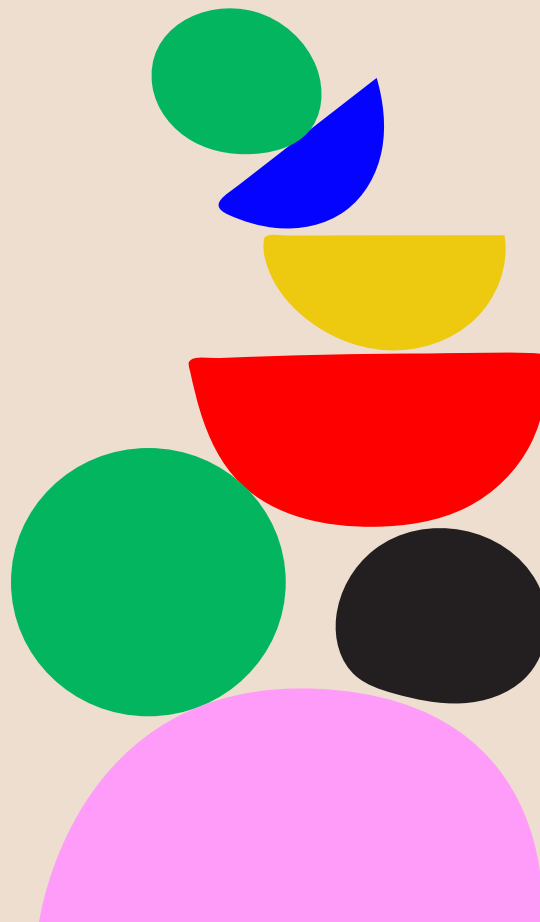


M E N U



SANTOS

MENU

HUITRES OYSTERS	6 POUR 21
mignonette citron & tequila lemon & tequila mignonette	
CHIPS N' GUAC	12
chips – guacamole – pico de gallo – cotija	
SALADE DE SUCRINE LITTLE GEM SALAD	16
mangue – concombre – vinaigrette chili lime mango – cucumber – chili lime vinaigrette	
PAPAS LOCAS	13
frites – salsa macha – cotija fries – salsa macha – cotija	
CEVICHE DE CREVETTES SHRIMP CEVICHE	21
leche de tigre – chips leche de tigre – chips	
TARTARE DE THON TUNA TARTARE	23
concombre – avocat – salsa macha – tortilla cucumber – avocado – salsa macha – tortilla	
CREVETTES CROUSTILLANTES CRISPY SHRIMP	18
mayo chipotle	
BROCHETTES DE PIEUVRE GRILLÉE GRILLED OCTOPUS SKEWERS	26
salsa à l'oignon vert – crème sure – piment ancho green onion salsa – sour cream – ancho chili	
PICANHA & FRITES PICANHA & FRIES	40
surlonge grillée 8 oz – poblano crémeux grilled sirloin 8 oz – creamy poblano	
SPAGHETTI AU HOMARD LOBSTER SPAGHETTI	38
bisque aji amarillo – cotija – œufs de saumon aji amarillo bisque – cotija – salmon roe	

TACOS

POULET “AL PASTOR” “AL PASTOR” CHICKEN	15
ananas – jalapeño – coriandre pineapple – jalapeño – cilantro	
SHORTRIB	17
birria – mozzarella – jalapeño – oignon rouge mariné – coriandre birria – mozzarella – jalapeño – pickled red onion – cilantro	
CARNITAS	15
porc croustillant – maïs – crema – radis crispy pork – corn – crema – radish	
“AL PASTOR” VÉGÉTARIEN VEGETARIAN “AL PASTOR”	15
shiitake – poivron rouge – oignon rouge – ananas – cojita shiitake – red bell pepper – red onion – pineapple – cotija	

DESSERTS

CHEESECAKE AU CHURROS	14
FONDANT AU CHOCOLAT CHOCOLATE FONDANT	14
compote mangue & tequila mango & tequila compote	

	G P
MICHELADA DEL CHAPO	18 72
El Jimador – Clamato – Heineken – Tajín - citron vert	
El Jimador – Clamato – Heineken – Tajín – lemon	
CARAJILLO	19
Licor 43 – Casamigos Reposado – espresso	
MINT TO BE	18 72
Rhum Captain Morgan – fruit de la passion – menthe – soda	
Captain Morgan rum – passion fruit – mint – soda	
L.I.I.T. (LATINO ISLAND ICE TEA)	18 72
El Jimador – cachaça – rhum Captain Morgan – mezcal – cointreau - Coca-Cola	
El Jimador – cachaça – Captain Morgan rum – mezcal - cointreau – Coca-Cola	
PISCO INFERNO	17
pisco – pamplemousse – citron – blanc d’œuf	
pisco – grapefruit – lemon – egg white	
HENNY KRAVITZ	17 68
Cognac Hennessy VS – Kahlúa	
Hennessy VS cognac – Kahlúa	
TURBO	18 72
Gin Tanqueray – Red Bull melon d’eau – menthe – concombre	
Tanqueray gin – Red Bull watermelon – mint – cucumber	
L.L. COOL JUICE	19 76
Vodka Ciroc pêche – mangue – prosecco	
Ciroc peach vodka – mango – prosecco	
SMOKED ROSITA	17 85
mezcal – vermouth rouge – Campari	
mezcal – red vermouth – Campari	
SSS™ (SANTOS SEXY SANGRIA)	18 65
Rhum Captain Morgan Spiced – Grand Marnier – fruits frais – vin blanc – Jarritos ananas	
Captain Morgan Spiced rum – Grand Marnier – fresh fruit – white wine – Jarritos pineapple	

