

GROUP DINING MENUS

SELF-TAUGHT JOSÉ SANTAELLA TRAINED UNDER CHEFS INCLUDING ERIC RIPERT AND FERRAN ADRIÀ BEFORE OPENING [SANTAELLA](#) IN LA PLACITA IN 2011. HE TWISTS TRADITIONAL TECHNIQUES IN A SEXY, ACCLAIMED SPACE CENTERED AROUND A TROPICAL INDOOR GARDEN. CHEF JOSE SANTAELLA EMBRACES HIS RICH HERITAGE AND DELIVERS CARIBBEAN FOOD WHILE HOLDING TIGHTLY TO THE ISLAND'S COCINA CRIOLLA RECIPES. HE IS THE AUTHOR OF COCINA TROPICAL, THE CLASSIC AND CONTEMPORARY FLAVORS OF PUERTO RICO BY RIZZOLI.

219 CALLE CANALS, SANTURCE 'LA PLACITA', PUERTO RICO | [SANTAELLAPR.COM](#)



FEATURES

- MAIN DINING ROOM SEATS UP TO 100 GUESTS, 14 IN A DEDICATED SEMI-PRIVATE AREA
- EVENTS ARE HOSTED 5 NIGHTS A WEEK (CLOSED SUNDAY & MONDAY)
- SPACIOUS BAR AREA ACCOMMODATES UP TO 45 GUESTS FOR PRE-DINNER COCKTAILS
- MENUS DESIGNED FOR GROUPS OF 8 GUESTS OR LARGER (REQUIRED FOR PARTIES OF 12 OR MORE)

FOR MORE INFORMATION CONTACT SANTAELLA@JOSESANTAELLA.COM | 787-725-1611

DINNER ONE THREE - COURSE MENU

PARA PICAR...

PLEASE PRE-SELECT THREE ITEMS. SERVED FAMILY-STYLE.

CROQUETAS OF 'THE DAY'

'MALANGA' ROOT VEGETABLE FRITTERS

SMOKED TURKEY AND CHICKEN + TARRAGON (OR TOPPED WITH GUACAMOLE 🌿)

AHÍ TUNA PINXTOS

MARINATED IN ORIENTAL SPICES + RICE PAPER 'CHICHARRÓN'

'CALAMARES FRITOS'

ASIATIC-STYLE CALAMARI FRITTI + MILDLY SPICY SAUCE

GOAT CHEESE QUESADILLA

HONEY, BALSAMIC REDUCTION GLAZE, ARUGULAS, WHITE TRUFFLE + OLIVE OIL

MINI TACOS

CHIPOTLE MAYO + GUACAMOLE

PRINCIPAL

PLEASE PRE-SELECT THREE ITEMS. GUESTS WILL CHOOSE THEIR INDIVIDUAL DISH AT THE TABLE.

CRISP WHOLE RED SNAPPER

HERB-CHIMICHURRI + FRIED GREEN PLANTAINS 'TOSTONES'

SHRIMP IN GARLIC CREAM SAUCE

PLANTAIN, YUCCA + SWEET-PLANTAIN PUERTO RICAN 'TRIFONGO'

ROASTED ORGANIC SALMON FILLET WITH SKIN

OVER EDAMAME, FINGERLING POTATOES,
SOUR CREAM + SALMON ROE CAVIAR

ORGANIC FRENCH CUT CHICKEN

OVER SAUTÉED ZUCCHINI IN CHAMPAGNE CREAM WITH HERBS

BRAISED PORK SHANK

CARAMELIZED + POTATO SALAD

VEAL CHEEKS IN CREOLE FRICASSEE

ROOT VEGETABLE + 'YAUTÍA' PURÉE

CHEF'S CHOICE OF SEASONAL PASTA

VEGAN + GLUTEN FREE ALTERNATIVES AVAILABLE

POSTRES

WARM CHOCOLATE CAKE

ICE CREAM OF THE DAY

NUTELLA SANDWICH

IN SKILLET + WHIPPED CREAM

COCONUT AND ALMOND CUSTARD

\$75.00 PER PERSON* | \$65.00 PER PERSON* (TWO - COURSE)

* AMOUNT DOES NOT INCLUDE TAXES, GRATUITY OR SPECIAL EVENTS FEE (IF APPLICABLE).

