



The MENU

SNACKS

Oyster from Galicia N°2 Natural (Mo, GF)	3.5€	Sweet Breads Brioche (G, M, E, MU, SU, OGF)	7€
Oyster Santo from Galicia N°2 Bacon Sauerkraut Dill (Mo, GF)	4€	Boquerones in vinegar (F, SU, OGF)	7€
Croquettes (3u) - MUSHROOM (GF, V) - JAMÓN (GF)	6.5€	Smoked Labneh Yogur griego Berenjena Zaatar Níspero (M, S, GF, V)	8€
Handcut Potatoes with Santo sauce (M, E, SU, GF, V)	6.5€	Anchovies from Cantabria served over bread with tomato (3u) (F, G, OGF)	9€
Pani Puri Truffles Goat cheese Hazelnuts (3u) (G, M, T, V)	7€	Olives (<i>Olivias by tast</i>) 2€ Bread with tomato 3€ Foccacia (G, V) 4€	

SALADS

CESAR Anchovies Boquerones Parmesan (G, E, F, MS, SU, OGF, OV)	8€	COURGETTE Feta Semi dried tomato Lemon vinaigrette (M, MS, SU, GF, V)	8.5€
STRACCIATELLA Endive Apricot Carrot Miso (M, GF, V)	8€	SANTO Freekeh Summer squash Mixed seeds Salsa verde (G, T, SU, V)	8.5€

PLATOS

Raviolis Parmesan Chives Moscatel sauce (G, E, M, SU, V)	8.5€
Smoked Carrot Blue cheese Raisins Almonds (E, M, T, SU, GF, V)	9€
Cured Seabass Blood orange Grape Rose (F, T, SU, GF)	10€
Pork Belly With blue cheese (M, E, SU, GF)	14€

FLATBREAD

VEGGIE Broccoli Celeriac Saurkraut Pickles Truffle Soy (C, G, E, SO, SU, OGF, V)	12€
TONGUE Beef tongue Celeriac Saurkraut Pickles Truffle Soy (C, G, E, SU, SO, OGF)	13€
MEATBALLS Labneh Guindillas Dill emulsion (G, E, M, SU, OGF)	14€
Ham Hock Crème fraiche Chives Mustard Kombu Oil (G, E, M, MS, SU, OGF)	15€

DESSERTS

Sorbet Peach juice Pine oil (SG, V)	5€	Mató & Honey Cake (M, E, T, GF, V)	6€
Cep Tart Mascarpone Coffee Olive oil (M, E, GF, V)	6€	Guinness Cake 70% Chocolate Mousse Walnuts Milk Ice-cream (M, E, T, G, V)	7€

LIST OF ALLERGENS

C. Celery | G. Gluten | Cr. Crustaceans | E. Eggs | F. Fish | L. Lupin | M. Milk | Mo. Molluscs | Mu. Mustard | T. Tree Nuts | P. Peanuts | S. Sesame | SO. Soya | SU. Sulphites | GF: Gluten Free | OGF: Option Gluten Free | V: Vegetarian | OV: Option Vegetarian



MENÚ

3 courses set menu 13:00h – 16:00h

CESAR Anchovies | Boquerones | Parmesan (G, E, F, MS, SU, OGF, OV)

BOQUERONES IN VINAGER (F, SU, OGF)

CROQUETTES Mushroom or Jamón (GF)

STRACCIATELLA Endive | Apricot | Carrot | Miso (M, GF, V)

Cured Seabass Blood orange | Grape | Rose (F, T, SU, GF) + 2.5€

RAVIOLIS Parmesan | Chives | Moscatel sauce (G, E, M, SU, V)

FLATBREAD of the day

PORK BELLY Smoked Carrot | Blue cheese (M, E, SU, GF)

SORBET Peach juice | Pine oil

MATÓ & HONEY CAKE (M, E, GF, V)

CEP TART Mascarpone | Coffee | Olive oil (M, E, SU, GF, V) + 2€

GUINNESS CAKE 70% Chocolate mousse | Walnuts | Milk Ice-cream (G, L, H, T, V) + 2€

€18.50

**set menu Includes bread and a drink – water, soft drink, beer or a glass of house wine*

A P E R I T I V O S

VERMUT €3 | GINGER BEER €3.5 | CAVA €5 | MINTED LEMONADE €4 | APEROL SPRITZ €6

PACK APERITIVO

(2 pax)

- 18 € -

2 Vermuts o Beers
2 Bites
Boquerones
Olives



PACK SANTO

- 10 € -

2 Oyster
1 Cava

RESERVAS