#### Paka Picak Crispy Calamarig. s 65 Aji amarillo marination, dusted corn tortilla, lemon grass, tartare sauce, spicy sauce **Queso Fundido d. g**Warm cheese dip, goat cheese, 65 monterey jack, tortilla chips, jalapeños & grilled corn bread Traditional Guacamole v Mexican mashed avocado freshly combined This represents street food and with lime & classic ingredients little bites. When you are not super hungry and you want to Brazilian Cheese Bread d 50 have something to eat but not a Tapioca cheese bread with honey butter big portion, you will say to the Sante Ria Arepa d 60 cool waiters, do you have Traditional corn meal flatbread something "PARA PICAR"? beef chorizo, mango habanero sauce, chimichurri mayo, cream cheese Vegetarian Empanadas g. d 55 Homemade pastry, confit pumpkin, corn tortilla powder, spring onion & chilli flakes Tamal Empanadas g. d 🌙 60 Homemade pastry, paprika, pumpkin, beef, corn tortilla powder & chilli flakes Santè Ria Wings g. d 60 All with coleslaw encurtido & grilled lime, LA TAQUERIA Choose a sauce Aji amarillo & guajillo Brazilian homemade BBQ with farofa Panca with mustard & garlic flakes Tacos Al Pastor g. s 🥒 Achiote chicken, flour tortilla, green salsa, onion, grilled pineapple, cilantro Crispy Prawn Tacos s. g. d Flour tortilla, chupe sauce, coleslaw curtido, guajillo chilli, shaved goat cheese, avocado sauce Mexican Beef Tacos g. d Beef, chipotle sauce, avocado sauce, tomato, flour tortilla, mango pico de gallo Crispy Banana Tacos v. d MUY Crunchy corn & banana shell, chick peas escabeche, asparagus, DELICIOSO! quinoa andina, avocado, Manchego cheese, cranberry sauce Free ticket to Mexico without Beef Cheeks Tacos g leaving Dubai Slow braised & pulled beef cheeks, Classic taco combinations with flour tortilla, mango habanero sauce, mint chimichurri a modern Sante Ria twist.

65

90

75

65

80

**d**-dairy **n**-nuts **s**-seafood **g**-gluten **v**-vegetarian **vg**-vegan

# CEVICHE Y MAS

#### Ceviche Classico s

Cured seabass, red onion, chulpe corn, leche de tigre, banana chips, sweet potato,

#### Salmon Citrico s J

Orange, yuzu, & tamarind dressing, cucumber chalaca, passion fruit, purple potato chips

#### Ceviche Antiguo Mixto s 🌙 🗻

Cured red snapper, shrimp, calamari, octopus, rocoto leche de tigre, corn choclo, coriander

#### Tiradito Al Aji Amarillo s

Cured seabass, ají ama rillo, leche de tigre, habanero chili, coriander, sweet potato

#### Tuna Tiradito Con Jalapeños s 🌙 🌙

Cured seared tuna, leche de tigre, coriander, jalapeño paste, chulpe corn, avocado sauce

### DEL MAR A LA CARRETILLA

On the coast of Peru, the town chefs patiently wait for the return of the local fisherman, to fill their wheelbarrows with the freshest produce in order to prepare the BEST, most AUTHENTIC CEVICHE!

# 50Pas

## Chupe De Camarones s. d

Shrimp bisque, aji panca, aji amarillo, egg, halloumi cheese, peas

**AED 60** 

#### Coconut Pumpkin Soup vg

Pumpkin seed, white onion, coconut milk, vegetarian base

**AED 55** 

## DE LA ABUELA

65

70

**75** 

70

85

True hospitality came from our elders and mostly from our grandmothers. On cold nights, we were greeted with a delicious warm soup straight from the hot stone stove, and they would say "Tienes Frio, Coma Sopa!" - Feeling cold? Eat Soup!

# Ensaladas y entrantes frios

#### Tuna Toston s

Fresh raw tuna tossed in lime, habanero, green plantain, onion, coriander, jalapeño salsa & crunchy shell

#### Octopus Limeño s. d

90 Cooked & chilled tender Spanish octopus. Peruvian black olive sauce, potato causa, avocado, rocoto sauce, crispy sweet potato threads

#### Trio Quinoa Salad d. v

Mixed quinoa, chickpeas, mozzarella, rocoto, green apple & passion fruit sauce

#### Beetroot Salad d. n. v

Goat cheese, tangerine, dried cranberries, baby spinach, almonds, beetroot dressing

## DE LOS ANDES

The Andes Mountain range is a range of mountains in South America that runs through Argentina, Bolivia, Chile, Colombia, Ecuador, Peru and part of Venezuela. This is the longest mountain range on earth, spanning approximately 7,500 km in length. The region produces an abundance of highly nutritious ingredients such as potatoes, quinoa, coffee, tapioca & sugar.

**d** - dairy **n** - nuts **s** - seafood **g** - gluten **v** - vegetarian **vg** - vegan

85

55

55

Do let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly. All prices are in AED and include 5% VAT, 7% municipality fees and 10% service charge.

# PRINCIPAL

160

120

Jamaican Jerk Chicken g Roasted whole butterflied chicken, jerk seasoning, macaroni pie, cabbage

Beef Andino d )
Anticuchera marinated beef tenderloin skewer,
aii Amarillo, confit bell pepper sauce, grilled corn

aji Amarillo, confit bell pepper sauce, grilled corn, potato puree

**Brazilian Sea Bream Moqueca s**Moqueca sauce, palm heart, shrimps, dende oil, farofa

**Carnes del Mundo**Charcoal grilled meats from around the world

Each steak goes with chimichurri sauce, picante salsa, adobo sauce g

Argentinian Grass Fed Hereford Picanha (300g) 190 Australian Grain Fed Angus Rib Eye (350g) 190 Australian Lamb Chops (250g) 180 DEL JOSPER

De la brasa a la mesa! From the grill to the table. Fine meats traditionally grilled using charcoal.

DE LA SARTEN

A traditional style of cooking on the fire with a pan.

Corn Tacu Tacu vg

Pan seared crispy creamy corn & rice, chulpe corn, choclo corn, sweet & spicy sauce.

Arroz Con Mariscos s. d J Rice with crustacean bisque, octopus, scallops, calamari, shrimp & crispy skin sea bream

**Lomo Saltado** *g. s*Beef tenderloin cubes, soy sauce, oyster sauce, onion, coriander, garlic rice, sunny-side-up egg

Pescado Frito y Su Parihuela s Whole fried sea bass, parihuela sauce, cassava, red chili, coriander, tomato

Quinoa Quenchua d. v J Peruvian locro, creamy andean white quinoa, corn choclo, halloumi cheese, peas & escabeche sauce, topped with crispy quinoa

SIDES

**Yellow Mashed Potato** *d. v*Butter, cream, yellow chili

Cassava Frita with Huancaina Sauce *d. v* 40 Yellow chilli sauteed, cream

Arroz Chaufa g. s
Chicken, soy sauce, oyster sauce

DE LA OLLA

95

130

170

100

Cooked in the pot, old school

140

**Carne A La Masa** *d. g*Braised USDA beef brisket, baby vegetables, flour dough

Braised Lamb Shank d. g Lamb shank, adobo sauce, creamed potato, chilli chimichurri

**d**-dairy **n**-nuts **s**-seafood **g**-gluten **v**-vegetarian **vg**-vegan

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