Santa Rita
CASCO VIEJO

¡VENGA VA, COMPARTIMOS ALGO!

Patatas bravas a nuestro estilo	B/. 7.95
Pan con tomate	B/. 3.95
Ensaladilla rusa a nuestro estilo	B/. 9.00
Jamón Ibérico de bellota	B/. 16.95
Queso manchego	B/. 11.75
Carpaccio de corvina en base de tomate fresco y aceite de oliva 100%	B/. 12.60
Carpaccio de ternera con escamas de parmesano	B/. 13.25
Daditos de pescado adobado al estilo sevillano	B/. 9.95
Pulpo a la parrilla con patata nacional y salsa Santa Rita	B/. 20.00
Pulpo a la gallega	B/. 20.00
Calamares a la andaluza	B/. 15.50
Camarones al ajillo	B/. 16.95
Almejas al ajillo y vino blanco	B/. 18.00

NUESTRAS ENSALADAS

Ensalada SANTA RITA con quinoa, lechuga, tomate, huevo duro, manzana roja, crotones, cebolla roja, aderezada con vinagreta de miel y mostaza	B/. 9.50
Ensalada de salmón ahumado con queso feta y vinagreta de miel y mostaza	B/. 12.90
Ensalada primaveral de orzo al pesto de pistacho, tomates cherry, aguacate, queso feta y cebolla morada	B/. 11.50
Rollitos de salmón ahumado rellenos de queso crema, camarones y alcaparras con topping de guacate, tomatito en cubos y vinagreta de miel y mostaza.	B/. 13.50

Tataki de atún rojo con aceite de trufa sobre puré de camote	B/. 12.95
Tataki se sirve frío	
Ceviche Panameño de Corvina con nuestro toque Español	B/. 10.75
Parrillada de verduras (calabacín, cebolla, berenjenas, maíz y tomate) con nuetra salsa romesco	B/. 12.50
Alcachofas con jamón Ibérico de bellota	B/. 11.50
Empanadas argentinas de filete cortado a cuchillo	B/. 3.10
Provolone con picadito de tomate y cebolla	B/. 9.95
Portobelo a la parrilla con provolone fundido y pico de gallo	B/. 9.95

CROQUETAS

PREGUNTE POR NUESTRAS CROQUETAS DEL MES	
Croquetas cremosas de jamón ibérico de bellota	B/. 8.00
Croquetas de Bacalao y pimientos rojos	B/. 8.85
Croquetas de pulpo en tinta de calamar	B/. 8.85
UNIDAD ADICIONAL	B/. 1.50

CON HUEVOS

Tortilla española de patata y cebolla	B/. 9.00
Tortilla española de patata y cebolla con trufa negra	B/. 12.00
Huevos rotos con chistorra	B/. 12.00
Huevos rotos trufados	B/. 12.00

NUESTRAS CARNES

Choripan criollo con chimi churri patagónico,mostaza y pico de gallo	B/. 4.80
Morcilla argentina cremosa (unidad)	B/. 4.50
Mollejas crujientes con limón	B/. 15.00
Steak tartar de filete cortado a cuchillo (Carne Cruda preparada)	B/. 19.50
* Pechuga de pollo (deshuesada) adobada al vino blanco y laurel	B/. 14.50
* Filete de res (corte nacional) 220gr / 8 Oz	B/. 22.00
Corte especial de carne a la pizza con tomate, cebolla y mozzarella 220gr / 8 Oz	B/. 24.00
* Vacio SANTA RITA (corte importado) 250 gr / 9 Oz	B/. 32.00
* Entraña (corte importado) 226 gr / 8 Oz	B/. 32.00
* Entrecotte (corte importado)286gr/ 10 Oz	B/. 34.00
* Picaña (corte importado)250gr/ 9 Oz	B/. 32.00
Brocheta mixta (pollo, cerdo y res) (tiempo cocción 35 minutos)	B/. 18.50
CORTE ESPECIAL SANTA RITA - CHULETÓN (550 gr/19.40 Oz sin hueso para 2 personas) sobre arroz de carne	B/. 75.00
Costillitas de cordero 5 unds (tiempo 35 minutos)	B/. 35.00

*** Incluye un acompañamiento**

ACOMPAÑAMIENTOS

Patatas fritas	B/. 3.50
Puré de patatas	B/. 3.50
Arroz salteado con ajo y cebolla	B/. 3.50
Verduras salteadas	B/. 3.50
Patatas SANTA RITA (con ajo y romero)	B/. 3.50
Patacones	B/. 3.50
Ensalada mixta	B/. 3.50
Adicional aceite de trufa	B/. 2.50

NUESTROS PESCADOS

Atún blanco sobre risotto de hongos	B/. 22.50
Salmón con salsa de limón y alcaparras sobre patatitas	B/. 22.50
Corvina con alcachofas y jamón ibérico	B/. 22.50
Salmón rosado blue chesse con cama de patatas	B/. 23.00

NUESTRAS PASTAS

Tagliatelles con delicada salsa de bisque de langosta, eneldo, vino blanco y langosta flambeada con brandy	B/. 18.50
Rigatoni riojano, con chorizo ibérico de bellota en salsa de tomate y vino tinto riojano, acompañado de crema de queso manchego	B/. 15.00
Sorrentinos de jamón y mozarella con salsa pomodoro y escamas de parmesano	B/. 15.00

NUESTROS PLATOS CON FUNDAMENTO

Arroz Meloso de rabo de buey	B/. 16.50
Arroz Negro de marisco con all i oli	B/. 16.50
Fideua de carne con all i oli	B/. 15.50
Callos con chorizos español	B/. 13.75
Estofado de ternera con champiñones y patatas	B/. 16.00
Rabo de buey en su jugo al vino tinto con patatitas	B/. 21.50
Milanesa de pollo a la napolitana con patatas fritas	B/. 16.80
Milanesa de ternera a caballo con patatas y huevos fritos	B/. 19.00

APTO: CELÍACO VEGETARIANO VEGANO WiFi: santarita2016

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CASCO VIEJO

¡LET´S SHARE SOMETHING!

