



This menu has been designed by the entire Más de Santa team, with the sole objective of making all of you enjoy it.

If you have any type of food allergy or intolerance, please tell any member of our staff that will inform you about the allergens in each dish.

MENU

TASTING MENU

A tasting menu for the adventurer who explores with passion every step and enjoy the trip until the end.

60,00 P.P

This menu is served for the entire table; drinks are not included.

TO SHARE

Six cress salad with avocado, candied sesame and lime	18,00
Rocket and spinach salad with sautéed mini mushrooms and tomato relish	17,00
Spanish potato salad “ensaladilla rusa” with prawns and shrimps “tortillita”	16,00
Peruvian “causa”, smoked sardines from Santoña with “Botija” olives	15,00
Lime and corn marinated seabass “aguachile” with sweet potato and radish	19,00
Bluefin Tuna “Balfegó” tartar with fennel puree and yellow ají emulsion	22,00
Croaker tartar with shrimp, ajimango dressing and trout roes	20,00
“Ropa vieja” dumplings with “cocido” broth	12,00
Idiazabal cheese and pine nuts croquettes with quince cream	12,00
Eggplant pasties with cane molasses and yolk sabayon	12,00
Black pepper shrimp, sun dried pineapple and pea shouts	17,00
Galician clams “a la marinera” (paprika sauce) with japanese tuna flakes	22,00
Charred chili-rubbed beef skewers with basil dipping sauce	18,00
Pekin-style glazed iberian pork belly, sesame and fried ginger	19,00

Assorted bread from the master baker John Torres

2,50

We have available to the consumer the information related to allergens as established in the EU Regulation 1169/2011
Prices include 10% VAT

All the fish that will be consumed raw or semi-raw has been frozen previously, complying with ROYAL DECREE
1021/2022, of December 13, on the prevention of parasitosis by Anisakis

FISH

Teriyaki marinated croaker fish with jalapeño emulsion	25,00
Charcoal grilled stingray fin, mashed corn and spiced popcorn	25,00
Bluefin tuna “Balfegó” with pistachio powder and very slow cooked onion	28,00
Charcoal grilled turbot with capers meunière (2 pax)	65,00/Kg

MEAT

Charcoal grilled spring chicken, vietnamese curry and lime	23,00
Iberian pork fan with red miso and homemade pickled onion	26,00
50 days dry aged bone in beef ribeye “50 days dry aged Discarlux selection”	75,00
50 days dry aged entrecote “50 days dry aged Discarlux selection”	37,00

SIDES

Wok fried rice with leek, egg and fried ginger	5,00
Broccoli bites with sesame emulsion	5,00
Wok sautéed mini mushrooms with garlic and ginger	5,00
Chunky fries with homemade miso and chili marmalade	5,00
Roasted piquillo peppers, garlic and honey	5,00
Grilled avocado with citric vinaigrette	6,00
Charcoal grilled leek with hazelnut sauce	6,00
Heart of lettuce, Korean barbecue dressing and walnuts	5,00
Charcoal baked sweet potatoe with honey-soy	5,00

DESSERTS

White chocolate and greek yogurt ganache with passion fruit	6,50
Rice pudding with coconut milk and ginger foam	6,00
Chocolates and spiced mango chutney	7,00
Cheese and kaffir lime cake with hazelnuts and peanuts crumble	7,50