

PARA PICAR

Crispy Calamari *g. s* 68
Aji amarillo marination, dusted corn tortilla, lemon grass, tartare sauce, spicy sauce

Queso Fundido *d. g* 65
Warm cheese dip, goat cheese, monterey jack, tortilla chips, jalapeños & grilled corn bread

Traditional Guacamole *v* 58
Mexican mashed avocado freshly combined with lime & classic ingredients

Brazilian Cheese Bread *d* 53
Tapioca cheese bread with honey butter

Santè Ria Arepa *d* 60
Traditional corn meal flatbread
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,
Choose a sauce
Aji amarillo & guajillo
Brazilian homemade BBQ with farofa
Panca with mustard & garlic flakes

Santè Ria

This represents street food and little bites. When you are not super hungry and you want to have something to eat but not a big portion, you will say to the cool waiters, do you have something "PARA PICAR"?

MUY

DELICIOSO!

Free ticket to Mexico without leaving Dubai
Classic taco combinations with a modern Santè Ria twist.

LA TAQUERIA

Tacos Al Pastor *g. s* 68
Achiote chicken, flour tortilla, green salsa, onion, grilled pineapple, cilantro

Crispy Prawn Tacos *s. g. d* 90
Flour tortilla, chupe sauce, coleslaw curtido, guajillo chilli, shaved goat cheese, avocado sauce

Mexican Beef Tacos *g. d* 78
Beef, chipotle sauce, avocado sauce, tomato, flour tortilla, mango pico de gallo

Crispy Banana Tacos *v. d* 65
Crunchy corn & banana shell, chick peas escabeche, asparagus, quinoa andina, avocado, Manchego cheese, cranberry sauce

Beef Cheeks Tacos *g* 83
Slow braised & pulled beef cheeks, flour tortilla, mango habanero sauce, mint chimichurri

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

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CEVICHE Y Mas

Ceviche Classico **s** 🌶️

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

65

Salmon Citrico **s** 🌶️

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

70

Ceviche Antiguo Mixto **s** 🌶️🌶️

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

75

Tiradito Al Aji Amarillo **s**

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

70

Tuna Tiradito Con Jalapeños **s** 🌶️🌶️

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

85

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!

SOPAS

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

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

85

Octopus Limeño **s. d** 🌶️

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

90

Trio Quinoa Salad **d. v**

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

55

Beetroot Salad **d. n. v**

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

55

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.

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PRINCIPAL

Jamaican Jerk Chicken **g** 🌶️

Roasted whole butterflied chicken, jerk seasoning, macaroni pie, cabbage

125

Beef Andino **d** 🌶️

Anticuchera marinated beef tenderloin skewer, aji Amarillo, confit bell pepper sauce, grilled corn, potato puree

160

Brazilian Sea Bream Moqueca **s**

Moqueca sauce, palm heart, shrimps, dende oil, farofa

120

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) 195
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.

95

Arroz Con Mariscos **s.d** 🌶️

Rice with crustacean bisque, octopus, scallops, calamari, shrimp & crispy skin sea bream

133

Lomo Saltado **g.s**

Beef tenderloin cubes, soy sauce, oyster sauce, onion, coriander, garlic rice, sunny-side-up egg

133

Pescado Frito y Su Parihuela **s** 🌶️

Whole fried sea bass, parihuela sauce, cassava, red chili, coriander, tomato

170

Quinoa Quenchua **d.v** 🌶️

Peruvian loco, creamy andean white quinoa, corn choclo, halloumi cheese, peas & escabeche sauce, topped with crispy quinoa

100

SIDES

Yellow Mashed Potato **d.v**

Butter, cream, yellow chili

40

Cassava Frita with Huancaína Sauce **d.v**

Yellow chilli sauteed, cream

40

Arroz Chaufa **g.s**

Chicken, soy sauce, oyster sauce

45

DE LA OLLA

Cooked in the pot, old school

Carne A La Masa **d.g**

Braised USDA beef brisket, baby vegetables, flour dough

150

Braised Lamb Shank **d.g**

Lamb shank, adobo sauce, creamed potato, chilli chimichurri

140

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