Patatas bravas our style	B/. 7.95
Bread with tomato	B/. 3.95
Russian potato salad our style	B/. 9.00
Iberian ham from bellota	B/. 16.95
Manchego cheese	B/. 11.75
Sea bass carpaccio in a tomato base freshly grated and 100% olive oil	B/. 12.60
Veal carpaccio with sliced parmesan	B/. 13.25
Sevillian style marinated fish cubes	B/. 9.95
Grilled octopus with national potato and SANTA RITA sauce	B/. 20.00
Galician octopus	B/. 20.00
Calamari at andaluza style	B/. 15.50
Shrimps with garlic sauce	B/. 16.95
Clams in garlic and white wine	B/. 18.00

OUR SALADS

Our Santa Rita salad with quinoa, lettuce, tomato, hard boiled egg, red apple, croutons and red onion. Served with a honey mustard vinaigrette	B/. 9.50
Smoked salmon salad with feta cheese and honey mustard vinaigrette	B/. 12.90
Spring salad with pestp pistachio orzo, cherry tomatoes, avocado, feta cheese and red onion	B/. 11.50
Smoked salmon rolls with cream cheese, shrimp and capers, topped with avocado, cubed tpmato and honey mustard dressing	B/. 13.50

OUR MEATS

Creole choripan with Patagonian chimi churri, mustard and pico de gallo	B/. 4.80
Creamy Argentine black pudding (unit)	B/. 4.50
Crispy sweetbreads with lemon	B/. 15.00
Steak tartare cut with a knife (Prepared Raw Meat)	B/. 19.50
Chicken breast (boneless) marinated in white wine and bay leaf	B/. 14.50
⋆ Beef fillet (national cut) 220gr / 8 Oz	B/. 22.00
⋆ Special cut of meat pizza with tomato, onion and mozzarella 220gr / 8 Oz	B/. 24.00
⋆ Vacuum SANTA RITA (imported cut) 250 gr / 9 Oz	B/. 32.00

ACCOMPANIMENTS

French fries	B/. 3.50
Mashed potatoes	B/. 3.50
White rice sauteed with onion and garlic	B/. 3.50
Sauteed vegetales	B/. 3.50
Santa Rita potatoes (wiht garlic and rosemary)	B/. 3.50
Patacones (slide of friend banana)	B/. 3.50
Mixed salad	B/. 3.50
ADDITIONAL TRUFFLE OIL	B/. 2.50

OUR CLASSICALS DISHES

Sticky Oxtail Rice	B/. 16.50
Black seafood rice with all i oli	B/. 16.50
Meat fideua with all i oli	B/. 15.50
Spanish tripe with chorizos	B/. 13.75
Beef stew with mushrooms and potatoes	B/. 16.00

Tuna tataki on mashed sweet potato and truffle oil Sirved cold	B/. 12.95
Panamanian ceviche with our spanish touch	B/. 10.75
Grilled eggplant with olive oil	B/. 12.50
Grilled vegetables (zucchini , onion, eggplant, corn, and tomato) with our romesco sauce	B/. 12.50
Artichokes with iberiam ham	B/. 11.50
Argentine empanadas filed with hand sliced beef	B/. 3.00
Provolone with chopped tomatoes and onions	B/. 9.95
Grilled portobelo with provolone and pico de gallo	B/. 9.95

CROQUETTES

AKS FOR OUR CROQUETTES OF THE MONTH

Creamy Iberian ham croquettes	B/. 8.00
Bacalao and piquillo peppers croquettes	B/. 8.85
Octopus croquettes in squid ink	B/. 8.85
Additional Unit	B/. 1.50

WITH EGGS

Potato and onion tortilla	B/. 9.00
Potato and onion tortilla with black truffle	B/. 12.00
Brokeen eggs with chistorra	B/. 12.00
Truffled broken eegs	B/. 12.00

⋆ Entraña (imported cut) 226 gr / 8 Oz	B/. 32.00
⋆ Entrecote (imported cut)286gr/ 10 Oz	B/. 34.00
⋆ Picaña (imported cut) 250gr/ 9 Oz	B/. 32.00
Mixed skewer (chicken, pork and beef) (cooking time 35 minutes)	B/. 18.50
SANTA RITA SPECIAL CUT - RIB EYE (550 gr/19.40 Oz boneless for 2 people) on meat rice	B/. 75.00
Lamb ribs 5 units (cooking time 35 minutes)	B/. 35.00

⋆ Includes an accompaniment

OUR FISH

Albacore tuna on mushroom risotto	B/. 22.50
Salmón with lemon sauce and capers on potatoes	B/. 22.50
Corvina with artichokes and Iberian ham	B/. 22.50
Pink blue cheese salmon with a bed of potatoes	B/. 23.00

OUR PASTAS

Tagliatelle with delicate lobster bisque sauce, dill, white wine and brandy flambé lobster	B/. 18.50
Riojan rigatoni, with acorn-fed Iberian chorizo in tomato sauce and riojan red wine, accompanied by Manchego cheese cream	B/. 15.00
Ham and mozzarella sorrentinos with pomodoro sauce and parmesan flakes	B/. 15.00

Oxtail in its juice in red wine with potatoes	B/. 21.50
Milanese chicken Neapolitan with French fries	B/. 16.80
Veal Milanese on horseback with potatoes and fried eggs	B/. 19.00

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