CHEFS

Antonio Velasco | Jeffrey Del Carpio

Santa Maria

LATIN TAPAS, SEAFOOD & OYSTER BAR

CHARCUTERIE BOARD $28

Serrano | salami | grapes | strawberries | apples | pistachios | pecans | figs | fig ham | honey | olives | mini pickles | grains crackers | manchego colby.

TAPAS LATINAS

SHRIMP AND BACON BRUSCHETTA
3 Jumbo shrimp | cheese | jalapeños | wrapped in bacon. 14

COSTILLITAS AHUMADAS GF
Baby back ribs | tomatillo-BBQ glaze | tamarindo sauce | mesquite smoked. 15

PATATAS BRAVAS V GF
Fresh fried potatoes | garlic aioli | Santa Maria brava sauce. 10

TORTILLA ESPAÑOLA V GF
Potatoes | egg | onion | micro mix | chipotle sauce | balsamic glazed. 12

PULPO ESPAÑOL GF
Marinated house grill octopus | grits | chicha reduction infuse | yellow sauce | olive aioli. 18

GAMBAS AL AJILLO GF
Shrimp | guajillo creamy sauce | fried yucca. 15

CALAMARES FRITOS
Crispy calamari | Bell pepper | Onions | Jalapeños | tamarind-chipotle glaze. 19

PULPO SANTA CRUZ OAXACA GF
Octopus | mole poblano | peanuts | oliva sauce. 20

EMPANADA DE CAMARÓN (1)
Shrimp | pico de gallo | cheese | on a bed of greens and guacamole. 9

ELOTES AL CARBÓN V
Grilled corn | chile mayo | queso fresco | tajin chile | mezquite smoked. 10

AGUACATE TROPICAL GF
Half avocado stuffed with ceviche | balsamic vinegar reduction | cilantro|mango | jalapeño sauce. 15

TOSTADA ATUN* GF
Yellowfin tuna | black garlic aioli | avocado | salsa macha. 16

GUACAMOLE & CHICHARRÓN GF
Fried pork belly | mexican guacamole. 15

QUESO FUNDIDO V GF
Chihuahua and mozarella cheese | roasted corn | epazote | garlic-parsey toast | onions. 14

COLIFLOR GLASEADA V GF
Grilled cauliflower | micro mix | tamarind-chipotle glaze | habanero. 12

PORK BELLY GF
Pork belly skewers | tamarind-chipotle glaze | habanero cream. 14

PICANHA A LA PARRILLA GF
Beef sirloin with chimichurri. 16

AREPA REINA PEPIADA
Roasted chicken | aioli | avocado. 9

MEXICAN BASKET GF
Cheese dip (with *steak, chicken and shrimp) | beans | salsa tatemada | chips | guacamole. 24

ENSALADAS Y SOPAS

FIG SERRANO SALAD GF
Green mix | almonds | blue cheese | figs | serrano ham. 12

ENSALADA D'TEMPORADA V GF
Spring mix | mango | strawberry | pumpkin sedes | mango-orange vinaigrette. 11

ENSALADA D'TIJUANA-MEX V GF
Romaine lettuce | parmesan cheese | caesar dressing | bread croutons. 11
ADD Chicken 7 | *Steak 9

CLAM CHOWDER
Clams | potatoes | bacon | oyster crackers. 12

SOPA DE TORTILLA V GF
Tomato-guajillo bouillon | avocado | panela cheese | tortilla strips. 10
ADD Chicken 7

LOBSTER BISQUE 22

CEVICHES Y OSTRAS

CEVICHE PUERTO INCA* GF
Mahi mahi | octopus | crispy calamari | leche de tigre | giant corn | plantains chips | sweet potatoes | onions | cancha corn. 26

CEVICHE D'COSTA GF
Shrimp | octopus | avocados | cilantro | cherry tomatoes | onions | jalapeños | mango. 24

OSTION D'PUERTO* 6pc. or 12pc. - MP
Topped with ceviche shrimp and octupus | avocado.

AGUACHILE MAZATLÁN* GF
Mahi mahi | jalapeño-tomatillo sauce | avocado | micro cilantro. 18

OSTRAS A LA PARMESANA GF
Gulf oysters | parmesan cheese | lemon butter | chimichurri | garlic-parsley toast. MP

OSTRAS ROCKERFELLER GF
Gulf oysters | spinach | bacon | garlic and herbs | parmesan cheese | garlic-parsley toast. MP

CRUDO D'PERU* GF
Corvina | lime juice | giant cancha corn | sweet potatoes | micro cilantro. 20

ATUN SASHIMI GF
Mex-guacamole with atun sashimi | blue corn tostadas. 22

SHRIMP COCKTAIL GF
8 Jumbo shrimps | MX shrimp sauce. 18

CAMARONES D'CANCUN GF
10 Jumbo shrimp with shell in a spicy sauce | onion | rice. 22

PLATOS FUERTES

ALASKA HALIBUT GF
Pan-sautéed halibut fillet | italian herbs | rustic potato puree | blue cheese | grilled asparagus. 40

SALMÓN CHIFA GF
Pan-sautéed grilled salmon | beans sprouts | peppers | onions | mushrooms | asian sauce. 29

