

Santè
Ria

₹250
PER PERSON
(Including a bottle of water)

STARTERS
(CHOOSE ONE)

Traditional Guacamole v. vg
Mexican mashed avocado freshly combined with lime & classic ingredients

Seabass Classico Ceviche sf. r
Red onion, chulpe corn, leche de tigre, banana chips, sweet potato, habanero

Pulled Chicken Flautas d. g. sb
Traditional rolled Mexican taco, avocado, Monterey Jack cheese, sour cream

Pulled Beef Tacos g. d. e. sul
Mango habanero sauce, avocado, salsa, flour tortilla

EL DULCE
(CHOOSE ONE)

Churros d. g. e. sb
Cinnamon sugar, dulce de leche, dark chocolate ganache

Tres Leches d. e. g
Sponge soaked in three-milk mixtures, tulle, strawberries

Qué Chulo Chocolate d. g. e. sb
Warm dark chocolate fondant, dulce de leche, vanilla ice cream

Lucuma Cheesecake g. d. e
Peruvian fruit, baked cheesecake, alfajores cookies

To All

Brazilian Cheese Puffs d. e
Tapioca cheese bread with honey butter

MAINS
(CHOOSE ONE)

Jamaican Jerk Chicken sb. m. g. d
Roasted baby chicken, jerk seasoning, macaroni pie, cabbage

Papi Sudado sf. g
Peruvian-style sea bream and shrimp stew, Katsuobushi, tangerine

Angus Beef Tenderloin Andino d. e. sul
Anticuchera-marinated grilled beef skewer, aji Amarillo, confit bell pepper, grilled corn, potato puree

Pan-seared Corn Tacu Tacu vg
Corn trio chuple, choclo, crispy creamy; sweet & spicy sauce

12-hour Braised Lamb Shank d. g. sul
Adobo sauce, potato cream

d - dairy **n** - nuts **sf** - seafood **g** - gluten
e - egg **m** - mustard **v** - vegetarian **vg** - vegan
sul - sulphite **se** - sesame **sb** - soybean **l** - lupin
c - celery **r** - raw

Do let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly.