
SHELLFISH

MUSSELS CATAPLANA

tomato stew, chistorra sausage,
parsley 16

SCALLOPS PLANCHA

sauteed spinach with raisins,
walnuts, artisan beer sauce 27

GRILLED SHRIMP

candied bacon,
charred lemon sauce 20

OCTOPUS BRASA

smoked paprika vianda,
black olive-tomato vinaigrette 22

FROM THE FIRE

CATCH OF THE DAY

fragrant basmati rice pilaf,
chermoula sauce **MP**

HALF CORNISH HEN

rosemary baby potatoes
molasses cornish jus 23

CRISPY PORK BELLY

creamy plantain, goat cheese,
lime salsa 20

ROASTED PASTA

fresh pappardelle, green peas,
butter caper tomato sauce 22

CAST IRON RISOTTO

coconut-turmeric essence,
chickpea, sobreasada 27

BRICK OVEN FIDEUA

vermicelli toasted noodles,
shellfish refrito, garlic aioli 28

BRAISED SHORT RIBS

roasted corn cazuela,
fresh tomatoes, red wine sauce 29

BEEF TENDERLOIN

wood fired vegetables,
sesame cream sauce 31

SWEET

OLIVE OIL CAKE

almond & olive oil cake,
roasted pineapple, coconut gelato 8

CHOCOLATE FLAN

rich chocolate custard,
hibiscus syrup sauce 7

LEMON CURD

fresh strawberries,
rum caramel sauce 7

VEGAN GELATO TRIO

caribbean fruits vegan
gelato, ginger cookies 9

VEGETABLES

MARINATED BEETS

*greens, oranges, avocado,
pickled red onion, yogurt 16*

HERB PLATE

*greens, assorted vegetable
antipasto, chermoula dressing 12*

WATERMELON SALAD

*burrata cheese, cucumbers,
cilantro, lime and olive oil 12*

ROASTED CAULIFLOWER

*roasted and marinated cauliflower,
mustard, shaved manchego 16*

BRICK OVEN FIRE

WHITE ANCHOVIES

*black olives, mozzarella,
caramelized onions flatbread 16*

MORCILLA

*avocado, mozzarella,
walnut-pepper muhammara
flatbread 15*

CHEESE "HALLOUMI"

*peanut dukkah spice blend,
chili and honey 12*

PROSCIUTTO HAM

*melted brie, prosciutto ham,
mushrooms flatbread 18*

PULLED CHICKEN

*piquillo peppers, onions,
goat cheese flatbread 15*

BAKED OYSTERS

*1/2 dozen oysters, roasted with smoked
bacon, gremolata, breadcrumbs 20*

THE KITCHEN

LOBSTER SOUP

*roasted cauliflower soup,
avocado, cacao, lobster 16*

CITRUS CEVICHE

*wild caught fish, green tomatoes,
grapefruit tiger's milk 18*

MARINATED SARDINES

*thyme cipollini onions,
warm baby potatoes, romesco 16*

CAST IRON FOIE GRAS

*creamy corn, pickled onions,
banana rum chutney 26*

For parties of six or more, 18% gratuity will be included.

Please notify your server of any food allergies. Note that due to our open kitchen,
there is the potential for allergen cross-contamination.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of
foodborne illness.

Santísimo

Por Antonio Pérez

“Cuando abrí Santísimo, fue para crear un lugar al que me gustaría ir y, lo que es más importante, uno al que me gustaría volver una y otra vez, un lugar íntimo donde te sientes como en casa. En esta cocina se crean menús a base de los mejores productos de Puerto Rico y especias de los cuatro rincones del mundo. Nuestra cocina es refinada pero relajada; buscando siempre la frescura del producto donde promete ser una experiencia gastronómica deliciosa, divertida y sin pretensiones...con un poco del humo de las brasas.”

“When I opened Santísimo, it was to create a place I would want to go to myself and more importantly, one I would want to go back to again and again; an intimate place where you feel at home. In this kitchen, menus are designed based on the best produce in Puerto Rico and spices from the four corners of the world. Our kitchen is refined but relaxed; always looking for the optimal freshness in produce that will translate into an unpretentious, delicious, and fun dining experience with a touch of coal and firewood”.