

Mains

Mexican Beef Tacos **g. d**

Beef, chipotle sauce, avocado sauce, tomato, flour tortilla, mango pico de gallo

Tacos Al Pastor **g. s**

Achiote chicken, flour tortilla, green salsa, onion, grilled pineapple, cilantro

Lomo Saltado **g. s (+AED 45)**

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

Jamaican Jerk Chicken **g. d (+AED 45)**

Roasted chicken, jerk seasoning, Caribbean macaroni pie, fried plantain, cabbage

Tacu Tacu **vg**

Traditional Peruvian corn purée, sautéed vegetables, sweet chili sauce

Quinoa Quechua **v. d**

Peruvian pumpkin mashed, creamy quinoa, escabeche sauce, crispy plantain, cheese, choclo

Pescado Frito y Su Parihuela **s (+AED 65)**

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

Arroz Con Mariscos **s. d**

Rice with crustacean bisque, octopus, scallops, calamari, shrimps, and sea bass

Braised Lamb Shank **d. g (+AED 55)**

Lamb shank, adobo sauce, potato cream

Brazilian Sea Bream Moqueca **s**

Moqueca sauce, palm heart, shrimps, crunchy skin

Josper Charcoal Grilled Ribeye Steak **g (+AED 95)**

Australian grain fed angus rib eye 350g, chimichurri sauce, picante salsa, adobo sauce

SOUPS

Chupe de Camarones **s. d**

Shrimp bisque, aji panca, aji amarillo, halloumi cheese, peas, egg

Coconut Pumpkin Soup **vg**

Pumpkin seed, coconut cream

STARTERS

Traditional Guacamole **v**

Mexican mashed avocado freshly combined with lime & classic ingredients

Salmon Cítrico **s. r (+AED 35)**

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

Ceviche Clásico **s. r (+AED 30)**

Sea bass, red onion, leche de tigre, chulpe corn, banana chips, sweet potato

Brazilian Cheese Bread **d**

Tapioca cheese bread with honey butter

Crispy Calamari **g. s**

Aji amarillo marination, lemon grass, tartare sauce, spicy sauce

Vegetarian Empanadas **g. d. v**

Homemade pastry, confit pumpkin, corn tortilla powder, spring onion and chilli flakes

Trio Quinoa Salad **d. v**

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

Beetroot Salad **d. n**

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

DESSERTS

Lucuma Cheesecake **d. g**

Peruvian fruit, baked cheesecake, alfajores cookies

Fresh Fruit Salad **v. d**

Honey yoghurt & passion fruit

Orale Churros **d. g**

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

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

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

The background is a dense, repeating pattern of tropical leaves. The leaves are primarily dark green and teal, with some branches featuring bright red or pinkish-red leaves. The pattern is intricate, with many overlapping leaves creating a sense of depth and texture. In the center of the image, there is a white, irregularly shaped cutout that resembles a cloud or a splash of paint. The word "Santè" is written in a bold, yellow, sans-serif font within this white area. The overall aesthetic is vibrant and naturalistic, suggesting a connection to nature and health.

Santè



Santé

Drinks | AED 22

Beer

Carlsberg Bottle
Tiger Bottle

Spirits With Mixers

Stolichnaya Vodka
Takamaka White Rum
Tanqueray Gin
Johnnie Walker Red Label Whisky
Jose Cuervo Silver Tequila

Wine By The Glass

Barton Cuvée White
Barton Rouge Red
Pink As Flamingo Rosé

Energy Drinks

Red Bull

Complimentary Coffee & Tea