



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.

MÁS DE SANTA

TASTING MENU

A tasting menu for the adventurer who explores with passion every step and enjoy the trip until the end. 60,00

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

TO SHARE

Lime dressed avocado and diced salmon marinated with harissa and yogurt	19,00
Rocket and spinach salad with sautéed mini mushrooms and tomato relish	18,00
Spanish potato salad “ensaladilla rusa” with prawns and shrimps “tortillita”	18,00
Peruvian “causa”, smoked sardines from Santoña and Botija olives emulsion	15,00
Bluefin Tuna “Ballegó” tartar with fennel puree and huancaina sauce	22,00
Croaker fish tartar with shrimp, ajimango dressing and trout roes	20,00
“Ropa vieja” dumplings with clarified “cocido” broth	15,00
Idiazabal cheese and pine nuts croquettes with quince cream	15,00
Black pepper shrimp, sun dried pineapple and pea shoots	18,00
Galician clams “a la marinera” (paprika sauce) with japanese tuna flakes	22,00
Charcoal grilled octopus with canarian mojo sauce and “papas arrugas”	19,00
Charred chili-rubbed beef skewers with lime and basil dipping sauce	18,00
Iberian pork loin tataki with shiso leaves and truffle dressing	22,00

Assorted bread from the artisanal bakery Pan.Delirio.

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	26,00
Ponzu-glazed salmon with housemade citrus sauce	26,00
Charcoal grilled stingray fin, corn puree and spiced popcorn	27,00
Verdinas beans seafood stew with shrimp and traditional suquet	25,00

MEAT

Charcoal grilled spring chicken, vietnamese curry and lime	25,00
Iberian pork fan with red miso and homemade pickled onion	26,00
Duck magret with Peruvian anticuchera sauce and roasted sweet potato mash	28,00
50 days dry aged bone in beef entrecotte “50 days dry aged Discarlux selection”	39,00
50 days dry aged bone in beef ribeye “50 days dry aged Discarlux selection”	80,00

SIDES

Wok sautéed broccoli bites with sesame emulsion	6,50
Charcoal-roasted potato with truffled bur and Parmesan	6,50
Crispy green plantain with “guasacaca sauce” (avocado-herb)	5,50
Roasted piquillo peppers, garlic and honey	6,50
Charcoal grilled avocado with citric vinaigrette	6,00
Charcoal grilled leek with hazelnut sauce	5,00
Heart of lettuce, Korean barbecue dressing and walnuts	6,00
Wok sautéed mini mushrooms with garlic and ginger	

DESSERTS

White chocolate and greek yogurt ganache with passion fruit	7,50
Pistachio and pumpkin seed baklava with fresh mint foam	7,50
Cheese and kaffir lime cake with peanuts crumble	8,50
Chocolate brownie with miso caramel and cream foam	8,50