



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	13,50
Buffalo burrata with “Alicante style pericana” and coriander pesto	15,00
Spanish potato salad “ensaladilla rusa” with prawns and shrimps “tortillita”	13,00
Homemade pickled mussels with orange and bergamot	12,00
Black pepper shrimp, sun dried pineapple and pea shoots	14,00
Bluefin Tuna tartar with fennel puree and yellow emulsion	20,00
Chili marinated seabass “aguachile” with sweet potato and radish	16,00
Idiazabal cheese and pine nuts croquettes with quince cream	10,00
Charred chili-rubbed beef skewers with basil dipping sauce	14,00
“Ropa vieja” dumplings with “cocido” broth	12,00

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
Lemongrass infusionated cod and celeriac puree	22,00
Bluefin tuna with pistachio powder and very slow cooked onion	25,00

All the fish that will be consumed raw or semi-raw has been frozen previously, complying with ROYAL DECREE 1420/2006, of December 1, on the prevention of parasitosis by Anisakis

## MEAT

Lamb shank slow cooked 8 hours with peanuts and sage	22,00
Grilled beef sirloin with mushroom duxelle and beef and truffle sauce	25,00
Char-grilled free range chicken with kumquat sauce	19,00
Iberian presa (upper part of the pork loin) with red miso and homemade pickled onion	21,00

## SIDES

Wok fried rice with leek, egg and fried ginger	4,00
Grilled avocado with citric vinaigrette	4,50
Broccoli bites with sesame emulsion	4,00
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	3,50
Wok sautéed mini mushrooms with garlic and ginger	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	6,00
Cheese and kaffir lime cake with hazelnuts crumble	6,00