



This menu has been designed by the entire Mano de Santa team, with the sole objective of making all of you enjoy it.

If you have any type of food allergy or intolerance, please tell any member of our staff that will inform you about the allergens in each dish.

# MENU

## TO SHARE

Six cress salad with avocado, candied sesame and lime	17,00
Rocket and spinach salad with sautéed mini mushrooms and tomato relish	16,00
Spanish potato salad “ensaladilla rusa” with prawns and shrimps “tortillita”	15,00
Peruvian “causa”, smoked sardines from Santoña with “botija” olives	14,00
Chili marinated seabass “aguachile” with sweet potato and radish	18,00
Bluefin Tuna “Balfegó” tartar with fennel puree and yellow ají emulsion	21,00
Croaker tartar with shrimp and ajimango dressing	19,50
“Ropa vieja” dumplings with “cocido” broth	12,00
Idiazabal cheese and pine nuts croquettes with quince cream	10,00
Eggplant pasties with cane molasses and yolk sabayon	10,00
Black pepper shrimp, sun dried pineapple and pea shouts	15,00
Galician clams “a la marinera” (paprika sauce) with japanese tuna flakes	22,00
Charred chili-rubbed beef skewers with basil dipping sauce	18,00
Pekin-style glazed iberian pork belly, sesame and fried ginger	19,00

Assorted bread from the master baker John Torres

2,50

## FISH

Teriyaki marinated croaker fish with jalapeño emulsion	26,00
Charcoal grilled stingray fin, mashed corn and spiced popcorn	25,00
Bluefin tuna “Balfegó” with pistachio powder and very slow cooked onion	27,00
Charcoal grilled turbot with capers meunière (2 pax)	65,00/Kg

All the fish that will be consumed raw or semi-raw has been frozen previously, complying with ROYAL DECREE 1021/2022, of December 13, on the prevention of parasitosis by Anisakis

## MEAT

Charcoal grilled spring chicken, vietnamese curry and lime	22,00
Iberian presa (upper part of the pork loin) with red miso and homemade pickled onion	25,00
50 days dry aged bone in ribeye “Discarlux selection”	71,00
50 days dry aged entrecotte “Discarlux selection”	36,00

## SIDES

Wok fried rice with leek, egg and fried ginger	4,50
Broccoli bites with sesame emulsion	5,00
Wok sautéed mini mushrooms with garlic and ginger	4,50
Chunky fries with homemade miso and chili marmalade	4,50
Roasted piquillo peppers, garlic and honey	4,00
Grilled avocado with citric vinaigrette	5,00
Slow cooked leek with hazelnut praliné	5,00
Heart of lettuce, Korean dressing and walnuts	4,00
Baked sweet potatoe with honey-soy	4,50

## DESSERTS

White chocolate and greek yogurt ganache with passion fruit	5,50
Rice with coconut milk and ginger foam	5,00
Chocolates and spiced mango chutney	6,50
Cheese and kaffir lime cake with hazelnuts crumble	6,50