SPANISH SEA BASS GF
Guajillo pepper sauce | anden potatoes | garlic chips | olive sauce | turnip confit | pistachios. 39

PESCADO A LO MACHO GF
Mahi mahi fillet | macho sauce | seafood mix. 34

FRITO SUDADO
Fried red snapper | fish broth | coconut milk | onions | tomatoe | andean potatoes | yucca. 36

MOLE POBLANO GF
Grilled chicken breast | dried chiles mix | spices | almonds | walnuts | chocolate | sesame seeds | white rice. 26

FAJITAS DURANGO GF
Grilled and flavored with mesquite | green salad | rice | black beans | outside skirt steak* | bacon jalapeño wrapped shrimp | roasted chicken. 36

CARNITAS QUIROGA MICH GF
Original recipe | skin ribs and meat | rice | guacamole | pickled spicy onion | tortillas. 26

CHURRASCO GF
Outise skirt steak* | grilled potato | grilled veggies | chimichurri. 38

RIB EYE GF
Prime rib eye 12oz. | loaded mashed potatoes | broccolini | arugula | balsamic glaze | chimichurri. 38

LOMO SALTADO GF
Sauteed onions | peppers | tomato | cilantro | oregano | soy sauce | served with white rice and french fries. 27

CANASTA FRITA D'MAR
Shrimp | fish | calamari | mussels | fried yucca | plantains | criolla sauce. 25

MOLINO ARTESANAL
(CORN GRINDER DISHES)

HUARACHE CHILANGO GF
Corn dough filled with beans | fresh cheese | avocado | micro cilantro | salsa tatemada.
Chicken 17 | *Steak 19

TLAYUDA "TLAO-LI" GF
Corn tostada | grilled steak* | black beans | Oaxaca cheese | cauliflower bites | jalapeño | watermelon radishes | micro cilantro | habanero cream | avocado hass. 25

CHILAQUILES GF
Masa madre | red guajillo sauce | rice | queso fresco | avocado hass | 2 eggs | onions | nata de leche.
Chicken 22 | Outside skirt 26

EMPANADAS DE CAMARÓN
2 empanadas | shrimp | pico de gallo | cheese | on a bed of greens and avocado. 15

MULITAS GF
*Steak | quesillo oax | onions | cilantro | salsa tatemada. 14

VOLCANES GF
Crispy tostada | *steak | avocado | onion | cilantro | salsa tatemada. 14

CABO SAN LUCAS BOWL
Corn shell bowl | *steak | chicken | shrimp | vegetables | mozzarella cheese | romaine lettuce | guacamole | black beans | rice | nata de leche | corn | jalapeños. 25

ENCHILADAS MANCHA MANTELES GF
3 enchiladas topped with mole and served with rice | roasted chicken or mahi-mahi | onions | tomatoes | jalapeño. 18

TAQUITOS AHOGADOS GF
3 crispy tacos | chicken tinga | cheese dip | tatemada sauce | lettuce | avocado | cheese. 18

SIGNATURE TACOS

TACO MACHO GF
Outside skirt steak* | Anaheim pepper | mozzarella cheese | salsa tatemada. 7

TACO GOBERNADOR GF
Shrimp | mahi-mahi | melted cheese | onions | cilantro | jalapeños | tomatoe. 7

CARNITAS TACO
Guacamole bed | pickled onion | rocoto sauce and pickled jalapeño. 8

PORK BELLY GF
Baked pork belly | tamarind-chipotle glaze | habanero cream | micro cilantro. 6

SHRIMP OR FISH TEMPURA
Jalapeño mayo | cabbage mix | micro cilantro. 7

NUESTRAS PAELLAS

OUR VERSION OF THIS AUTHENTIC AND TRADITIONAL DISH IS CHARACTERIZED BY ITS COMBINATION OF RICE, GREEN BEANS, TOMATO, OLIVE OIL, FLAVORED WITH SAFFRON. EACH OF THESE INGREDIENTS IS CAREFULLY COMBINED TO CREATE A UNIQUE FLAVOR AND TEXTURE.

PAELLA MIXTA VALENCIANA GF
Shrimp | chicken | smoked sausage | calamari | mussels. 39

PAELLA MARISCOS GF
Shrimp | calamari | mussels. 39

SIDES

FRIED YUCCA V	8
WHITE RICE GF V	4
BLACK BEANS GF V	4
HONEY BABY CARROTS GF V	8
BACON BRUSSELS	
SPROUTS GF	7
RUSTIC POTATOE PUREE GF	7
MEXICAN STREET CORN GF	9
SWEET POTATOES GF V	8
BROCCOLINI GF V	4

MP - MARKET PRICE $ | GF - GLUTEN FREE | V - VEGETARIAN | www.SantaMaria-Restaurant.com | SantaMariaAtl | SantaMaria_Atl

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *Please alert your server of any food allergies prior to ordering. WE ARE NOT RESPONSIBLE FOR ANY INDIVIDUAL'S ALLERGIC REACTION TO OUR FOOD OR INGREDIENTS USED IN FOOD ITEMS.