



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	15,00
Rocket and spinach salad with sautéed mini mushrooms and tomato relish	14,00
Spanish potato salad “ensaladilla rusa” with prawns and shrimps “tortillita”	13,00
Chili marinated seabass “aguachile” with sweet potato and radish	16,00
Bluefin Tuna “Balfegó” tartar with fennel puree and yellow aji emulsion	21,00
Black pepper shrimp, sun dried pineapple and pea shoots	14,00
Galician clams “Marinera style” (Paprika sauce) and Japanese flakes	21,00
“Ropa vieja” dumplings with “cocido” broth	12,00
Idiazabal cheese and pine nuts croquettes with quince cream	10,00
Charred chili-rubbed beef skewers with basil dipping sauce	15,00
Pork belly glazed, sesame and fried ginger	17,00

Assorted bread from the master baker John Torres

2,00

## FISH

Teriyaki marinated grouper with jalapeño emulsion	25,00
Wok fried monkfish with clams and coconut chili sauce	24,00
Bluefin tuna “Balfegó” with pistachio powder and very slow cooked onion	26,00

## 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	23,00
50 days dry aged bone in ribeye "Discarlux selection"	70,00
50 days dry age entrecotte "Discarlux selection"	36,00

## SIDES

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

## DESSERTS

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