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Following Buenos Aires' pizza tradition, we took this dish that we love so much and gave it **its own style**. Besides plenty of cheese, fainá and stuffed fugazzeta, we work with passion for dough. We ferment it naturally with sourdough and we mature every bun for 24 hours in cold temperatures.

If we consider pizza to be the queen then empanadas are the princesses and for them to be so tasty we study the country's empanada culture taking elements from each province to merge them within each repulgue.



TO BEGIN WITH

Ideal for sharing and accompany
with any of our draft beers.

Cheese plate from the house: Provolone, blue cheese, mozzarella cheese (with black olives, walnuts, homemade bread bruschettas).

Cold cuts from the house: Prosciutto, tandilense calabresa, red chorizo and mortadella with pistachios (with black olives and homemade bread bruschettas).

Saint Fries: French fries with crispy bacon, melted cheddar cheese, green onion and egg.

Fainá with gratined provolone cheese.

TREMENDOUS TORTILLAS

500 grs. tortillas

Potato tortilla: French fries, sauteed onion and egg, decorated with a quenelle of aioli.

Potato tortilla with prosciutto and arugula: French fries, sauteed onion, egg and topped with arugula and prosciutto.

BURGERS

If our pizzas are amazing, just imagine our 180g beef burgers on homemade bread, accompanied by French fries.

Yanqui: Cheddar cheese, crispy bacon, caramelized onions, fried egg and barbecue sauce.

Santo Burger: Blue cheese, bacon, lettuce, caramelized onions and fresh tomato.

Complete classic: Ham, cheese, lettuce, tomato and fried egg

TARTS

350 grs. accompanied with green leaves salad

Candied pumpkin: With mozzarella cheese and gratined parmesan cheese.

Spinach and blue cheese: Spinach, blue cheese, cream cheese, sauteed onions and mozzarella cheese.

SALADS

Accompanied with sliced homemade bread

Caesar with chicken: Green leaves mix, grilled chicken, croutons, parmesan cheese, bacon and caesar dressing.

Ninfa: Mixed green leaves, grilled chicken, blue cheese, dried tomatoes, poached egg and mix of seeds.

Isa: Avocado, mixed green leaves, candied pumpkin, poached egg, parmesan cheese and mix of seeds.

SANTA
PIZZA.

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PIZZAS

Our pizzas are a **tribute to the best pizza school on the planet: the Buenos Aires one.** That's why we make it to the mold and we fill it with mozzarella but we combine it with the magic of light and healthy dough that we ferment with sourdough and mature for 24 hours in cold temperatures. Besides, we use two different types of flour as well as the best ingredients: **love, passion and patience.**

Mozzarella: Tomato sauce, mozzarella cheese, olives and oregano.

Cancha Classic: Tomato sauce, garlic, basil and oregano (No cheese, don't ask for it).

Mozzarella and anchovy: Tomato sauce, mozzarella cheese, anchovies, olives and oregano.

Neapolitan: Tomato sauce, mozzarella cheese, tomato slices, olives, garlic and oregano.

Super Neapolitan: Tomato sauce, mozzarella, cooked ham, roasted bell peppers, tomato slices, provolone cheese, olives, garlic and parsley.

Red onion: Tomato sauce, purple onion, blue cheese, blue cheese, mozzarella cheese and walnuts.

Ham: Tomato sauce, mozzarella cheese, cooked ham, olives and oregano.

Ham and bell peppers: Tomato sauce, mozzarella cheese, cooked ham, roasted bell peppers, olives and oregano.

Provolone: Tomato sauce, mozzarella cheese, provolone cheese, olives and oregano.

Calabresa: Tomato sauce, mozzarella cheese, tandilense sausage, olives and oregano.

Four cheeses: Tomato sauce, mozzarella cheese, provolone cheese, parmesan cheese, blue cheese, olives and oregano.

Prosciutto and arugula: Tomato sauce, mozzarella cheese, prosciutto, parmesan cheese and fresh arugula.

Gran Santo: Tomato sauce, mozzarella cheese, cooked ham, diced provolone cheese, grilled egg, olives and oregano.

