

Santarella



MENU

3-COURSE PRIX FIXE

PUERTO RICAN FLAVORS MENU

~ HORS D'OEUVRES ~

(family style)

Croquettes 'of the Day'

~

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

~

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

~

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

~ MAIN COURSE ~

(select one)

Veal Cheeks in Creole Fricassee
over Root Vegetable Purée

~ or ~

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

~ or ~

Crisp Whole Red Snapper
with Herb Chimichurri and 'Tostones'

~ DESSERT ~

(select one)

'Flan' of the Day with Whipped Cream

~ or ~

'Quesito'
Puerto Rican Cheese-filled Pastry twist

~ or ~

Coconut and Almond Custard

\$56 / PER PERSON (exclusive of tax & gratuity)

*Menus Subject to Change. Upon Request, Prix Fixe Menu modifications available.

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MENU

FAMILY-STYLE PRIX FIXE

7-APPETIZERS SHARING MENU

~ HORS D'OEUVRES ~ *(family style)*

Croquettes 'of the Day'

~

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

~

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

~

Puerto Rican 'Empanadillas'
stuffed with Chorizo and Sweet Plantain

~

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

~

Organic Beef Sliders with Cheddar Cheese,
Local Lettuce and Chipotle Mayo

~

Popcorn Chicken in Agave and Curry

~

Homemade Chocolate Truffles

\$52 / PER PERSON (exclusive of tax & gratuity)

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MENU

FAMILY-STYLE PRIX FIXE

5-APPETIZERS SHARING MENU

~ HORS D'OEUVRES ~ *(family style)*

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

~

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

~

Puerto Rican 'Empanadillas'
stuffed with Chorizo and Sweet Plantain

~

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

~

Ahi Tuna Mini Tacos in Chipotle
served over Guacamole

~

Homemade Chocolate Truffles

\$45 / PER PERSON (exclusive of tax & gratuity)

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MENU

3-COURSE

PRIXE FIXE I

~ HORS D'OEUVRES ~

(family style)

Puerto Rican 'Empanadillas' of the Day

~

'Morcilla' curlers, Puerto Rican 'Pique' dip

~

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

~

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

~ MAIN COURSE ~

(select one)

Stuffed 'Poussin' with Mallorca and Italian Sausage
with Sage. Citric Butter and Baby Bok Choy

~ or ~

Roasted Salmon Fillet

Oriental-style served over sautéed Vegetables

~ or ~

Veal Cheeks in Red Wine fricassee,
'Yautia' purée

~ or ~

Shrimp in Garlic Cream Sauce

Plantain, Yucca and Sweet-Plantain Trifongo

~ DESSERT ~

(select one)

Warm Chocolate Cake

Baby Bananas, Vanilla Ice Cream

~ or ~

'Flan' of the Day with Whipped Cream

~ or ~

Coconut and Almond Custard

\$64 / PER PERSON (exclusive of tax & gratuity)

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MENU

3-COURSE

PRIXE FIXE II

~ HORS D'OEUVRES ~

(family style)

Puerto Rican 'Empanadillas' of the Day

~

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

~

'Alcapurrias', Wild-Caught Blue Crab, Herb salad

~

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

~ MAIN COURSE ~

(select one)

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

~ or ~

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

~ or ~

Stuffed 'Poussin' with Mallorca and Italian Sausage
with Sage. Citric Butter and Baby Bok Choy

~ DESSERT ~

(select one)

Warm Chocolate Cake
Baby Bananas, Vanilla Ice Cream

~ or ~

'Flan' of the Day with Whipped Cream

~ or ~

Coconut and Almond Custard

\$76 / PER PERSON (exclusive of tax & gratuity)

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MENU

4-COURSE

PRIXE FIXE III

~ HORS D'OEUVRES ~

(family style)

'Croquetas' of the Day

~

'Morcilla' curlers, Puerto Rican 'Pique' dip

~

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

~

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

~ FIRST COURSE ~

(select one)

Soup of the Day

~ or ~

Sprout and Arugula Salad, Endives, Roquefort, Almonds,
Oranges, Honey-Mustard dressing with Cornbread croutons

~ MAIN COURSE ~

(select one)

Crisp Whole Red Snapper
Cilantro and Pineapple Chimichurri served with 'Tostones'

~ or ~

Stuffed 'Poussin' with Mallorca and Italian Sausage
with Sage. Citric Butter and Baby Bok Choy

~ or ~

Roasted New Zealand Lamb Chops
Feta Cheese Dressing, Quinoa with Vegetables

~ DESSERT ~

(select one)

Baked Alaska

~ or ~

Nutella Sandwich in skillet served with Whipped Cream

~ or ~

'Flan' of the Day with Whipped Cream

\$76 / PER PERSON (exclusive of tax & gratuity)

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MENU

4-COURSE

PRIXE FIXE IV

~ HORS D'OEUVRES ~

(family style)

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

~

'Morcilla' curlers, Puerto Rican 'Pique' dip

~

Ahi Tuna Pinxtos marinated in Oriental Spices

~

'Alcapurrias', Wild-Caught Blue Crab, Herb salad

~ FIRST COURSE ~

(select one)

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

~ or ~

Seared Foie Gras, Guava and fresh Pineapple jam,
Nut Vinaigrette

~ MAIN COURSE ~

(select one)

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

~ or ~

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

~ or ~

Stuffed 'Poussin' with Mallorca and Italian Sausage
with Sage. Citric Butter and Baby Bok Choy

~ DESSERT ~

(select one)

Coconut and Almond Custard

~ or ~

Warm Chocolate Cake, Baby Bananas, Vanilla Ice Cream

~ or ~

Salted Caramel Pot de Crème

\$89 / PER PERSON (exclusive of tax & gratuity)

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MENU

COCKTAIL-STYLE PRIX FIXE

4-SMALL COURSE MENU

~ HORS D'OEUVRES ~

(family style)

Puerto Rican 'Empanadillas' of the Day

~

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

~

'Morcilla' curlers
Puerto Rican 'Pique' dip

~

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

~ SERVED IN MARTINI GLASSES ~

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

~ SERVED IN SMALL PLATES ~

(select one)

Orzo Risotto with Roasted Chicken,
Bacon and Green Peas

~ or ~

Roasted Salmon Fillet
Oriental-style served over sautéed Vegetables

~ DESSERT ~

Dates and Walnut Tart

\$58 / PER PERSON (exclusive of tax & gratuity)

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