



NEW YEAR EVE 2024

CHEF JOSE SANTAELLA
INVITES YOU TO:

RING IN THE NEW YEAR

MULTI COURSE MENU, CHAMPAGNE,
LIVE DJ AND DANCING
DEC 31 START 5PM

Santaella



HAPPY NEW YEAR 2025

FIRST SEATING: 5 PM - 8 PM

MENÚ

WELCOME TOAST

glass of Moët & Chandon Brut Impérial

PINCHOS DE ATÚN

ahi tuna pinxtos marinated in oriental spices, rice paper chicharrón

EMPANADILLAS DE MORCILLA

puerto rican artisanal blood sausage turnovers

PASTEL DE MASA Y POLLO

chicken and banana 'pasteles', avocado salad with local cheese

'PORK BELLY' ASADO CRUJIENTE, ARROZ CON GANDULES

*pork belly in tamarind and bbq sauce reduction,
rice with pigeon peas and green banana in escabeche*

or

LUBINA ASADA SOBRE PURÉ DE BATATA

roasted sea bass over sweet potato purée, caper and piquillo pepper vinaigrette

BAKED ALASKA

vanilla ice cream, raspberry sorbet, cake, flambéed meringue

\$225.00 per person

\$150 per child (under 12y/o). Taxes and Gratuity Extra. Vegan and Vegetarian options available upon request. All items are subject to market availability and freshness.



HAPPY NEW YEAR 2025

SECOND SEATING: 830PM+

MENÚ

WELCOME TOAST

glass of Moët & Chandon Brut Impérial

PINCHOS DE ATÚN

ahi tuna pinxtos marinated in oriental spices, rice paper chicharrón

EMPANADILLAS DE MORCILLA

puerto rican artisanal blood sausage turnovers

TARTAR DE CHILLO Y SALMÓN CON CAVIAR OSETRA

red snapper and salmon tartare in herb vinaigrette, osetra caviar

PASTEL DE MASA Y POLLO

chicken and banana 'pasteles', avocado salad

'PORK BELLY' ASADO CRUJIENTE, ARROZ CON GANDULES

*pork belly in tamarind and bbq sauce reduction,
rice with pigeon peas and green banana in escabeche
or*

LUBINA ASADA SOBRE PURÉ DE BATATA

roasted sea bass over sweet potato purée, caper and piquillo pepper vinaigrette

BAKED ALASKA

chocolate tart with mint bark, nougat ice cream

GLASS OF VINTAGE CHAMPAGNE FOR MIDNIGHT TOAST

Dom Pérignon

\$350.00 per person plus tax and gratuity