



SANTAIA
casal de calma

Nibbles

CUTTLEFISH

fried (with gluten) or grilled (gluten-free)

14.50€

HOMEMADE CROQUETTES

of baby squid in its own ink, garlic chicken, seafood

10.50€

HOMEMADE PASTIES

of chicken, mushrooms and cheese

12.00€

POPCORN CHICKEN

crispy chicken nuggets served with sweet and sour sauce

13.50€

BRAISED OCTOPUS

teriyaki sauce and sriracha emulsion with rustic potatoes

18.00€

GRILLED PRAWNS

accompanied with honey mustard sauce

14.50€

GRILLED SCALLOPS

with green sauce

16.90€

Vegan and Vegetarian

RATATOUILLE

with seasonal vegetables

12.00€

VEGAN LACÓN CROQUETTES

and with soy cheese

12.00€

SPINACH CROQUETTES

12.00€



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Garden Salads

CAESAR SALAD

Lettuce, croutons, breaded chicken, parmesan cheese and caesar dressing

15.90€

TROPICAL SALAD

Batavia and oak leaf lettuce, mango, apple, prawns and balsamic vinegar

16.90€

"SANTAIA" SALAD

Lechuga batavia, tomate, cebolla, piña, atún, aguacate y vinagre balsámico

13.00€

SALMON SALAD

Batavia lettuce, smoked salmon, prawns and dried fruit vinaigrette

17.50€

Meat Lovers

CORDON BLEU WITH PARMENTIER

breaded chicken breast, stuffed with cheese

19.90€

COW RUMP

old-fashioned beef with potatoes

18.00€

VEAL ENTRECOTE

with seasonal vegetables

20.00€

GALICIAN BEEF STEAK

approximately 1kg

46.00€

MARINATED PORK TENDERLOIN

with potatoes

14.00€



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Fish

GRILLED HAKE

with boiled potatoes

18.00€

With the hands

RUSTIC POTATOES OR THIN POTATOES 7.50€

SALSA

ali-oli, black garlic ali-oli or green ali-oli

2.50€

CUTTLEFISH SANDWICH

homemade bread, battered cuttlefish and black ali-oli

8.90€

"SANTAIA" HAMBURGER

homemade bread, 200gr 100% Galician beef, cheddar cheese, arugula and house sauces

12.50€

OCTOPUS TOSTA

and smoked cheese

11.50€

LACON TOSTA

and Cebreiro cheese

10.50€

SALMON TOAST

with cream cheese and arugula

13.00€



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Sweet Treats

BAKED CHEESECAKE

with white chocolate and cranberries

7.50€

RICE PUDDING

Homemade

6.00€

CHEESE AND QUINCE PASTE

Country Cheese and quince paste

7.00€

SANTIAGO TART

6.00€

TRIPLE CHOCOLATE CAKE

6.50€

; F5B8A A'S TART

6.50€



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COCKTAILS

Cocktails

TINTO DE VERANO

Typical Spanish combination made with red wine and lemonade.

4.00€

SANGRIA

Prepared alcoholic beverage originating in Spain and Portugal, consisting of wine, fruit pieces, soda and brown sugar

5.00€

PITCHER OF SANGRIA

18.00€

MOJITO

Popular cocktail originally from Cuba, made with rum, lemon, mint and brown sugar

8.00€

CAIPIRINHA

Cocktail made with cane brandy, sugar, crushed ice and lemon juice

8.00€

SALITOS BLUE

Refreshing drink of only 5% alcohol made from fruit wine and flavored with fresh red berries.

4.50€

PIÑA COLADA (WITH OR WITHOUT ALCOHOL)

refreshing drink of pineapple, coconut cream and rum

8.00€



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WINES

Albariños

PACO Y LOLA Nº 12 22.00€

S. PEDRO 29.00€

100% albariño, macerated for 12hrs in carbonic snow at -4 degrees.

ATTIS MAR 95.00€

100% albariño aged for 6 months under the sea at a depth of 12 meters, "limited units".

GODA "blanco sin crianza" 25.00€

100% albariño

BIENBEBIDO 15.50€

White wine without Denomination of Origin D.O

Gadella

TERRAS DO CIGARRÓN 23.00€

D.O. Monterrei

PÁJARO LOCO 18.00€

D.O. Monterrei

PRADOLONGO SOBRE LÍAS 17.50€

D.O. Valdeorras



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Ribeiro

FORMIGO

20.00€

PEPITO GRILLO

18.00€

Mencia

TERRAS DO CIGARRÓN

23.00€

D.O. Monterrei

PÁJARO LOCO

18.00€

D.O. Monterrei

CUESTA DE LOS OLIVOS

25.00€

D.O. Ribeira Sacra

JOAQUÍN REBOLLEDO

21.00€

PRÓMINE

35.00€

Singular "Best red wine 20-21-22".

Ribera del Duero

MARQUÉS DE BURGOS

21.00€

PRUNO

24.00€



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Rioja

EL MAQUINISTA

14.50€

LAN A MANO

45.00€

Reserve, "limited edition".

TERRA VELLA PETRA

17.50€

D.O. Rioja, organic

Champagne/Cava

ALFRED GRATIEN

65.00€

Brut Rosé

BECQUER

28.00€

Cava demi-sec

DE SAINT-GALL

56.00€

Premiere cru