

# SANTO PALADAR

## **EVENING SET MENU - 38 €**

OYSTER | POTATO | SAUERKRAUT | DILL (Mo, GF)

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CHOUX | GOAT CHEESE | TRUFFLE | IBERICAN HAM (G, M, T, OV)

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QUAIL | RADICCHIO | KHAKI | HAZELNUT (OGF, T, OV)

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CURED SEA BASS | CLEMENTINE | GRAPES | ROSE (F, GF)

O

BEEF TONGUE | CELERIAC (C, M, Su, GF, OV)

O

RAVIOLIS | PARMESAN | PARSLEY (G, E, M, Su, V)

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DUCK | PLUM | BEET | HONEY (GF)

O

PORK | APPLE | CARROT (GF)

O

OYSTER MUSHROOMS | POTATO | LEMON (GF, V)

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MUSHROOM TART | MASCARPONE | COFFEE (M, E, GF, V)

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## **SNACKS**

BREAD WITH TOMATO (OGF, V) | €2.80

OYSTER or OYSTER SANTO (Mo, GF) | €3

BOQUERONES IN VINEGRE (F, GF) | €6

LANGOSTINE CROQUETTES (C, E, M, GF) | €3

MUSHROOM CROQUETTES (3u) (C, GF) | €6

HANDCUT POTATOES | SANTO DRESSING (M, E, GF) | €6

PURI | GOAT CHEESE | TRUFFLE | HAZELNUTS (3u) (G, M, T, V) | €7

CESAR SALAD | CANTÁBRIAN ANCHOVIES '00' (E, F, Ms, GF, OV) | €7

STRACCIATELLA | ARTICHOKE (M, GF, V) | €8

CANTÁBRIAN ANCHOVIES '00' (F, GF) | €9

SWEETBREADS | BRIOCHE | GRIBICHE (2u) (G, E) | €10

# SANTO PALADAR

## **DESSERT**

MANDARINE SORBET

PEACH JUICE

PINE OIL

GF, V

5

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MUSHROOM TART | MASCARPONE | COFFEE

6

E, M, GF, V

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MATÓ & HONEY CAKE

6

E / M / GF / V

### **LIST OF ALLERGENS**

C. Celery | G. Gluten | Cr. Crustaceans | E. Eggs | F. Fish |  
L. Lupin | M. Milk | Mo. Molluscs | Mu. Mustard | T. Tree Nuts |  
P. Peanuts | S. Sesame | So. Soya | Su. Sulphites |  
GF: Gluten Free | OGF: Option Gluten Free |  
V: Vegetarian | OV: Option Vegetarian