

Snacks

Nibbles & Salted Staples.
A little something while you toast to the evening.

Charcoal Plates

Meats & Fish cooked on a parilla charcoal grill.
Larger plates, perfect for sharing or as a main course.

SCOTCH

BEET

GUACAMOLE VG GF DF		10.00 / 16.00
Prepared to order at your table with fresh coriander, red onion, lime, tomato & chilli, served with a selection of artisanal tortilla chips		SMALL LARGE
CRISPY CHICHARRÓN GF DF	3.50	CHIP & DIP VG GF 3.50
Crackling pork skin seasoned with El Santo signature spices, served with salsa		Selection of artisanal tortilla chips with duo of signature house-made dips
PADRON PEPPERS VG GF	4.50	
Sea salt-dusted with a bright ponzu glaze		

Small Plates		Signature plates meant for sharing. We recommend 2-3 small plates per person.
MEXICAN CEVICHE GF DF	9.00	
Fresh Fish Cured in a vibrant leche de tigre with crispy sweet potato and wild oregano		
YELLOWFIN TUNA TOSTADA DF GF	9.00	
Sashimi-grade tuna, “Salsa Negra,” fermented kimchi emulsion, and whipped avocado		
BEEF TARTARE & ROASTED BONE MARROW DF GFA	12.00	
Topped with avocado emulsion & served with toasted focaccia		
HEIRLOOM WATERMELON TIRADITO VG GF	8.00	
Compressed watermelon, citrus-ponzu, velvet cashew cream, toasted sesame		
TAPIOCA & HALLOUMI “CRACKER” STICKS V GF	8.00	
Crispy Brazilian-style tapioca with a rich truffled parmesan aioli		
PASTEL DE CAMARÃO DF VA	10.00	
Delicate, golden Brazilian pastry filled with Atlantic shrimp, citric aioli		
POLLO A LA MILANESE	10.00	
Herb-crusted chicken fillet served with Caesar salad, jalapeño tartare sauce, garlic croutons, crispy bacon		
PERUVIAN PORK STIR FRY GF DF	10.00	
with peppers, onions, soy sauce, ginger, chilli & coriander		
SLOW COOKED VEGAN CASSOULET VG GF	10.00	
with five beans, chipotle glazed roasted cauliflower		

ROAST CHICKEN TACOS GF,DF	8.95	BEEF BIRRIA TACOS GF	9.95
with lettuce, chipotle mayo & pickled onion		with refried beans, pico de gallo & queso fresco	
CRISPY PORK TACOS GF,DF	8.95	FISH & CHIPS TACOS DF	9.95
with avochoilli, pineapple, Pico de Gallo & lime		with pea guacamole, Jalapeño tartare sauce & lime	
VEGAN TEMPURA TACOS VG	8.95	Tacos	
Broccoli in tempura batter with guacamole, miso mayo, sesame & lime			

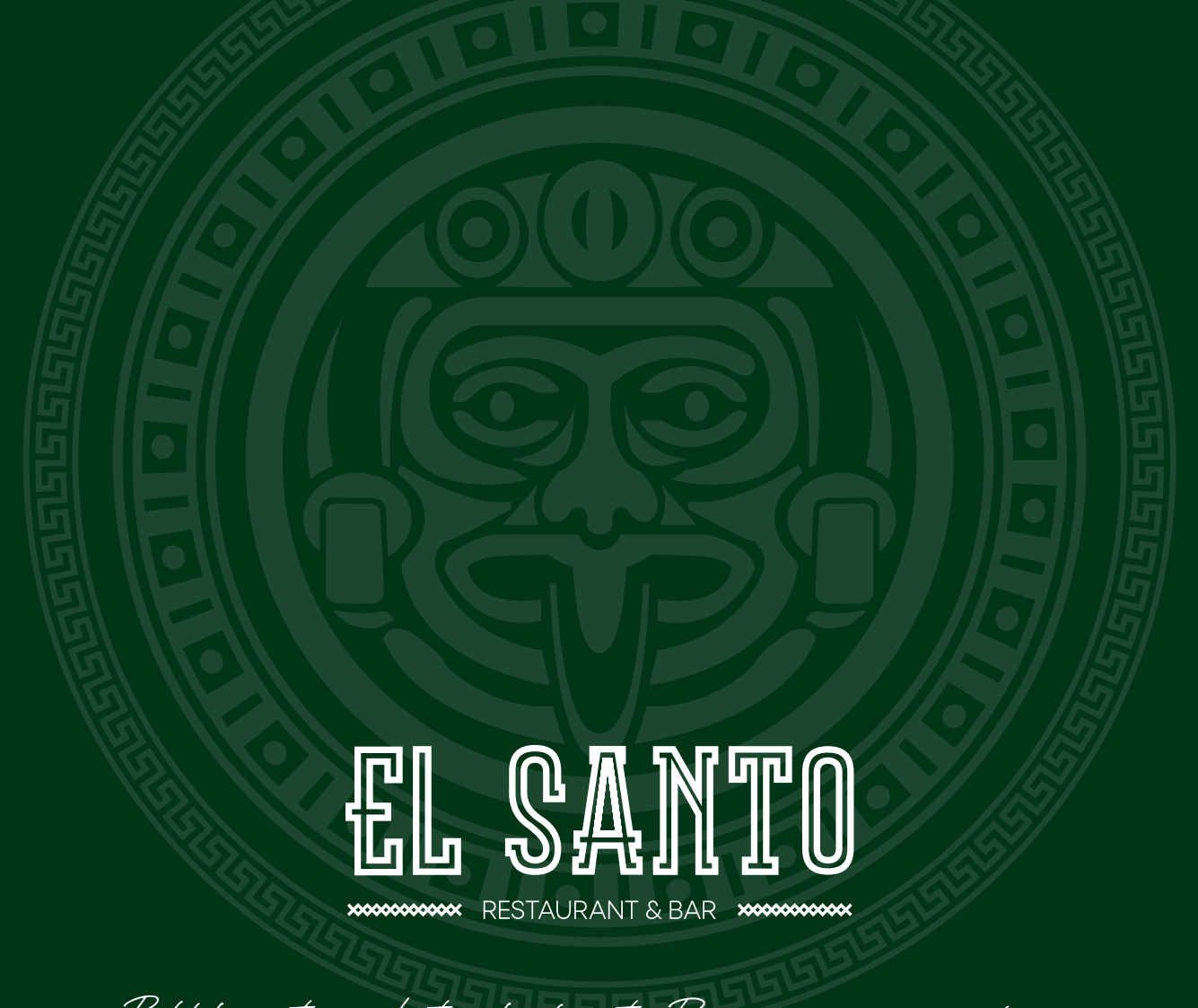
A discretionary service charge of 10% will be added to your bill. We believe in taking care of the people who take care of you; therefore, 100% of this charge is distributed directly and fairly among our entire team, from the chefs in the kitchen to the servers at your table. Thank you for your support & understanding!

