WELCOME TO SAN PEDRO

san pedro by santiago

Here at San Pedro we want you to enjoy an authentic Spanish experience. This means that once your order has been placed, food is served as soon as its ready, rather than in a fixed order. Below is a loose guide to help you navigate our menu and portion size. As the customer you are in complete control, order from a range of smaller / sharing portions and feel free to keep on ordering. In addition to our main menu we also offer specials based on the freshest seasonal produce.
We are keen to help and ensure you enjoy your time with us at Santiago. Please discuss any aspects of the menu with a member of our team. This includes readily available dietary/allergy menu's or information.

Tapas (T)
[Spanish pronunciation tapa] - the little dishes of Spain. As a guide we recommend ordering 5 dishes between two people.

Ration (R)
[Spanish pronunciation Racion] - a portion suitable for sharing particularly if it's a favourite. As a guide we recommend ordering 3 dishes between two people.

PESCADO / FISH

Tostada de Gambas (T) 9
Paprika & honey marinated prawns ~ sunblush allioli on garlic toast

Calamari (T) 9 (R) 16.5
Coated squid deep fried ~ lemon ~ allioli

Gambas al ajillo (T) 9 (R) 16.5
Sautéed prawns, oil infused with garlic & chilli

Croquetas de Cangrejo (T) 8
Crab & bechamel croquetas (deep fried with lemon)

Langastinos (T) 10
Butterflied langoustines cooked on the plancha with salsa verde

Mejillones (T) 12
Mussels cooked in a rich tomato, smoked paprika & white wine sauce served with toasted ciabatta

Seafood Paella (R) 18 pp
(Minimum 2 people) **Please allow minimum 25min**
Saffron & seafood stock infused rice ~ cooked the traditional way (al dente) with prawns, squid, mussels & langoustines

Lubina Con Salsa Romesco (R) 20
Pan fried seabass fillet ~ romesco and charred tenderstem broccoli

CARNE / MEAT

Chorizo a la Rioja (T) 7.5
Chorizo braised in rioja & honey

Croquetas de jamon (T) 7.5
Serrano ham & bechamel croquetas, deep fried

Albondigas Caseras (T) 8
Homemade pork & beef meatballs in rich tomato sauce

Carrilleras de Cedro (T) 9
Pulled pigs cheek cooked in sherry, on toasted ciabatta

Pollo y Chorizo (T) 9
Chicken and chorizo skewers cooked on the plancha, with salsa brava **Please allow 15min**

Morcilla (T) 9.5
Spanish black pudding cooked on the plancha with a piquillo pepper cream & crispy onions

Secreto Iberico (R) 14
Iberican Pork steak served pink cooked on the plancha with padron peppers & mojo rojo

Fabada Asturiana (R) 15
Rich Spanish stew with chicken, chorizo and white beans served with Galician bread

Solomillo Mojo Rojo (R) 23.5
8oz Sirloin steak served with padron peppers & mojo rojo **Please allow 25min**

Paella Iberico (R) 18 pp
(Minimum 2 people) **Please allow minimum 25min**
A rice dish cooked in rich stock the traditional way (al dente) with chorizo, slow pulled pigs cheek and topped with iberican pork

VERDURAS /VEGETABLES

Pimientos de Padron (T) 6
Padron peppers, charred, sea salt

Patatas Bravas (T) 6
Fried potatoes with sea salt and salsa brava

Patatas Allioli (T) 6
Fried potatoes tossed in paprika and sea salt & allioli

Tetilla al Horno (T) 6
Baked Galician cheese with sunblush tomato, almonds and honey

Tostada Pisto (T) 7
A Spanish take on bruschetta, cherry tomatoes, red onion & gordal olives topped with soft Valencian goats cheese

Alitas de coliflor (T) 7.5
Crispy coated cauliflower wings fried & tossed in salsa brava

Berenjenas con salsa romesco y queso cabra
Aubergine fritters, romesco sauce, honey (T) 8
add goats cheese (T) 9

Broccoli con salsa romesco (T) 8
Tenderstem broccoli cooked on the plancha with romesco

Horneado de frijoles y tomate (T) 8
Butterbeans cooked in a rich tomato sauce with gordal olives, topped with aged Manchego & baked

Champiñones al ajillo (T) 8.5
Mushrooms, cooked with garlic, cream & manchego served on toast

Paella de Verduras (R) 13
Please allow minimum 25min
A flavourful and vibrant rice dish, served with pepper, red onion mushrooms, butterbeans & topped with asparagus

EXTRAS

Bread Basket 3
Fresh Galician bread with allioli (Serves 2 people)

Aceitunas 3
Selection of olives

Banderillas 3
A traditional Basque bar snack, gherkin, olive, cocktail onion, bell pepper & chilli pepper combined in vinegar

Almendra 3
Almonds with salt

Pan con tomate 6
Warm tomato bread

Dips
allioli 0.50 pp
sunblush allioli 0.50 pp
mojo rojo 0.50 pp
Salsa Brava 0.50 pp

POSTRE / DESSERTS

Mango Sorbete 6
Locally sourced homemade mango sorbet with fruit compota

Chocolate Brownie 6.5
Homemade chocolate brownie with clotted cream ice cream

Almond Sundae 6.5
Tarta Santiago (almond tart) pieces, clotted cream ice cream, cream catalana liqueur

Basque Cheesecake 7
Homemade burnt Basque cheesecake ~ fruit compota

Turron Ice Cream 7.5
Nougat inspired ice cream ~ served with Liqueur Bellota

Valencian Lemon Posset 7
Valencian lemon posset, rich, citrus & creamy served with shortbread 7.5

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.