ Salsa Brava ~ Chilli Jam ~ Romesco

Queso: Manchego ~ Tetilla ~ Nave Blue ~ goats cheese

Topping: Crispy Serrano ~ Fried Chorizo~ Black Pudding~ Fried Egg ~ Gordal olive tapenade~ caramalised onions

IBERICAN FILLET 8-0z 30

PORK TOMAHAWK 19

RIBEYE 8-0z 23

PRESA 8-0z 22

SPANISH MIXED GRILL 36

A flavoursome steak from the shoulder of the iberican pig,
cooked medium rare with a hazelnut pesto

Pork Tomahawk, chorizo, morcilla (*black pudding*), presa &
iberican fillet topped with a fried egg

**All Grills are accompanied with torched tomato,
salted potatoes, & potato onion rosti**

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KITCHEN

COD 18

Herb crusted cod fillet~ roasted vine tomatoes~ crushed new potatoes ~chive oil

TURBOT 23

Turbot fillet ~ cava cream sauce~ asparagus ~crushed new potatoes

CHICKEN 18

Chicken supreme ~ stuffed with tetilla (*cheese*) ~ rich tomato ~ Pedro's layered potatoes ~ manchego crisp

POLENTA CAKE 14

Savory polenta cake~ charred chicory~ tomato ~pomegrante

BELLY PORK 17

Trio of beetroot ~golden, candied & purple ~ cherry Sauce

BEEF ESTAFADO 16

Slow cooked beef ~rioja sauce ~ greens ~ buttered mash

PIGS CHEEK 18

slow braised iberican cheek~ px reduction ~Pedro's layered potatoes~ greens

BETROOT & GOAT CHEESE TART 14

Homemade individual tart ~ warm quinoa & butterbean salad

VEGETABLE PAELLA 13

Saffron paella rice~ onion ~ green beans ~ red pepper ~ butterbeans

EXTRAS

Pedro's Blue Sauce 3

Pedro's Butter 3

Pedro's Peppercorn Sauce 3

Truffle Cheese Shavings 2

Tenderstem & Romesco 6

Galician Sourdough 4

Fried salted Potatoes 5

Rocket & Galamasan 5

DESSERT

BASQUE CHEESECAKE 7

Homemade Burnt Basque Cheesecake~ pedro ximenez cherries

ALMOND SUNDAE 6

Tarta Santiago (*almond tart*) pieces ~clotted cream ice cream ~ cream catalana

CHOCOLATE TIER 7

Triple layered chocolate sponge ~ soaked in orange liquor ~ chantilly cream ~ summer berries

SORBET 5

Homemade Valencian Orange Sorbet

CREME CATALANA 7

Caramalized Sugar ~ Turrón Brittle

CHEESE BOARD 9

Assortment of Spanish cheese ~crutes ~ quince ~ please ask for today's selection

PLEASE NOTE OUR DISHES ARE PREPARED IN AREAS WHERE ALLERGENIC INGREDIENTS ARE PRESENT. THEREFORE WE CAN NOT GUARENTEE DISHES ARE 100% FREE OF THESE INGREDIENTS.