

Únase a nosotros en un recorrido gastronómico por América
Latina y disfrute de nuestro menú fresco, vibrante e innovador.

Te invitamos a un mundo inspirado en los sabores y colores de América Latina.
Nuestro menú esta diseñado para compartir. Elige entre aperitivos, ceviches, tacos y platos principales para compartir que incluyen pescado, pollo, opciones veganas y nuestra variedad de carnes grelladas en nuestra parrilla de carbón.


Join us on a gastronomical tour of Latin America and enjoy our fresh, exciting, and innovative menu.

We invite you to a world inspired by the flavours and colours of Latin America.
Our menu is perfect for sharing. Choose from appetisers, ceviches, tacos, and sharing main courses that include fish, chicken, Vegan options and our range of meats cooked on our BBQ charcoal grill.

## BITES



CROCANTES CON GUACAMOLE (VG) (GF)
$8,50 / 15,00$
Three house crisps, salsa loka served with guacamole, mixed at the table.

## C EVICHES <br> 

Peruvian dish made with raw fish or cured fish in citric sauce.

2 CEVICHES 25,00

SALMONE Y MARACUJA (GF) (DF) 14,00
Salmon, passion fruit tiger milk, soy sauce, cucumber, radish, red onion, crispy sweet potato.

CEVICHE MIXTO (GF) (DF) 13,00
Cooked prawns, cured white fish, rocoto, tiger milk, mango salsa, crispy corn, avocado mousse, prawn crackers.


## PARACOMPARTIR (Sharing Plates)



QUESO COALHO CON CACHAÇA
E MELAÇO (V)(GF)
Charcoal grilled halloumi, cachaça, molasses, Mexican oregano.

LAGOSTINOS CROCANTES (GF) (DF) 15,00 Breaded king prawns, pineapple sweet chilli.

PASTEL DE POLLO AHUMICADO Y QUESO 8,00 Savoury pastry filled with smoked pulled chicken breast, cream cheese, herb aioli.

VIERAS SELADAS CON MEL TRUFFADO (GF) 16,50 Three seared scallops, sweet potato mousse, rum, truffled honey, poppyseeds.

CROQUETTAS DE CHANCHO Y YUCCA (DF) 8, 00 Smoked pork bon bon, guava ketchup, tajine chilli.
Vegan option available.

EMPANADAS ARGENTINAS 9,00
Slow cooked spicy beef, olives, shortcrust pastry, herb aioli.


## TACOS <br> 

PARACOMPARTIR 2 TACOS $12 / 4$ TACOS 24
$\begin{array}{ll}\text { CERDO ASADO CON ACHIOTE } & \\ \text { Y NARANJA (GF) (DFA) } & 7,00\end{array}$
Pulled pork, coriander, sour cream, pickled red cabbage.

BIRRIA DE RES Y FRIJOLES (GF) 7,00
Three chillies braised beef, salsa criola
refried beans, cheddar.

CHIPOTLE POLLO (GF) (DFA) 7,00
Pulled chicken, chipotle mayo, pickled onion, lettuce.

TACO DE BACALAO (DF) 8,00
Beer battered cod, pea guacamole, aioli, jalapeño, caviar.

CHAMPIÑONES PICANTE (V) (VG) (GF) (DF) 6,50
Spicy mushrooms, red onion, miso vegan mayo, crispy shallots.

## CHARCOAL GRILL PARILLA



All our meat and chicken is cooked on a charcoal grill
Meats served with farofa, grilled pineapple and a sauce of your choice.*
$\begin{array}{ll}\text { PiCANHA (brazilian style)* (GF) } & 28,00 \\ \text { Rump cap. Individual } 260 \text { grams / Sharing } 600 \text { grams } & 58,00\end{array}$

ASSADO DE TIRA (ARGEntinean Style)* (GF) 25,00
Beef ribs boned. 300gsm

SALSICHÃO (brazilian Style)* 18,00
Selection of sausages. Hot \& spicy, pork \& cheese, chicken \& bacon. Individual 280 grams.

CHULETAS DE CORDERO (ARGentinean style)* (GF) 28,00 Lamb Chops. Individual 260 grams.
ANTICUCHO DE POLLO (PERUVIAN STYLE)*
Marinated beer chicken, red onion, skewered.

MEAT PLATTER SHARING 69,00
Choose 3 meats from above and 3 sauces (exludes 600 gram Picanha)

EL BIFE DE COWBOY* (GF) 72,00
Prime Rib Tomahawk steak to share. Approx 1200 grams.

ANTICHUCO VEGANO* (V) (VG) (GF) (DF) 13,00
Corn on the cob, courgette, peppers, red onion, mushrooms skewered, oregano, EVO and honey dressing.

