

Santarella



Gluten- Free Appetizers

Para Picar...

'**Malanga**' fritters, Smoked Turkey and Duck in Tarragon 16

'**Alcapurrias**' with Wild-Caught Blue Crab, Herb salad 19

Baby Octopus casserole with Chorizo, Chickpeas & Sherry 17

Ahi Tuna Mini Tacos in Chipotle served over Guacamole 15

Spanish Octopus grilled, Lentil Salad, Arugulas 24

Roasted Hen of the Woods Mushroom over Goat Cheese and roasted Red Pepper vinaigrette 15

Soups & Salads...

Soup of the Day 9

Seven Layer Salad with varieties of Lettuce, Green Peas, Bacon, Boiled Egg and Herb dressing (**without Croutons**) 19

Japanese Crazy Salad with Spicy Crab and Seaweed Salad with Avocado over Plantain fritter 16

Barely Touched...

Fresh Hawaiian Wahoo (Ono) Ceviche in Tropical Juices with Yam 26

Hamachi Tartare with Avocado in Ginger Mayo (**without 'Almojábanas' Cheese Fritters**) 22

Santarella



Gluten- Free Main Courses

From the Sea...

Roasted Antarctic Sea Bass

Mushrooms in Red Wine reduction,
Asparagus and 'Yautía' fries in Truffle essence 39

Crisp Whole Red Snapper (without Breading)

Cilantro and Pineapple Chimichurri served with 'Tostones' 32

Shrimp in Garlic Cream Sauce

Plantain, Yucca and Sweet-Plantain 'Mofongo' 26

Roasted Salmon Fillet

Oriental-style served over sautéed Vegetables 28

Meat and Poultry...

Certified Angus Beef Filet Mignon

over Sweet Plantain purée in Sofrito-Creole Cream sauce 45

'Piment d'Espelette' Organic French-Cut Chicken

Creamy Polenta, sautéed Spinach 28

Braised Pork Shank 'Lacón'

Caramelized and served with Potato Salad 26

Veal Cheeks in Red Wine fricassee, 'Yautia ' purée 31

Lamb Chops grilled, served with Lemon Rice,
Mustard and BBQ sauce 29

Ground Beef Au Gratin

Mashed Sweet Plantains with Cheese varieties 19p/p (2 per min)