

¡LET'S SHARE SOMETHING!

Patatas bravas our style	B/. 8.50
Bread with tomato	B/. 3.95
Russian salad our style	B/. 9.00
Iberian ham from bellota	B/. 19.00
Manchego cheese	B/. 14.00
Sea bass carpaccio in a tomato base freshly grated and 100% olive oil	B/. 12.60
Veal carpaccio with sliced parmesan	B/. 14.25
Sevillian style marinated fish cubes	B/. 11.00
Grilled octopus with national potato and SANTA RITA sauce	B/. 23.00
Galician octopus	B/. 23.00
Calamari at andaluza style	B/. 16.00
Shrimps with garlic sauce	B/. 16.95
Clams in garlic and white wine	B/. 18.00

OUR SALADS

SANTA RITA Salad with quinoa, lettuce, tomato, hard-boiled egg, red apple, red onion croutons, dressed with a honey-mustard vinaigrette	B/. 9.80
Smoked salmon salad with feta cheese and a honey-mustard vinaigrette	B/. 13.50
Spring salad of orzo with pistachio pesto, cherry tomatoes, avocado, feta cheese, and red onion	B/. 12.50
Smoked salmon rolls filled with cream cheese, shrimp, and capers, topped with avocado, diced tomato, and a honey-mustard vinaigrette.	B/. 14.00

Tenderloin steak tartare, with knife cut (RAW MEAT)	B/. 21.00
* Boneless chicken breast marinated with white wine and bay leaf	B/. 15.00
* Beef fillet national cut	B/. 23.00
Special cut of steak with tomato, onion and mozzarella (pizza style) 220 gr/ 8 oz	B/. 24.00
* Vacuum SANTA RITA (imported cut) 250 gr	B/. 34.00
Lamb ribs (5 units) (time 35 minutes)	B/. 36.00
★ Includes an accompaniment	

OUR FISH

Catch of the day on mushroom risotto	B/. 28.00
Salmon with lemon and caper sauce on baby potatoes	B/. 23.50
Sea bass with artichokes and Iberian ham	B/. 23.50
Pink salmon with blue cheese on a bed of potatoes	B/. 24.00

OUR PASTA

Tagliatelle in a delicate white sauce with lobster, flambéed with white wine and brandy.	B/. 19.50
Rioja-style rigatoni with acorn-fed Iberian chorizo in a tomato and Rioja red wine sauce, accompanied by Manchego cheese cream	B/. 16.00

OUR CLASSICALS DISHES

Creamy oxtail rice	B/. 17.50	Oxtail in its own juices with red wine and potatoes	B/. 21.50
Seafood black rice with aioli	B/. 17.50	Chicken Milanese with Neapolitan sauce and French fries	B/. 16.80
Meat fideuà with aioli	B/. 17.50	Veal Milanese with fried eggs, potatoes, and fried eggs	B/. 19.00
Tripe with Spanish chorizo	B/. 14.50		
Beef stew with mushrooms and potatoes	B/. 16.50		

Tuna tataky on mashed sweet potato and truffle oil <small>Tataki is served cold</small>	B/. 13.50
Panamanian ceviche with our spanish touch	B/. 12.00
Grilled vegetables (zucchini, onion, eggplant, corn, and tomato) with our romesco sauce	B/. 13.50
Artichokes with iberian ham	B/. 12.50
Argentine empanadas filed with hand sliced beef	B/. 3.20
Provolone with chopped tomatoes and onions	B/. 10.50
Grilled portobelo with provolone and pico de gallo	B/. 13.50
Grilled eggplant	B/. 9.50
Creole sausage (unit)	B/. 4.80
Argentine sweetbread (morcilla argentina)	B/. 4.50
Crispy sweetbreads with lemon	B/. 15.00

CROQUETTES

ASKS FOR OUR CROQUETTES OF THE MONTH

Creamy Iberian ham croquettes	B/. 8.25
Bacalao and piquillo peppers croquettes	B/. 8.85
Octopus croquettes in squid ink	B/. 8.85
Additional Unit	B/. 1.60

WITH EGGS

Spanish tortilla of potato and onion	B/. 9.50
Potato and onion omelet with black truffle	B/. 12.50
Broken eggs with chistorra	B/. 12.50
Truffled broken eegs	B/. 12.50

OUR MEATS

* Skirt steak (imported cut)	B/. 34.00
* Entrecote (spanish style cut)	B/. 36.00
* Picaña (Imported cut)	B/. 34.00
Mixed brochette (chicken, pork and meat)	B/. 20.50
Special cut SANTA RITA - CHULETÓN without bone (for two people) on meat rice	B/. 85.00

ACCOMPANIMENTS

French fries	B/. 4.00
Mashed potatoes	B/. 4.00
White rice sauteed with onion and garlic	B/. 4.00
Sauteed vegetales	B/. 4.00
Santa Rita potatoes (with garlic and rosemary)	B/. 4.00
Patacones (slide of friend banana)	B/. 4.00
Mixed salad	B/. 4.00
ADDITIONAL TRUFFLE OIL	B/. 2.50