Santè Ria

BRUNCH MENU

Latin Flavors • Bold Bites • Tropical Vibes

LIVE STATION

Move Around Trolley

Traditional Guacamole *v. vg*
Freshly smashed avocado with lime, cilantro, tomato, onion and a touch of jalapeño

PARA COMENZAR

Grab & Go Station

Plantain Chips & Dips *sul. v. e*
Crispy fried plantain chips served with a vibrant trio of Latin-inspired salsas: fresh pico de gallo, smoky chipotle salsa, salsa verde, and classic tomato salsa

Caraotas Negras & Queso Fresco *d*
Traditional Venezuelan arepas, black beans with creamy queso fresco, garlic, and

MAIN TO THE TABLE

Smoked Jerk anticuchos *g. sb. sul. m*
Smoky jerk-marinated chicken breast

Wagyu Beef Anticucho *d. e. sul*
Chargrilled Wagyu tenderloin, glazed in bold Peruvian Anticuchera sauce and served with vibrant ají Amarillo mayo

Fish Anticucho *sf. sul*
Peruvian aji Amarillo Anticuchera Sauce and served with fresh Chimichurri

Grilled Shrimp Tacos *sf. e. sul. g*
Chargrilled shrimp with fresh Pico de Gallo, crunchy cabbage, salsa verde, and a touch of chipotle mayo, served in warm flour tortillas

STARTER ON THE TABLE

(Individual)

Seabass Cítrico Ceviche
leche de tigre style *sf. r*
Sea bass cured in leche de tigre with orange, yuzu and tamarind, cucumber chalaca, passion fruit, purple corn and crunchy chulpe corn

Santería Empanadas *g. d. e. sul. sb*
Golden empanadas filled with chicken chorizo, butternut pumpkin and cheese, served with roasted bell pepper sauce

Cajun Crab Flautas *sf. d. sul*
Crispy rolled corn tortillas filled with Cajun-spiced crab meat, served with creamy avocado sauce and spicy Monterey Jack
sour cream

LOS DULCES

Desserts

Churros con dolce de leche *d. g. e*
Thick, crispy churros tossed in cinnamon sugar, served warm with dulce de leche

Santería Alfajores *d. g. e. n*
Traditional Peruvian-style cookies filled with dulce de leche

Seasonal Fruit Platter *v*
A vibrant selection of seasonal fresh fruits served chilled with Tajín for a refreshing sweet and tangy finish

Lúcuma & Coconut Lollipop *d. n. e*
A delicate Peruvian-inspired sweet featuring creamy lúcuma and coconut, crafted into a refined lollipop with a smooth, tropical finish

d - dairy *n* - nuts *sf* - seafood *e* - egg *g* - gluten *v* - vegetarian *vg* - vegan *sul* - sulphite
se - sesame *c* - celery *m* - mustard *sb* -soybean *l* -lupin *r* - raw (Raw, cured and ready-to-eat food products)

Do let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly.
Consumption of raw or undercooked meat, seafood, or poultry products such a eggs may increase your risk of food related illness.
All prices are in AED and include 5% VAT, 7% Municipality fees, and 10% service charge.