



23RD OF JUNE 2025

SANT JOAN

at Hostal Empiries

Dinner with Wine Pairing
Live music by Mercado Negro
& Fireworks





MENU

of Sant Joan

APPETIZERS

L'Escala anchovy with smoked butter
Local sardines with pickled emulsion

STARTER

Prawn ravioli with summer mushrooms

FIRST COURSE

Lobster with its coral sauce, yuzu
and sesame, served with asparagus

MAIN COURSE

Wild sea bass with sea reduction
and seasonal vegetables

PRE-DESSERT

Maresme strawberries with lemon and melissa sorbet

DESSERT

Traditional Coca de Sant Joan
by Can Sans

· Wine pairing included ·

120€ VAT INCLUDED





MENÚ

of Sant Joan VEGETARIAN

APPETIZERS

Roasted leek with smoked butter
Pickled cauliflower with emulsion

STARTER

Organic beetroot ravioli with summer mushrooms

FIRST COURSE

Grilled seasonal asparagus with vinaigrette
and yuzu sauce

MAIN COURSE

Roasted celeriac rolls with miso cream

PRE-DESSERT

Maresme strawberries with lemon and melissa sorbet

DESSERT

Traditional Coca de Sant Joan
by Can Sans

· Wine pairing included ·

100€ VAT INCLUDED





MENÚ

of San Juan CHILDREN

APPETIZERS

Iberian ham croquettes
Crunchy cheese sticks
Prawn gyozas

MAIN COURSE

Breaded veal loin
with potato parmentier

PRE-DESSERT

Maresme strawberries with lemon and melissa sorbet

DESSERT

Traditional Coca de Sant Joan
by Can Sans

· Drinks included ·

45€ VAT INCLUDED





SANT JOAN

at Hostal Empuries

Dinner will be served at 9:00 p.m.
in a single sitting, followed by live music
by Merkado Negro and fireworks.

· To book ·

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PLATJA DE PORTITXOL, S/N. 17130

