

PACHANGA BRUNCH MENU

EN LA MESA (On the table)

Sante Ria Snack Chips **d**

Mixed colored corn tortilla, plantain, cassava, purple potato chips

Traditional Guacamole **v**

Mexican mashed avocado freshly combined with lime & classic ingredients

PARA COMENZAR (To start)

Sea Bass Cítrico Tiradito **s**

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

Beetroot Salad **d, n**

Goat cheese, orange marinated beetroot, Asian mix, almond, lime and beetroot dressing

PRINCIPAL (Mains)

Alitas Chicken **g**

Panca with mustard and garlic flakes

Sante Ria Quesadilla **d, e, g**

Beef chorizo, chimichurri mayo, mozzarella cheese, cheddar cheese, caramelized onion

Fish Anticuchos **s, e**

Panca sauce, mango chalaca, aji amarillo cream, sautéed sweet corn

Tacos Al Pastor **g**

Grilled chicken strips, flour tortilla, jalapeño avocado sauce, onions, grilled pineapple, coriander

Brazilian Cheese Bread **d**

Tapioca cheese bread with honey butter

Santè Ria

LOS DULCES (Desserts)

Orale Churros **d, g**

Thick, crunchy, fresh & warm churros rolled in cinnamon sugar, dulce de leche & 78% dark chocolate ganache

Lucuma and Chocolate Lollipop **g, d, n**

Lucuma cream dipped in chocolate and almond shell

Fresh Sliced Fruit Salad

Seasonal fruits

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

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

PACHANGA VEGETERIAN BRUNCH MENU

EN LA MESA

(On the table)

Sante Ria Snack Chips **d**

Mixed colored corn tortilla, plantain, cassava, purple potato chips

Traditional Guacamole **v**

Mexican mashed avocado freshly combined with lime & classic ingredients

PARA COMENZAR

(To start)

Tostones with Quinoa **v. vg**

Chickpeas escabeche, quinoa andina, avocado, cranberry

Beetroot Salad **d. n**

Goat cheese, tangerine, onion pickle, Asian mix, almond, lemon dressing

PRINCIPAL

(Mains)

Vegetable Sante Ria

Quesadilla **d. e. g**

Capsicum, cajun spice, chimichurri mayo, mozzarella cheese, cheddar cheese, caramelized onion, jalapeño sour cream

Vegan Tacos **g**

Corn, capsicum, onions, choclo, flour tortilla, mango habanero sauce

Tacu Tacu **s.e**

Corn purée, panca sweet chili sauce, capsicum, sautéed sweet corn

Brazilian Cheese Bread **d**

Tapioca cheese bread with honey butter

Santè Ria

LOS DULCES

(Desserts)

Orale Churros **d. g**

Thick, crunchy, fresh & warm churros rolled in cinnamon sugar, dulce de leche & 78% dark chocolate ganache

Lucuma and Chocolate

Lollipop **g, d, n**

Lucuma cream dipped in chocolate and almond shell

Fresh Sliced Fruit Salad

Seasonal fruits

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

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