Fugazzeta: Mozzarella cheese, onions in feather, provolone cheese, olives and oregano.

"Santo" Fugazzeta: Mozzarella cheese, onions in feather, provolone cheese, smoked bacon, olives and oregano.

Stuffed Fugazzeta (2kg): Stuffed with mozzarella cheese and cooked ham covered in: onion in feather, provolone cheese, olives and oregano.

Provolone with ham: Tomato sauce, mozzarella cheese, provolone cheese, cooked ham, olives and oregano.

Blue cheese: Tomato sauce, mozzarella cheese, blue cheese, olives and oregano.

P I Z Z A F O R E V E R

FAINÁ

Traditional Fainá: Chickpea flour.

Fainá with mozzarella cheese: Chickpea flour, mozzarella cheese, oregano.

Fainá with mozzarella cheese and green onion.

Fainá with gratined provolone cheese.

EMPANADAS

The quality of our ingredients speaks for itself but the most importante one is time: each empanada is elaborated as if it were a unique dish. The meat, the bondiola, the ossobuco and the roast beef gets cooked in the oven for 4-6 hours and that's why they have an incomparable flavor.

**fried or
baked**

Ham and cheese: Soft mozzarella and natural cooked ham mix.

Knife cut meat: Roast beef braised in the oven for 4 hours with malbec wine, onion, bell pepper, egg and green onion.

Spicy meat: Slow-roasted roast beef for 4 hours with Malbec wine, onion, bell pepper, egg, and green onion, with our house spice blend.

Chicken: Chicken, onion and roasted bell peppers.

Pork bondiola: Bondiola roasted for 4 hours with mustard sauce and honey, integrated with caramelized onion.

Malbec mushrooms: Sauteed portobellos and mushrooms in malbec wine with prosciutto, onion and mozzarella cheese.

Roasted Osobuco: Osobuco roasted for 6 hours with garlic, onion, bell pepper and rosemary, integrated with caramelized carrot.

Blue cheese and ham: Mozzarella cheese, blue cheese and cooked ham.

Spinach and blue cheese: Spinach, blue cheese, cream cheese and mozzarella cheese with sauteed onions.

Mushroom mix: Mozzarella cheese, sauteed mushrooms mix with cream and green onion.

Pumpkin and Parmesan cheese: Mozzarella cheese, candied pumpkin puree, Parmesan cheese and oregano.

Caprese: Mozzarella cheese, fresh tomatoes, dried tomatoes and basil.

Four cheeses: Mozzarella cheese, Provolone cheese, Parmesan cheese and Blue cheese.

Cheese and green onion: Mozzarella cheese with green onion.

Humita: Yellow corn in grains, onions, Bechamel sauce and nutmeg.

Ham and Provolone cheese: Mozzarella cheese, cooked ham and Provolone cheese.

DESSERTS

Pancake with dulce de leche plus scoop of Americana ice cream - 2 units

Homemade flan with dulce de leche

The Magic Empanadas: 2 empanadas filled with dulce de leche, banana, and walnut, accompanied by cranberry sauce

Warm apple crumble plus scoop of Americana ice cream

Warm Oreo brownie plus scoop of Americana ice cream

COLD BEVERAGES

Pepsi and Eco line

Mineral Water

Sparkling Mineral Water

Flavored Water - H2O

Soda - Pepsi Line

Super Squeezed Juice - 650cc

Super Lemonade - 650cc

Super Lemonade with Mint and Ginger

Banana Smoothie

BEER

FROM THE BAREL

Quilmes Chopp - 350cc

Balanced and refreshing draught beer with a balanced aroma and body.

Patagonia Chopp - 300cc

Patagonia Pint - 500cc

Premium draught beer highlighted by its caramel malts, which give it the characteristic reddish color and complex aroma.

PITCHERS AND CANS

Corona Porrón - 330 cc

The finest beer with the best malted barley.

