

POBLENOU

**EL SANTET**

BARCELONA

**FOOD****PICA PICA MENU**

<b>PATATAS BRAVAS</b> WITH PICKLED ONIONS AND CHIPOTLE MAYONNAISE	6.50
<b>ROASTED CAULIFLOWER</b> SERVED WITH A TAHINI DRESSING	7.50
<b>BABA GANOUSH</b> HOMEMADE WITH CROSTINIS	6.50
<b>BAKED PUMPKIN</b> SUN DRIED TOMATO, CARAMELIZED ONION, FETA & PUMPKIN SEEDS	7.50
<b>FRIED HALLOUMI</b> WITH MANGO CHUTNEY AND CORIANDER	7.50
<b>MEATBALLS (5 UN)</b> IN OUR TOMATO SAUCE, SMOKED CHEESE AND BASIL OIL	8.50
<b>CRUNCHY CHICKEN WINGS (6 UN)</b> HONEY MUSTARD SAUCE, PICKLES & SPICY SAUCE ON THE SIDE	8.00
<b>KOREAN STYLE PORK RIBS</b> WITH BBQ SAUCE AND PICKLED PEARS	8.50
<b>FRIED CALAMARI</b> WITH TARTAR SAUCE	8.00
<b>FRIED ANCHOVIES</b> WITH TARTAR SAUCE AND LEMON	8.00

**SALADS**

<b>BURRATA, RUCOLA, DRIED TOMATO</b>	9.50
<b>CAESAR SALAD</b>	10.00
<b>HOUSE GREEN SALAD</b>	7.50

**VERMUT SIDE**

<b>TORTILLA CHIPS</b>	3.00
<b>OLIVES</b>	3.00
<b>FUET</b>	3.00
<b>MANCHEGO CHEESE</b>	4.00
<b>GILDA</b>	2.00
<b>TOASTED NUT MIX</b>	3.00
<b>PATATAS BRAVAS</b>	6.50
<b>PAN CON TOMATE</b>	3.50

**SANDWICHES**

<b>BROAST CHICKEN</b> WITH COLESLAW AND CHIPOTLE MAYONNAISE, ON CHAPATA BREAD	8.50
<b>FRIED CALAMARI</b> FRIED CALAMARI SANDWICH WITH TARTAR SAUCE, LETTUCE, PICKLED ONION ON A BRIOCHE BUN	8.50
<b>MEATBALLS</b> HOMEMADE MEATBALLS SANDWICH WITH PESTO AND SMOKED CHEESE ON CHAPATA	9.00
<b>ROASTED CAULIFLOWER AND ZUCCHINI</b> WITH A TAHINI SAUCE ON CHAPATA BREAD	7.50
<b>PULLED PORK</b> WITH HOMEMADE BBQ SAUCE, CHEDDAR CHEESE, COLESLAW, CHIPOTLE MAYONNAISE ON BRIOCHE WITH CHIPS	11.50
<b>BURGER (140 GR)</b> WITH CARAMELIZED ONION, CHEDDAR CHEESE, PICKLES, LETTUCE, ALIOLI, ON BRIOCHE CON FRIES	11.50
<b>VEGAN BURGER</b> VEGAN CHEESE, PICKLED ONIONS, CUCUMBERS, LETTUCE	11.50

**COMBINED DISHES**

SERVED WITH FRIES OR SALAD OR BOTH	
<b>GRILLED SKIRT STEAK</b> WITH CHIMICHURRI	12.00
<b>EGGPLANT MILANESA</b>	9.50
<b>BEER-BATTERED FISH</b>	13.00

**DESSERTS**

<b>TIRAMISU</b>	4.00
<b>CARROT CAKE</b>	4.00
<b>BROWNIES</b>	4.00
<b>CHEESECAKE</b>	4.50

IF YOU HAVE ALLERGIES, LET US KNOW

IG: @ELSANTET  
WWW.ELSANTET.CO

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## EL SANTET

BARCELONA

## DRINKS

## COCKTAILS

<b>SECOND SERVE</b>	7.00
AMARO MONTENEGRO, FINO JEREZ, SODA & ANGOSTURA	
<b>CAYENNE MARGARITA</b>	9.00
BLANCO TEQUILA INFUSED WITH CAYENNE, CURACAO, LIME, AGAVE	
<b>SMOKEY PALOMA</b>	9.00
MEZCAL, LIME, GRAPEFRUIT SODA	
<b>BABY COLADA</b>	9.00
RUM INFUSED WITH PINEAPPLE, LIME, COCONUT MILK	
<b>SOUTH SIDE</b>	8.00
GIN, LEMON, SUGAR & MINT	
<b>DIRTY LEMONADE</b>	9.00
LEMON JUICE, SODA, SUGAR & GIN OR VODKA OR RYE WHISKEY	
<b>ELDERFLOWER SPRITZ</b>	7.00
MONTENEGRO, ST GERMAINE, CAVA	

