



H O T E L  
SANTA MARTA











# Restaurant 58










## A great start

Gran Reserva acorn-fed Bellota ham with coca pan de cristal (glass bread), ripe tomato, and extra virgin olive oil		36,00€
Beech wood smoked picanha carpaccio, marinated and seasoned Vitello Tonnato style	   	29,00€
Salmon gravlax with a honey and mustard emulsion, accompanied by pickled vegetables and delicate notes of mascarpone and dill	 	18,50€
Prawn, confit broad beans and escarole salad, tender shoots and anchovies from L'Escala, seasoned with a 'Xató' sauce	   	24,00€
Balfego tuna tartare with caramelised tomatoes, raw almond cream and avocado	  	31,00€
Girona beef tartare with Calvados, a classic recipe from the Hotel Santa Marta	   	29,00€
Crispy roll ups stuffed with a cream of red shrimp from Blanes	   	17,50€
Blanes prawns with garlic on top of a slow cooked organic egg, accompanied by a smashed potato timbale		36,00€
Pularda "Rostit" cannelloni with creamy mushrooms and foie gras	    	19,50€
Brown crab timbale with crab cream, fennel and a hint of lime	  	23,00€
Tagliatelle with asparagus, mini courgette, tomatoes, basil and Parmesan shavings	  	18,00€
Sautéed vegetables with Garrotxa goat cheese cream and toasted hazelnuts	 	17,00€
Toasted coca bread with tomato and EVOO		6,50€







## Rice dishes

"Llauna" rice with Blanes red prawn, cuttlefish, ribs, and a hazelnut and saffron emulsion	    	34,00€
Oil and bread charge per person	  	4,00€








## Ocean and sea

Balfego tuna loin with seasonal vegetables, broccoli pesto and salted acorn-fed bellota ham	  	32,00€
Grilled scallops with creamy Maresme peas, guanciale and carbonara with Zamora sheep's milk cheese	  	31,00€
Twice-cooked octopus and potato terrine with banyons, roasted garlic aioli and smoked pepper	 	30,00€
Coastal sea bass on a bed of creamy fennel, spinach and asparagus		36,00€
Grilled Blanes red shrimp 200 Gr.		57,00€

## Land and mountains

Girona beef tenderloin with mustard, roasted onion, baby honey carrots and green pepper		34,00€
Iberian presa with poor man's potatoes, Padrón peppers and Stout beer		27,50€
Modern take on chicken with crayfish		27,00€
Supreme matured beef with seasonal vegetables and parmentier potatoes, and EVOO, 500 Gr.		58,00€
Lamb tagine in its spiced juice with creamy aubergine, tender wheat and tzatziki		28,50€
Bresse squab with apple, glazed shallots and port-scented Ratte potatoes		42,00€

## Sweet treats

Our take on a lemon pie		12,00€
Catalan Cheesecake: Creamy mato cheesecake with ratafia, Brunyola hazelnut and "carquinyolis" biscotti		12,00€
Moist chocolate cake with coffee ice cream, white chocolate and Bailey's		13,00€
Blackberry pavlova with raspberries, cream and mandarin sorbet		13,50€
Red berry salad with Requit ice cream, mint and almond sponge cake		12,50€
Madagascan vanilla flan with mango ice cream, cream and Maresme strawberries		11,50€
Catalan cheese assortment with quince, jam and nuts		22,00€

Information regarding allergens and intolerances for our dessert range is available to customers

## Allergens

 Fish |  Nuts |  Milk |  Molluscs |  Cereals with gluten |  Crustaceans  
 Eggs |  Peanuts |  Soya |  Celery |  Mustard |  Sesame |  Lupine |  Sulphites