Sauce, Choose from: Chimichurri / Peppercorn
Garlic Chilli Butter / Pico De Gallo. Extra sauce £2
Halal options available on request


# ESPECIALIDADES EL SANTO  

PESCADO DEL DIACON MISO (GF) 19,00
Miso cod marinated, mild peruvian chilli, mash potato, edamame.

CRUJIENTE DE CERDO (DF) 16,00
Crispy pork, rice, peppers, red onion, chillies, soya sauce, ginger. (Vegan option available)

MOQUECA DEL MARE (GF) (DF) 21,00
Squid, prawns, mussels Brazilian stew, coconut milk, bisque sauce, corn flakes farofa, almond rice.

ACOMPANHANTES
סוםוםוםוםוםוםוםוםוםוםוםוםוםוםוםוםוםוםוםום
BATATA, MAIZ Y QUESO (V) (GF) ..... 8,00
Potato, corn and cheese gratin.
YUCCA FRITA (GF) (V) (VGA) ..... 7,00Cassava chips with herb aioli.
MAIZ TOSTADO (V) (VGA) (GF) ..... 7,00
Chargrilled corn, with Parmesan and ancho chilli.
VERDURAS A LA PARRILLA (V) (DF) ..... 7,00
Charcoal grilled seasonal vegetables, honey, EVO, walnuts.
LECHUGA ASSADA (V) (VGA) (GF) (DF) ..... 6,00Charcoal grill baby gem, avocado, chipotle mayo, crispy quinoa.
BATATA FRITTA (V) (VGA) (GF) (DF) ..... 5,00
Skinny fries, chilli powder, chipotle mayo.

# CHEF'S RECOMMENDED MENU £40pp  

Based on 2 sharing
CROCANTES CON GUACAMOLE (VG) (GF)
Three house crisps, salsa loka served with guacamole, mixed at the table.

CROQUETTAS DE CHANCHO Y YUCCA (DF)
Smoked pork bon bon, guava ketchup, tajine chilli. Vegan option available.
SALMONE Y MARACUJA (GF)
Salmon, passion fruit tiger milk, soy sauce, cucumber, radish, red onion, crispy sweet potato.
Choose two tacos:
CERDO ASADO CON
ACHIOTE Y NARANJA (GF) (DFA)
Pulled pork, coriander, sour cream,
pickled red cabbage.
BIRRIA DE RES
Y FRIJOLES (GF)
Three chillies braised beef, salsa criola
refried beans, cheddar.
CHIPOTLE POLLO (GF) (DFA)
Pulled chicken, chipotle mayo,
pickled onion, lettuce.
TACO DE BACALAO (DF)
Beer battered cod, pea guacamole,
aioli, jalapeño, caviar.
CHAMPIN ONES
PICANTE (V) (VG) (GF) (DF)
Spicy mushrooms, red onion,
miso vegan mayo, crispy shallots.
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## Choose one meat from:

All our meat and chicken is cooked on a charcoal grill. Served with farofa, grilled pineapple and a sauce of your choice

PICANHA*
(BRAZILIAN STYLE) (GF)
Rump cap. Individual 260 grams

> ASSADO DE TIRA* (GF) (ARGENTINEAN STYLE)
> Beef ribs boned.
> SALSICHÃO* (BRAZILIAN STYLE) (GF)
> Selection of sausages. Hot \& spicy, pork \& cheese, chicken \& bacon. Individual 280 grams.

CHULETAS DE CORDERO* (ARGENTINEAN STYLE) (GF) Lamb Chops Individual 260 grams

ANTICUCHO DE POLLO (PERUVIAN STYLE)*
Marinated beer chicken, red onion, skewers
Choose from:
Chimichurri / Peppercorn / Garlic Chilli Butter
Pico De Gallo. Extra sauce £2

BATATA FRITTA (VGA) (V) (GF) (DF)
Skinny fries, chilli powder, chipotle mayo.

MAÍZ TOSTADO (GF)
Chargrilled corn, with Paremsan and ancho chilli.

All of our food is handmade in the building. Our kitchen handles seasame, nuts and most allergens. Our chicken is Halal. Any concerns, we're happy to help. Please ask a member of staff for full allergen grid. We have a dedicated gluten free fryer.

El Santo have become a GiftTrees Restaurant, empowering our customers to better the world, one meal at a time!

Make a stand for people and the planet, by including an optional GiftTree (it’s just£1.23) in your order! Every GiftTree planted is a sustainable force for good by:

Offsetting CO2 emissions (every tree sequesters a tonne of CO2 in its lifetime!)

Repairing ecosystems
Providing income
Improving food, health \& education opportunities
Simply enjoy your delicious meal, include a GiftTree with your meal, pay your bill and choose your very own GiftTree from our live interactive map!
https://www.gifttrees.com/worq-group


Start your forest today!