CUCUMBER JALAPEÑO	18 72
El Jimador, Cointreau, citron vert, concombre, jalapeño, agave, tajine	
El Jimador, Cointreau, lime, cucumber, jalapeño, agave, tajine	
GRAND MARGARITA	25 100
Casamigos Blanco, Grand Marnier, agave, citron vert	
Casamigos blanco, Grand Marnier, agave, lime	
MANGO MARGARITA	18 72
El Jimador, Cointreau, mangue, agave, citron vert	
El Jimador– Cointreau – mango – agave – lime	

MOCKTAIL MOSCOW MULE	14
Seedlip Groove, citron, Fin Soda Ginger	
Seedlip Groove, lemon, Fin Soda Ginger	
MOCKTAIL XPRESSO MARTINI	14
Martini Floreal, agave, café	
Martini Floreal, agave, coffee	
MOCKTAIL MARGARITA	14
Sprit d’agave Noroi, orange, citron vert, agave, sel	
Agave Sprit Noroi, orange, lime, agave, salt	


COCKTAILS


MARGARITAS


MOCKTAILS



WINE

MACÉRATION & ROSÉ

MIRAVAL 55
CINSAULT | SYRAH | GRENACHE
FRANCE - PROVENCE

GINGER 77
MARSANNE | ROUSSANNE | GRENACHE
FRANCE - VALLÉE DU RHÔNE

BLANCS

TERRE DEI BUTH 14 | 60
PINOT GRIGIO
ITALIE, VÉNÉTIE

KARL MAY 65
RIESLING
ALLEMAGNE RHEINHESSEN

DOMAIN GUEGUEN 16 | 75
CHARDONNAY
FRANCE, BOURGOGNE - CHABLIS

FRANCOIS CHAPUIS 80
BOURGOGNE ALIGOTÉ
FRANCE BOURGOGNE

DOMAINE GUILLERAULT-FARGETTE 105
SAUVIGNON BLANC
FRANCE, LOIRE - SANCERRE

ROUGE

KARL MAY 15 | 65
PINOT NOIR
ALLEMAGNE RHEINHESSEN

MOCALI 15 | 72
CABERNET SAUVIGNON
ITALIE, TOSCANE

DEI 72
SANGIOVESE
ITALIE, MONTELPUCIANO

CHÂTEAU PALAIS CARDINAL 89
MERLOT
FRANCE ST- ÉMILION GRAND CRU

PIAGGA 95
SANGIOVESE
ITALIE, TOSCANE

SPECIALS

MARDI | TUESDAY
LADIES NIGHT 40\$
OPEN BAR UNTIL 11

MERCREDI | WEDNESDAY
PURA VIDA
BTL \$160 UNTIL MIDNIGHT
TACOS \$5

JEUDI | THURSDAY
OYSTERS 1.50\$

SANTOS®



MENU GROUPE 45\$

(par personne)

1^{ER} SERVICE

CHIPS N' GUAC

chips – guacamole – pico de gallo – cotija

SALADE DE SUCRINE | LITTLE GEM SALAD

mangue – concombre – vinaigrette chili lime
mango – cucumber – chili lime vinaigrette

CEVICHE DE CREVETTES | SHRIMP CEVICHE

leche de tigre – chips
leche de tigre – chips

2^{EM} SERVICE

POULET “AL PASTOR” | “AL PASTOR” CHICKEN

ananas – jalapeño – coriandre
pineapple – jalapeño – cilantro

SHORTRIB

birria – mozzarella – jalapeño – oignon rouge mariné – coriandre
birria – mozzarella – jalapeño – pickled red onion – cilantro

CARNITAS

porc croustillant – maïs – crema – radis
crispy pork – corn – crema – radish

“AL PASTOR” VÉGÉTARIEN | VEGETARIAN “AL PASTOR”

shiitake – poivron rouge – oignon rouge – ananas – cojita
shiitake – red bell pepper – red onion – pineapple – cotija

MENU GROUPE 65\$

(par personne)

1^{ER} SERVICE

HUITRES | OYSTERS

mignonette citron & tequila
lemon & tequila mignonette

CEVICHE DE CREVETTES | SHRIMP CEVICHE

leche de tigre – chips
leche de tigre – chips

2^{EM} SERVICE

TARTARE DE THON | TUNA TARTARE

concombre – avocat – salsa macha – tortilla
cucumber – avocado – salsa macha – tortilla

BROCHETTES DE PIEUVRE GRILLÉE | GRILLED OCTOPUS SKEWERS

salsa à l'oignon vert – crème sure – piment ancho
green onion salsa – sour cream – ancho chili

SALADE DE SUCRINE | LITTLE GEM SALAD

mangue – concombre – vinaigrette chili lime
mango – cucumber – chili lime vinaigrette

3^{EM} SERVICE

SPAGHETTI AU HOMARD | LOBSTER SPAGHETTI

bisque aji amarillo – cotija – œufs de saumon
aji amarillo bisque – cotija – salmon roe

PICANHA & FRITES | PICANHA & FRIES

surlonge grillée 8 oz – poblano crémeux
grilled sirloin 8 oz – creamy poblano

PAPAS LOCAS

frites – salsa macha – cotija
fries – salsa macha – cotija

4^{EM} SERVICE

DESSERT

SANTOS®