DINNER TWO FOUR - COURSE MENU

PARA PICAR...

PLEASE PRE-SELECT THREE ITEMS. SERVED FAMILY-STYLE.

EMPANADILLAS OF 'THE DAY'

'MALANGA' ROOT VEGETABLE FRITTERS
SMOKED TURKEY AND CHICKEN + TARRAGON (OR TOPPED WITH GUACAMOLE )

AHÍ TUNA PINXTOS
MARINATED IN ORIENTAL SPICES + RICE PAPER 'CHICHARRÓN'

PRIMER PLATO

GUESTS WILL CHOOSE THEIR INDIVIDUAL DISH AT THE TABLE.

CHEF'S SOUP OF THE 'DAY'

ARUGULA SALAD
PARMESAN CHEESE AND TOMATOES WITH BALSAMIC VINAIGRETTE

PRINCIPAL

PLEASE PRE-SELECT THREE ITEMS. GUESTS WILL CHOOSE THEIR INDIVIDUAL DISH AT THE TABLE.

CRISP WHOLE RED SNAPPER
HERB-CHIMICHURRI + FRIED GREEN PLANTAINS 'TOSTONES'

SHRIMP IN GARLIC CREAM SAUCE
PLANTAIN, YUCCA + SWEET-PLANTAIN PUERTO RICAN 'TRIFONGO'

ROASTED ORGANIC SALMON FILLET WITH SKIN
OVER EDAMAME, FINGERLING POTATOES,
SOUR CREAM + SALMON ROE CAVIAR

ORGANIC FRENCH CUT CHICKEN
OVER SAUTÉED ZUCCHINI IN CHAMPAGNE CREAM WITH HERBS

VEAL CHEEKS IN CREOLE FRICASSEE
ROOT VEGETABLE + 'YAUTÍA' PURÉE

CHEF'S CHOICE OF SEASONAL PASTA 
VEGAN + GLUTEN FREE ALTERNATIVES AVAILABLE

POSTRES

WARM CHOCOLATE CAKE
ICE CREAM OF THE DAY

NUTELLA SANDWICH
IN SKILLET + WHIPPED CREAM

COCONUT AND ALMOND CUSTARD

\$85.00 PER PERSON*

* AMOUNT DOES NOT INCLUDE TAXES, GRATUITY OR SPECIAL EVENTS FEE (IF APPLICABLE)

DINNER THREE

THREE - COURSE MENU

PARA PICAR...

PLEASE PRE-SELECT THREE ITEMS. SERVED FAMILY-STYLE.

'ALCAPURRIAS'

TOPPED WITH WHITE CRAB + HERB SALAD

'MORCILLA' CURLERS

LOCAL BLOOD SAUSAGE + PUERTO RICAN 'PIQUE' DIP

GRILLED OCTUPUS

SMOKED PAPRIKA, ROASTED PUMPKIN, OLIVE TAPENADE AND PUMPKIN SEEDS

AHÍ TUNA PINXTOS

MARINATED IN ORIENTAL SPICES + RICE PAPER 'CHICHARRÓN'

GOAT CHEESE QUESADILLA

HONEY, BALSAMIC REDUCTION GLAZE, ARUGULAS, WHITE TRUFFLE + OLIVE OIL

'MALANGA' ROOT VEGETABLE FRITTERS

SMOKED TURKEY AND CHICKEN + TARRAGON (OR TOPPED WITH GUACAMOLE 🌿)

PRINCIPAL

PLEASE PRE-SELECT THREE ITEMS. GUESTS WILL CHOOSE THEIR INDIVIDUAL DISH AT THE TABLE.

