

2 PERSON SHARING

EL SANTO SIGNATURE MENU

£45
per person

SMALL PLATES

All 3 dishes are served, they will flow one after another

GUACAMOLE VG GF DF

Prepared to order at your table with fresh coriander, red onion, lime, tomato, chilli, & a selection of artisanal tortilla chips

TAPIOCA STICKS V GF

Crispy Brazilian-style tapioca & halloumi “cracker” sticks with a rich truffled parmesan aioli

MEXICAN CEVICHE GF DF

Fresh Fish Cured in a vibrant leche de tiger with crispy sweet potato and wild oregano

TACOS

Please choose 1 flavour per person

ROAST CHICKEN GF DF

with lettuce, chipotle mayo, and pickled onion

BEEF BIRRIA GF

with refried beans, pico de gallo, queso fresco

FISH & CHIPS DF

with pea guacamole, jalapeño tartare sauce, and lime

CRISPY PORK GF DF

with avochilli, pineapple, pico de gallo, and lime

VEGAN TEMPURA VG

Broccoli in tempura with guacamole, miso mayo, sesame & lime

LARGE PLATE

Please choose 1 dish to share

PICANHA GF DF

250g of the most prized Brazilian rump cap, flame grilled

SEABREAM GF

with pickled fennel and a decadent Mezcal infused cilantro bisque

CHOICE OF SAUCE

Chimichurri, Peppercorn, Pico de Gallo, Garlic Butter

ANTICUCHO GF DF

Skewered chicken thigh marinated in latin spices, grilled peppers & onions

CASSOULET VG GF

Slow-cooked vegetable cassoulet, five beans, chipotle glazed cauliflower

SIDES

Both are served

SKINNY FRIES VG GF

Fries with El Santo chilli powder, served with a side of chipotle mayo.

ELOTE GF VGA

Mexican corn on the cob, aioli, queso fresco, El Santo chilli powder.

2 PERSON SHARING

CHEF RECOMMENDED MENU

XX

£55
per person

SMALL PLATES

Guacamole for the table & a tostada each

GUACAMOLE VG GF DF

Prepared to order at your table with coriander, red onion, lime, tomato, chilli, & a selection of artisanal tortilla chips

TUNA TOSTADA GF DF

Sashimi-grade yellowfin tuna, “Salsa Negra,” fermented kimchi emulsion, and whipped avocado

MAIN COUSE

To share

CHATEAUBRIAND GF DF

500g designed for sharing. Carved for the table with bone marrow

EXTRAS

Choose 1 each

CHOICE OF SAUCE

Chimichurri, Pico de Gallo, Peppercorn, or Garlic Butter

SIDE DISHES

Choose 2 to share

ELOTE GF VGA

Corn on the cob Mexican style, aioli, queso fresco, El Santo chilli powder

PÃO DE QUEIJO V GF

Warm Brazilian cheese bread made with cassava flour & aged cheese, with herb aioli

JASMINE RICE VG GF

Topped with chives

BROCCOLI VG GF

with Romesco sauce & toasted almonds

SKINNY FRIES VG GF

Dusted with El Santo house chilli powder, chipotle mayo

YUCCA CHIPS GF VGA

Fried cassava root, served with herb mayo

DESSERT

To share

TRIO OF DESSERTS

Brazilian flan, Brigadeiro chocolate truffles, and mini churros stuffed with caramel