

Para Picar

TO NIBBLE

JAMÓN PATA NEGRA (50G) 180 <i>spanish cured ham, melon</i>	GUACAMOLE 80 <i>classic ahuaca-mulli, tortillas chips, sweet potato</i>
CHICHARRÓN DE CAMARÓN 145 <i>prawn, chipotle aioli, jalapeño pickles</i>	TACO DE CARNE (1 PC) 70 <i>black angus beef, homemade corn tortilla, tomatillo salsa</i>
BAO DE LANGOSTA (3 PCS) 195 <i>lobster, mango salsa, aji rocoto aioli</i>	TACO DE ATÚN (1 PC) 70 <i>tuna, crispy taco, quinoa, ponzu sauce</i>
TOSTADA DE SALMÓN (3 PCS) 120 <i>salmon, avocado puree, chives, yuzu aioli</i>	TACO DE CANGREJO (1 PC) 65 <i>crab, crispy taco, pomelo, amarillo aioli</i>
QUESADILLAS DE SETAS (V) 130 <i>mixed mushrooms, mozzarella, red salsa</i>	TACO DE PATO (1 PC) 60 <i>duck confit, homemade corn tortilla, macha salsa</i>
OSTIONES FRESCOS (3PCS) 160 <i>fresh local oysters, aguachile sauce, kiwi salsa</i>	

Ceviches

SANTANA CEVICHE 155 <i>cured snapper, amarillo tiger milk, plantain chips</i>
CEVICHE DE SANDÍA (VG) 130 <i>fresh watermelon, ponzu chipotle, crispy seaweed</i>
CEVICHE DE PALMITO (VG) 140 <i>palm heart, white dragon fruit, asparagus, aguachile sauce</i>
CEVICHE DE PARGO 155 <i>snapper, passion fruit chili garlic sauce, crispy quinoa</i>



Pescado

SEAFOOD

PULPO A LAS BRASAS 165 <i>sous vide octopus, aji panca lemongrass, creamy sweet potato</i>
PIPIÁN VERDE DE PESCADO 220 <i>snapper, tomatillo pipian sauce</i>
QUINOTTO DE MARISCOS 295 <i>red quinoa, mixed seafood, salmon, truffle oil</i>
GAMBAS A LAS BRASAS 290 <i>grilled prawns, mango & papaya salsa</i>

Carne

FROM THE FIREWOOD

CORDERO A LAS BRASAS 295 <i>grilled lamb rack, chipotle tamarind</i>
POLLO ASADO 230 <i>baby chicken, anticuchera salsa, creamy amarillo, potato, chayote salad</i>
COSTILLAS DE CERDO 160 <i>slow cooked ribs, pineapple gochujang, apple salad</i>
PIERNA DE CORDERO 270 <i>slow cooked lamb shank, mole coloradito, sweet corn puree</i>

Cut's

FROM THE FIREWOOD

	BLACK ANGUS	AUSTRALIAN WAGYU
STRIPLOIN (220G)	430	830
RIBEYE (220G)	550	950

served with chimichurri & spicy tomato sauce

QUINOTTO VEGETARIANO (V) 190 <i>red quinoa, mixed vegetables, truffle oil</i>
COLIFLOR ASADA (VG) 160 <i>roasted cauliflower, tamarind sauce</i>



Acompañamiento

VEGETABLES / SIDES

ESPÁRRAGOS A LAS BRASAS 80 <i>grilled asparagus, miso butter</i>	SETAS AL AJILLO 85 <i>sautéed wild mushrooms, garlic</i>
ELOTE BABY 85 <i>chargrilled baby corn, coriander mojo, cotija cheese</i>	PATATAS BRAVAS 80 <i>baby potatoes, huancaina sauce</i>

(V) Vegetarian (VG) Vegan

all prices are in thousand rupiah & subject to 7% service and 10% tax.



SANTANA

Brasserie Latina