

# Santaella



## Para Picar...

**Croquetas** of the Day

'**Empanadillas**' of the Day

'**Morcilla**' **Blood Sausage Curlers**, Puerto Rican 'Pique' dip

'**Malanga**' Root-Vegetable fritters, Smoked Turkey and Chicken in Tarragon

**Popcorn Chicken** in Agave and Curry

**Calamari Fritti** Asiatic-style, mildly Spicy

'**Alcapurrias**', Wild-Caught White Crab, Herb salad

**Orzo Risotto** with Sun Dried Tomatoes and Pesto

**Breaded Grouper** Fillets served with Lemon and Dill mayo

**Ahi Tuna Mini Tacos** in Chipotle served over Guacamole

**Goat Cheese Quesadilla** with Honey, Balsamic reduction Glaze and White Truffle Oil served with Arugulas

**Spanish Octopus** grilled, Fingerling Potatoes and Haricot Vert in 'Salsa Verde', Smoked Paprika

**Organic Beef Sliders**, Bacon and caramelized Onions jam, Sweet Plantain, Local Lettuce, Red Wine Cilantro Mayo

## Soup & Salads...

**Soup** of the Day

**Roasted Butternut Squash**, Feta Cheese, French Lentils, 'Chimichurri', Kale, Pumpkin and Sunflower Seeds

**Japanese Crazy Salad** with Spicy Crab and Seaweed Salad, fresh Avocado over 'Spider' Plantain fritter

**Warm Brussels Sprout Salad** with White Cheddar Cheese, Cashew Nuts, Pancetta and Arugula

**Seven Layer Salad** with varieties of Lettuce, Green Peas, Bacon, Boiled Egg and Herb dressing, Croutons

# Santarella



## Barely Touched...

**Ahi Tuna Pinxtos** marinated in Oriental Spices,  
Rice Paper 'Chicharrón'

**Fresh Hawaiian Wahoo (Ono) Ceviche** in  
Tropical Juices and Yam

**Crispy Salmon and Sole Tartare**, Avocado and Quail Egg,  
Piment d'Espelette Mayo, Phyllo

## From the Sea...

**Fried Red Snapper**  
with Herb Chimichurri and 'Tostones'

**Roasted Antarctic Sea Bass**  
served over Sweet Potato Purée  
with Piquillo Pepper and Capers vinaigrette

**Shrimp in Garlic Cream Sauce**  
Plantain, Yucca and Sweet-Plantain 'Mofongo'

**Oriental-Style Salmon** over sautéed Market Vegetables

## Meat and Poultry...

**Veal Cheeks**  
in Creole Fricassee over Root Vegetable Puree

**Certified Angus Beef Filet Mignon**  
Mushrooms in Red Wine reduction, Asparagus

**Stuffed 'Poussin'** with Mallorca and Corn Bread,  
Italian Sausage with Sage. Citric Butter and Baby Bok Choy

**Braised Pork Shank 'Lacón'**  
Caramelized and served with Potato Salad

**Roasted Lamb Chops**  
Wild Rice with Cranberries and Almonds,  
Mint & Mustard sauce

**Chili with Beef Au Gratin**  
Macaroni Pasta and Varieties of Cheese