CERTIFIED ANGUS FILET MIGNON

PORTOBELLO AND RED WINE CREAM SAUCE

+ SAUTÉED BABY CARROTS AND GRILLED POLENTA

FRENCH ANTARCTIC SEA BASS

'BATATA' SWEET POTATO PURÉE, PIQUILLO RED PEPPER + CAPER VINAIGRETTE

CRISP WHOLE RED SNAPPER

HERB-CHIMICHURRI + FRIED GREEN PLANTAINS 'TOSTONES'

ORGANIC FRENCH CUT CHICKEN

OVER SAUTÉED ZUCCHINI IN CHAMPAGNE CREAM WITH HERBS

VEAL CHEEKS IN CREOLE FRICASSEE

ROOT VEGETABLE + 'YAUTÍA' PURÉE

CHEF'S CHOICE OF SEASONAL PASTA

VEGAN + GLUTEN FREE ALTERNATIVES AVAILABLE

POSTRES

BAKED ALASKA

FLAMBÉED AT THE TABLE + DON Q 151 RUM

WARM CHOCOLATE CAKE

ICE CREAM OF THE DAY

NUTELLA SANDWICH

IN SKILLET + WHIPPED CREAM

\$95.00 PER PERSON*

* AMOUNT DOES NOT INCLUDE TAXES, GRATUITY OR SPECIAL EVENTS FEE (IF APPLICABLE).

DINNER FOUR ∞ FAMILY - STYLE MENU

PARA PICAR...

PLEASE PRE-SELECT THREE ITEMS. SERVED FAMILY-STYLE.

EMPANADILLAS OF 'THE DAY'

'MALANGA' ROOT VEGETABLE FRITTERS
SMOKED TURKEY AND CHICKEN + TARRAGON (OR TOPPED WITH GUACAMOLE 🌿)

AHÍ TUNA PINXTOS
MARINATED IN ORIENTAL SPICES + RICE PAPER 'CHICHARRÓN'

'ALCAPURRIAS'
TOPPED WITH WHITE CRAB + HERB SALAD

GOAT CHEESE QUESADILLA
HONEY, BALSAMIC REDUCTION GLAZE, ARUGULAS, WHITE TRUFFLE + OLIVE OIL

PRINCIPALES

PLEASE PRE-SELECT THREE ITEMS. SERVED FAMILY-STYLE

CRISP WHOLE RED SNAPPER
HERB-CHIMICHURRI

SHRIMP IN GARLIC CREAM SAUCE
PLANTAIN, YUCCA + SWEET-PLANTAIN PUERTO RICAN 'TRIFONGO'

ORGANIC FRENCH CUT CHICKEN
OVER SAUTÉED ZUCCHINI IN CHAMPAGNE CREAM WITH HERBS

VEAL CHEEKS IN CREOLE FRICASSEE
ROOT VEGETABLE + 'YAUTÍA' PURÉE

PUERTO RICAN 'PASTELÓN'
GROUND BEEF AND SWEET PLANTAIN AU GRATIN + VARIETIES OF CHEESES

CHEF'S CHOICE OF SEASONAL PASTA
VEGAN + GLUTEN FREE ALTERNATIVES AVAILABLE

VEGETALES

SERVED FAMILY-STYLE

AVOCADO

WHITE RICE + BEANS

FRIED GREEN PLANTAINS + 'TOSTONES'

POSTRES

SERVED FAMILY-STYLE

WARM CHOCOLATE CAKE
ICE CREAM OF THE DAY

COCONUT AND ALMOND CUSTARD

NUTELLA SANDWICH
IN SKILLET + WHIPPED CREAM

\$80.00 PER PERSON*

* AMOUNT DOES NOT INCLUDE TAXES, GRATUITY OR SPECIAL EVENTS FEE (IF APPLICABLE).

BEVERAGE PACKAGES

PREMIUM PACKAGE

KETEL ONE VODKA, HENDRICK'S GIN,
DON JULIO BLANCO TEQUILA,
ZACAPA 23 RUM, DON Q AÑEJO,
JOHNNY WALKER BLACK SCOTCH,
WOODFORD RESERVE BOURBON,
RON DEL BARRILITO

WINE SELECTION:
CHOICE OF TWO:

CHARDONNAY
SAUVIGNON BLANC
PINOT NOIR
CABERNET SAUVIGNON

IMPORTED AND DOMESTIC BEER
SOFT DRINKS

TWO HOURS \$48
THREE HOURS \$60

EACH ADDITIONAL HOUR \$14 PER PERSON

COCKTAILS \$14EA

SANDÍA 'WATERMELON' MOJITO

PERFECT LADY

TITO'S MULE

GOLDEN GOD

TAMARIND MARGARITA

ZACAPA CRUSTA

HOUSE PACKAGE

TITO'S VODKA, TANQUERAY GIN,
EL JIMADOR SILVER TEQUILA,
BACARDI CARTA BLANCA RUM,
BULLEIT BOURBON,
DEWARS WHITE LABEL SCOTCH