## DIGESTIVES

<b>AMAROS</b>	3.00
AVERNA - MONTENEGRO - RAMAZOTI - SUZE - FERNET BRANCA JAGERMEISTER (IF YOU HAVE TO DO IT..) - GRAPPA	
<b>ORUJO</b>	2.50
HIERBAS - BLANCO	
<b>HOUSE MADE</b>	3.00
LIMONCELLO - CHERRY BRANDY	

## BEERS TAP

	Zurrito	Caña	Pint
<b>MAHOU</b>	2.00€	2.50€	4.50€
<b>LUCIA TOSTADA</b>	2.20€	3.50€	5.50€
<b>HOEGAARDEN (WEISSBIER)</b>		4.00€	6.50€

## BEERS BOTTLES

<b>MAHOU QUINTO</b>	2.00
<b>MAHOU TOSTADA 0,0%</b>	3.50
<b>RADLER</b>	3.00
<b>ALHAMBRA RESERVA</b>	3.50
<b>VOLL DAMM</b>	3.50
<b>BOCK DAMM</b>	3.50
<b>ESPIGA BLONDE (GLUTEN FREE)</b>	4.00
<b>HOP 'N' ROLL "SESSION IPA" (GLUTEN FREE)</b>	4.00
<b>LA CHOUFFE BLONDE</b>	5.00
<b>PACIFICO</b>	4.00
<b>MICHELADA</b>	5.00
<b>LADRON CIDER</b>	3.50

## VERMUT (SERVED WITH A LITTLE GIN)

<b>VERMUT NEGRO - REUS</b>	3.00
<b>VERMUT BLANC - DOLIN BLANC</b>	3.50

## WINES

WHITE	Glass	Bottle
<b>BUFAR I FER AMPOLLES</b>	3.80	14.00
GRENACHE BLANCA		
<b>VITXA</b>	4.20	16.00
XAREL-LO, VERMELL, PARELLADA & MACABEO - ALT PENEDES		
<b>L'ABRUNET</b>	4.50	18.00
GRENACHE BLANCA - TERRA ALT		
<b>MARTA</b>	4.50	18.00
CHARDONNAY AND VIOGNIER - TOLEDO		
<b>LLUNATIC</b>	4.50	19.00
MACABEO, VINYATER - TARRAGONA, VALLS		
<b>DONZELLA</b>		22.00
XAREL-LO - PENEDES		
<b>CLAR</b>		22.00
XAREL-LO, L PETIT CUPTAGE MES - PENEDES, MONTSERRAT		

RED	Glass	Bottle
<b>BUFAR I FER AMPOLLES</b>	3.80	14.00
<b>VITXO</b>	4.20	16.00
GRENACHE AND MERLOT - ALTA PENEDES		
<b>L'ABRUNET TINTO</b>	4.80	18.00
GRENACHE NEGRO - TERRA ALTA		

ROSÉ	Glass	Bottle
<b>SORBET ROSE</b>	4.50	18.00
GRENACHE - PENEDES		
<b>VITXI</b>	4.20	16.00
MERLOT, PINOT NOIR, GRENACHE - ALT PENEDES		

CAVA	Glass	Bottle
<b>DIGNITAT BRUT</b>	3.50	14.00
<b>DIGNITAT ROSÉ</b>	4.00	15.00
<b>DÉDALO ANCESTRAL</b>		25.00
ARIEN - TOLEDO		

## ALCOHOL FREE

<b>JUICES</b>	2.50
PINEAPPLE OR PEACH	
<b>ORANGE JUICE (NATURAL)</b>	3.50
<b>VIRGIN COCKTAILS</b>	5.00
MARY - MOJITO - MULE	
<b>ICED COFFEE</b>	4.00
(6.00 WITH A BIT OF FUN)	
<b>HOMEMADE LEMONADE</b>	3.50
<b>HOMEMADE ICED TEA CASERO</b>	3.50
<b>VARIOUS (BOTTLES)</b>	2.50
COLA - COLA ZERO - GRAPEFRUIT SODA - GINGER BEER CACAOLAT - VICHY WATER - STILL WATER	