

# LA SANTA MARIA

## Starters

Avocado *salmorejo* dressed with dried tomato powder - 12€

Vegan salad of spinach sprouts, raspberry, mango, real quinoa, tofu, popcorn and pear sherry dressing - 16€

Russian salad topped with an octopus mosaic accompanied with glass bread - 17€

Marinated tuna bowl - 18€  
(rice, edamame, wakame, avocado, cucumber and mango)

Sea bass, avocado and mango ceviche over roasted corn cream and pickled red onion - 15€

## Travel tapas

*Patatas bravas* filled with homemade aioli covered with brava sauce - 14€

White prawn croquettes with Iberian pork jowl (6 pieces) - 12€

Argentinian creole patty with chimi churri - 13€

## Sandwiches

Fried squid sandwich with aioli and Catalan brava sauce - 18€

Santa Maria cheeseburger - 16€  
(100% retinto beef, mayonnaise, lettuce and melted cheese)

Toast hopped with mozzarella, spinach sprouts, sherry marinated oranges, strawberries, blueberries, basil sauce and modena vinegar - 16€

Italian focaccia with pistachio mortadella, lemon confit cherry tomatoes, duck ham, pistachio and arugula - 20€

Oxtail brioche with caramelized red onion and foie gras - 18€





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## **Pasta**

Pasta spaghetti or rigatoni - 13€  
(Pesto, carbonara or bolognese sauce)

## **Meat and fish**

Cod fillet au gratin with a walnut aioli on a base of quinoa in squid ink and seaweed salad - 22€

Low temperature vacuum cooked sea bass with coconut milk, lime and spices - 24€

Angus sirloin steak with coriander sauce, ñoras real pepper sauce and toasted almonds - 25€

Grilled spiced choices thigh skewers with vegetable wok - 18€

## **Desserts**

Panna cota with mascarpone, vanilla and coffee - 8€

Caramelized pineapple with Orange Tree Patio rum, sweet cane and red fruit soup - 8€

Chocolate fondant macaroon with mandarin and lime ice-cream - 10€

Lemon surprise, chocolate and cardamom sponge cake - 8€