WINE SELECTION:

HOUSE RED AND WHITE WINE,

IMPORTED AND DOMESTIC BEER
SOFT DRINKS

TWO HOURS \$38
THREE HOURS \$48

EACH ADDITIONAL HOUR \$10 PER PERSON

BEER & WINE

HOUSE RED & WHITE WINE
IMPORTED AND DOMESTIC BEER

TWO HOURS \$35
THREE HOURS \$45

EACH ADDITIONAL HOUR \$9 PER PERSON

BILLING, SERVICE CHARGES AND TAXES

- A 50% DEPOSIT IS REQUIRED TO SECURE THE BOOKING. EVENTS ARE CONFIRMED ON A FIRST COME, FIRST SERVE BASIS PENDING YOUR SIGNATURE AND ACCEPTANCE OF LARGE GROUP RESERVATION AGREEMENT. 50% IS DUE THREE (3) DAYS PRIOR TO THE EVENT DATE. FULL DEPOSIT MUST BE DONE (2) DAYS PRIOR THE EVENT.
- FOOD AND BEVERAGE MENU PRICES CANNOT BE GUARANTEED MORE THAN TWO (2) MONTHS IN ADVANCE OF THE SCHEDULED EVENT DATE.
- A 7.00% SALES TAX IS APPLICABLE TO ALL FOOD AND A 11.5% SALES TAX IS APPLICABLE TO ALL BEVERAGE. MINIMUM 18% GRATUITY.
- PRICES, SERVICE CHARGE AND TAXES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

MEAL GUARANTEE & MINIMUM ATTENDANCE REQUIREMENTS

A FIRM MEAL GUARANTEE [“GUARANTEE”] OF ATTENDANCE IS REQUIRED FOR ALL PRIVATE MEAL FUNCTIONS. GUARANTEES MUST BE SUBMITTED TO YOUR RESTAURANT EVENTS SPECIALISTS BY 10 AM EST THREE (3) FULL BUSINESS DAYS [72 HOURS] PRIOR TO THE SCHEDULED EVENT:

- DURING THE EVENT, IF THE GUESTS SERVED IS LESS THAN THE GUARANTEE, THE HOST IS RESPONSIBLE FOR THE NUMBER GUARANTEED.
- IF THE NUMBER OF GUESTS SERVED IS GREATER THAN THE GUARANTEE, THE HOST IS RESPONSIBLE FOR THE TOTAL NUMBER OF GUESTS SERVED.
- ANY SPECIAL MEAL ORDERS (VEGETARIAN, KOSHER, ETC.) SHOULD BE INCLUDED WITHIN THE FINAL MEAL GUARANTEE.
- CANCELLATION DEADLINE IS 2 DAYS PRIOR TO THE EVENT DATE. SHOULD YOUR ORGANIZATION CANCEL PRIOR TO THIS DATE YOU WILL BE RESPONSIBLE FOR THE INITIAL 50% DEPOSIT. IF BOOKING IS CANCELLED LESS THAN 2 DAYS PRIOR TO THE EVENT DATE, THE ORGANIZATION WILL BE RESPONSIBLE FOR 100% FOOD & BEVERAGE.
- ANY CHANGES MADE WITHIN THREE (3) DAYS PRIOR TO THE EVENT DATE MUST BE APPROVED BY RESTAURANT MANAGEMENT AND MAY BE SUBJECT TO ADDITIONAL LABOR FEES.

CHECKS

- THE FUNCTION SPONSOR, HOST OR AUTHORIZED REPRESENTATIVE AGREES THAT BY SIGNING THE GUEST CHECKS FOR SERVICES RENDERED AT THE END OF THE FUNCTION, THERE IS NO DISPUTE OVER SUCH SERVICES AND THE SPONSOR IS SOLELY RESPONSIBLE FOR THE PAYMENT OF THE TOTAL AMOUNT DUE. FINAL BILLING COPY AVAILABLE WITH SEVEN (7) BUSINESS DAYS.

Santaela