

SANTA

RESTAURANTE Y BODEGA

TAPAS & STARTERS FROM OUR KITCHEN

IBERIAN BELLOTA HAM	26
“BRAVAS HOJALDRADAS” spicy sriracha sauce and garlic mayonnaise	11
CORVINA FISH AND SHRIMP CEVICHE TARTAR served with Japanese sauce	18
THAI SALAD served with marinated roast beef	16
SALMON SASHIMI yuzu-miso-aji and salmon roe	16

RED TUNA TATAKI sautéed vegetables with coconut, soy sauce and pine nuts	26
SLOW-COOKED LAMB demi-glace made from its own juices, pickled onions, and smoked purée	24

FROM OUR GRILL

RIBEYE STEAK · 300 GR Rose Veal · Europe	28
STRIPLOIN STEAK · 300 GR Black Angus · Argentina	29,5
IBERIAN PORK SECRETO 160GR 100% Acorn-Fed Ibérico Pork · Jabugo · Spain	22
ROASTED CHICKEN THIGH 200 GR CAJUN-STYLE Free-Range · Spain	18
T-BONE STEAK · 900 GR Black Angus · Europe Served with french fries, barbecue, chimichurri and béarnaise sauces	95

GARNISHES 6

SMOKED PURÉE
FRENCH FRIES
ROASTED SWEET POTATO WITH CRÈME FRAÎCHE AND HORSERADISH
ROCKET SALAD WITH CHERRY TOMATOES, PARMESAN, TOASTED ALMONDS, ORANGE VINAIGRETTE FROM SÖLLER, AND MUSTARD

SAUCES 3

BÉARNAISE SAUCE WITH AROMATIC HERBS
HOMEMADE ORIENTAL BARBECUE SAUCE
CHIMICHURRI
GREEN PEPPERCORN SAUCE

DESSERTS

CHOCOLATE MOUSSE Mango sorbet and "leche merengada" foam
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9

SANTA CHEESCAKE Coffee ice cream, marsala gel and “sabayon” cream

12