Stella Artois Porrón - 330 cc

Andes Negra Can - 473 cc

Andes Origen Can - 473 cc

Patagonia - Bohemian

Pilsener / Ipa / Weisse lata - 473 cc

APERITIFS / COCKTAILS

SANTO ROSE

Gin, Triple Sec, Campari, garnished with rosemary and cucumber

LUNFARDO

Vermuth Rosso, White Vermuth, Campari, Amaretto, garnished with a slice of grapefruit

SANTO SPRITZ

Cynar, Aperol Spritz, Cider, Splash of Soda, garnished with grapefruit and mint

ROSSO DE LA CASA

Sweet Vermouth, Cynar, Splash of Soda, Smoked rosemary and Orange

BIANCO DE LA CASA

Vermouth Bianco, Campari, Splash of soda, Smoked rosemary and lemon

AMERICANO

Extra Dry Vermouth, Campari, Splash of soda, Smoked rosemary and grapefruit

CYNAR JULEP

Cynar, Brown sugar, Mint, Grapefruit juice

NEGRONI

Gin, Vermuth Rosso, Campari

MOJITO

White rum, soda, mint leaves, sugar, syrup, lime juice

GIN & TONIC LEMON/CUCUMBER

Gin, lemon/cucumber slices, tonic water

BOULEVARDIER

Bourbon, Vermuth Rosso, Campari

PENICILLIN

Single malt Scotch whisky, honey and ginger syrup, freshly squeezed lemon juice

OLD FASHIONED

Rye whisky, angostura bitters, sugar, orange

FERNET CON COLA

Fernet Branca, Cola, ice and lemon

ABSOLUT WITH ORANGE

RED WINES

LUIGI BOSCA MALBEC

Luigi Bosca Winery. Luján de Cuyo, Mendoza.

LA LINDA MALBEC

Luigi Bosca Winery, Finca La Linda, Vistalba,
Luján de Cuyo, Mendoza.

DEL CARAJÓ MALBEC

Finca Adelma. Valle de Tupungato, Mendoza.

TRUMPETER MALBEC

Rutini Wines. Tupungato. Mendoza.

CAFAYATE MALBEC

Etchart Winery. Salta.

SANTA JULIA

Familia Zuccardi Winery. Valle de Uco, Mendoza.

SAINT FELICIEN MALBEC

Catena Zapata Winery. Luján de Cuyo, Mendoza

QUINDE

Finca Adelma. Valle de Tupungato, Mendoza.

WHITE WINES

QUINDE

Organic Torrontés. Finca Adelma, Mendoza.

SACHA

Organic Sauvignon Blanc. Mendoza.

BY THE GLASS

WINE GLASS

GLASS OF MOSCATO

BREAKFASTS & SNAKS

Café Lavazza

01 • Classic: Infusion, slices of homemade sourdough bread, homemade red berry jam, and cream cheese

02 • Traditional: Infusion, two butter croissants

03 • Protein-packed: Infusion, slices of homemade sourdough bread, scrambled eggs, and cream cheese
(Optional Bacon/Avocado/Cheese)

PASTRY

Chocolate Chip Cookie

Almond Sablée Alfajor

Brownie

Melba Cake

Banana and Walnut Bread

Lemon and Blueberry Bread

Apple Crumble Square

Bruce Cake (Chocolate)

Chaja Cake

BAKERY

Butter Croissant

Butter Croissant with ham and cheese - 2 units

Ham and Cheese Toastie on homemade
sourdough bread with a touch of butter

Avocado Toast: avocado, cream cheese,
poached egg, and mix of seeds

COFFEE

Ristretto

15 ml of coffee

Espresso

30 ml of coffee

Lungo

Espresso shot and 40 ml of water

Americano

Espresso shot and 90 ml of water

Double Americano

Double shot and 180 ml of water

Cortado

Espresso shot and 90 grs of milk

Lágrima

Macchiato

Espresso shot with foam of milk

Cappuccino

Espresso shot with 150 grs of milk and 20 grs of milk foam

Flat White

Double shot and 120 grs of milk

Latte

Espresso shot and 150 grs of milk

Double Espresso

Mocca

Caramel Macchiato

Espresso shot with 150 grs of milk and caramel

Iced Latte

Tea

Tea with milk

Hot Chocolate



BEST
PIZZA
DEL
BARRIO