PICANHA STEAK GF DF	25.00 / 48.00	
Rump cap - the most prized Brazilian cut, includes 1 sauce with 250g, and 2 sauces with 500g		250G 500G
SIGNATURE EL SANTO BURGER GFA	14.95	
220g Angus patty, toasted brioche, smoked avocado mayo, streaky bacon, melted aged cheese & pickles		
CHATEAUBRIAND GF DF	65.00	
500g designed for sharing - carved for the table, served with bone marrow & your choice of 2 sauces		
PERUVIAN CHICKEN ANTICUCHO GF DF	16.00	
Skewered thigh meat marinated in Latin spices, grilled with charred peppers & onions, and farofa on the side		
THE BUTCHER’S SELECTION GF DF	MP	
Prime meat of the day - please ask for today’s weight and cut		
CHARCOAL GRILL SEABREAM GF	19.00	
Accompanied by pickled fennel and a decadent Mezcal-infused coriander bisque		

Please select your preferred sauce from these options. Add an extra sauce for £2 each:			
PEPPERCORN	PICO DE GALLO	GARLIC BUTTER	CHIMICHURRI
Velvety cream reduction with cracked black peppercorn	Fresh, vibrant Mexican salsa, finely-chopped with lime	Signature slow-roasted garlic infused melted butter	Traditional Argentinian-style herb & oil blend

Side Dishes		A bit on the side. The perfect accompaniment to your meal.
ELOTE GF VGA	5.50	
Corn Mexican style, aioli, queso fresco, El Santo chilli powder		
FRAGRANT JASMINE RICE VG GF	4.50	
Topped with chives		
GRILLED BROCCOLI VG GF	5.50	
With Romesco sauce & toasted almonds		
YUCCA CHIPS GF VGA	5.00	
Fried cassava root, served with herb mayo		
SKINNY FRIES VG GF	6.00	
Dusted with El Santo house chilli powder, served with a side of chipotle mayo		
PÃO DE QUEIJO V GF	6.00	
Warm Brazilian cheese bread made with cassava flour and aged cheese, served with herb aioli		
ROASTED FAROFA V GF	2.00	
Cassava crumble with garlic and herbs		
GRILLED PINEAPPLE VG GF	2.00	
Dusted with Ceylon cinnamon - a Brazilian tradition to aid digestion		

We want everyone to have a seat at our table. Please inform us of any dietary requirements. Our kitchen handles all 14 EU allergens; a full guide is available upon request, please ask a member of our team! VG = Vegan V = Vegetarian VGA = Vegan Alternative Available GF = Gluten Free DF = Dairy Free



EL SANTO

RESTAURANT & BAR

Bold by nature. Latin by heart. Prepare your senses for an unforgettable journey through the vibrant flavours and fiery spirit of Latin America. Take your seat, explore the menu, and let us take you on a gastronomic tour you won't forget.

Buen provecho!



WEEKDAYS

LUNCHTIME DEALS

Lunch is served! Join us Tuesday through Friday, 12:00 PM – 4:00 PM

Craft your perfect lunch, mix-and-match any 3 small plates for £15.95

or try our signature BBQ rice bowl with 2 meat skewers for £11.95

£15.95
3 SMALL PLATES

£11.95
BBQ RICE BOWL

SUNDAYS

BOTTOMLESS BRAZILIAN BBQ

Join us every Sunday for our traditional Brazilian rodizio BBQ! Served all day from 12pm - 8pm.

10 cuts of meat of chicken, pork, and beef, 7 side dishes, and 4 tasty sauces-

ALL UNLIMITED!

£36.95 PER PERSON
UNDERS 12S EAT FREE