

STARTERS

Panko prawns	
With citrus mayonnaise (5 units).	\$ 680
Garlic prawns	\$ 890
Ceviche	\$ 890
Artichokes with prosciutto	
Confit tomatoes and Parmesan shavings.	\$ 790
Pork shoulder croquettes	
(5 units).	\$ 450
Spanish omelette	
Classic with onion.	\$ 610

GRILL STARTERS

Sweetbread	\$ 790
Provolone with prosciutto	
And caramelized onion.	\$ 610
Provolone Santa Leoncia	
Cherry tomatoes and basil.	\$ 610
Classic Provolone	\$ 450
Chinchulín	\$ 490
Blood sausage	\$ 240
Sausage	\$ 240

COVER CHARGE \$210

OUR STEAKHOUSE

All of our steaks are served with a side dish.

Baby Tomahawk Steak	\$ 1890
Tenderloin Fillet	\$ 1790
Ribeye Steak	\$ 1580
Thin Skirt Steak	\$ 1490
Bavette / Flap Steak	\$ 1460
Denver Cut Steak (Chuck Underblade)	\$ 1390
Strip Loin	\$ 1380
Picanha (Sirloin Cap)	\$ 1370
Cross-Cut Short Ribs	\$ 1350
Grilled Pork Flank	\$ 1200
Grilled Free-Range Chicken	\$ 990
Rack of Lamb	\$ 1890

SAUCES FOR OUR STEAKS

Cream of fresh and dried mushrooms	\$ 330
Santa Leoncia Sauce	\$ 320

SIDE DISHES

Rustic Potatoes	\$ 330
Roquefort potato	\$ 410
Grilled marinated vegetables	\$ 350
Arugula and Parmesan	\$ 410
Mashed potatoes	\$ 310
Baked potato	\$ 320
Glazed sweet potato	\$ 310
French fries	\$ 290
White Rice	\$ 290
Creamed spinach	\$ 410

OUR CUISINE

Pan-Seared Salmon

Served with your choice of side dish. _____ \$ 1650

Catch of the Day

With Grilled Shrimp Skewer. _____ \$ 1430

Catch of the Day "Fiorentina" Gratin

Baked au gratin with cream of spinach and provolone cheese. _____ \$ 1450

Catch of the Day

Served with your choice of side dish. _____ \$ 1390

Santa Leoncia Gourmet Burger

With crispy bacon, caramelized braised onions, and cheddar cheese. _____ \$ 950

Santa Leoncia Milanese (Breaded Cutlet)

Topped with melted cheese, bacon, BBQ sauce, and caramelized onions; served with French fries. _____ \$ 1140

Our catches are always from our own coasts

SALADS

Santa Leoncia

Shrimp, arugula, avocado, cherry tomatoes, green leaves, with citrus cream cheese dressing (lemon zest, ginger) and sesame seeds. _____ \$ 940

Don Anselmo

Mixed greens, roasted squash, dates, blue cheese, caramelized walnuts. _____ \$ 960

Smoked salmon

Bed of leafy greens, smoked salmon, peaches, gherkins, pickled onions, toasted almond flakes, and a yogurt and dill dressing. _____ \$ 1050

ARTISANAL PASTAS

Gnocchi stuffed with Mozzarella

House tomato and gratinéed cheeses. _____ \$ 1050

Ham and Cheese Sorrentinos

Semolina dough. _____ \$ 930

Braised Lamb Jumbo Ravioli _____ \$ 930

Ricotta & Greens Jumbo Ravioli

Fresh spinach pasta dough. _____ \$ 860

Choice of sauces: Caruso (creamy ham & mushroom reduction), Wild Mushroom Cream, or Fileto (traditional tomato & garlic, with or without fresh basil).

CHILDREN'S MENU

Beef or Chicken Schnitzel Served with French fries.	\$ 580
Spaghetti Marinara With Italian tomato sauce.	\$ 580
Cheeseburger with French Fries	\$ 580

DESSERTS

Rich Dark Chocolate Mousse	\$ 470
Dulce de Leche Molten Lava Cake – Served warm with artisanal ice cream.	\$ 470
Passion Fruit Cheesecake	\$ 470
Warm Caramelized Apple Crepe	\$ 470
Warm Dulce de Leche Crepe	\$ 380
Blue Cheese Mousse with Wild Honey Drizzle	\$ 470
Classic Crème Caramel (Flan) with Dulce de Leche	\$ 425
Fresh Strawberries with Whipped Cream	\$ 380
Artisanal Ice Cream (2 scoops)	\$ 310

DRINKS

Mineral Water (Still / Sparkling)	\$ 180
Sodas / Soft Drinks	\$ 180
Fresh Lemonade (Glass) (Mint & Ginger Spiced Raspberry Passion Fruit)	\$ 350
Fresh Grapefruit Juice / Grapefruitade (Glass)	\$ 350
Pitcher of Lemonade / Grapefruitade	\$ 940
Freshly Squeezed Orange Juice	\$ 350
Signature Mocktail (Ask your server for today's creation)	\$ 400
House Wine by the Glass	\$ 330
Premium Wine by the Glass	\$ 480
Selection of Teas	\$ 120
Espresso / Americano	\$ 160
Cortado (Espresso with a dash of warm milk)	\$ 180