

Sanctuaría!

WILD TAPAS

ENSALADA (SALAD)

Add chicken (\$2), shredded steak, crispy chorizo or shrimp (\$3)

KALE SALAD * ≠

Kale, toasted walnuts & tomatoes tossed with preserved lemon vinaigrette; topped with idiazabal cheese 7

SPINACH & SERRANO SALAD ≠ ∅

Spinach with crispy serrano ham & avocado dressed with a white balsamic & dijon vinaigrette 11

QUESO (CHEESE)

SPANISH GRILLED CHEESE

Spanish 4 cheese blend, gorda olives, malbec onions & paprika buttered toast; served with tomato gazpacho 11

add chorizo 3

CABRALES CIGARS

Spanish blue cheese & leek fondue, rolled into phyllo "cigars" then pan seared; accented with sherry-raisin sauce 11

PLANTAINS, MOZZARELLA & GUAVA ≠

Mozzarella topped with sweet yellow plantains & baked to perfection; finished with guava jelly 8

CHEESE PLATE WITH GUAVA *

Artisan cheese served with guava, honey, almonds & flatbread 13

NEW! DIABLITOS CANTINA MEXICAN SPECIALTIES

QUESO BLANCO

Melted white cheese spiked with onions, fire roasted poblanos & chilies; with housemade mexican giardiniera & fresh-cooked white corn tortilla chips. 7

add chorizo 3 / add guacamole 2

DIABLITOS TACO SALAD

Seasoned ground beef, house salsa, lettuce, tomato, jack cheese & sour cream in a fried flour tortilla bowl 11

FAJITA PLATTERS

Sizzling hot platter with griddled peppers & onions; served with green rice, Diablitos' beans, sour cream, guacamole, pico de gallo & warm flour tortillas.

GRILLED CHICKEN

Flame-grilled white meat chicken marinated in our secret margarita marinade. 14 / Mas grande 17

GRILLED STEAK

Flame-grilled steak marinated in our secret margarita marinade. 17 / Mas grande 20

JUMBO SHRIMP

Farm-raised shrimp pan seared in a buttery garlic, lime & chipotle sauce. 18 / Mas grande 21

CARNE (MEAT)

HERB MARINATED SIRLOIN ≠ ∅

Sherry Dijon herbed sirloin served with roasted radishes & caramelized bacon & onion brussel sprouts 28

FOUNDATIONS FARMS QUAIL

Local free range heritage Quail selection from our own company farm, Foundations Farms, which practices organic, sustainable & humane farming. 18

CHARCUTERIE PLATE ∅

House-made & artisan sourced selection of cured meats: sausage, Serrano ham & Tasso ham ; served with garlic confit, olives & bread 14

FRITA SLIDERS

Traditional Cuban pork & beef chorizo sliders topped with monterey jack cheese & crispy Yukon gold potatoes; served on a Cuban sweet roll & garnished with chimichurri 11

ALBÓNDIGAS RELLENOS ≠

Pork and beef meatballs stuffed full of Manchego and chorizo atop a spicy tomato salsa 12

VACA FRITA WITH CHIMICHURRI ≠

Shredded pan seared Angus steak served atop a warm potato puree; garnished with citrus herb sauce 11

SMOKED ST. LOUIS RIBS ≠ ∅

Sweet & smoky STL ribs; served with Sanctuaría's guava BBQ sauce. Smoked daily at Hendricks BBQ located on Main in St. Charles. 13

BACON WRAPPED DATES ≠

Stuffed with spanish chorizo & pepper jack cheese; served with apple chipotle dipping sauce 10

BEGGARS PURSE

Crispy phyllo dough filled with seasoned pork & monterey jack cheese; served with local tomato puree scented with chipotle 12

CUBAN CHICKEN SLIDERS

Mojo battered chicken breast topped with bacon aioli, monterey jack cheese & crispy plantains 11

CUBANO

Serrano ham, Hendricks BBQ pulled pork, house made pickles, dijon, Idiazabal cheese 14

PAPAS CROQUETTA

Fried potato croquette with scallion and bacon atop a spicy romesco salsa 8

DIABLITOS PAPAS FRITAS CON QUESO ≠

House fried potatoes, also known to ringos as "french fries", with Diablitos' Queso Blanco 8 add chorizo 3

MARISCOS (SEAFOOD)

PAELLA SANCTUARÍA ≠ ∅

Shrimp, mussels, chorizo, peppers, onion, saffron rice 18

SHERRY BRAISED MUSSELS ≠ ∅

Sherry braised mussels with tasso ham and crimini mushroom 13

WICKED GOOD SHRIMP

Tiger prawns, sautéed in spices; served with bread for dipping 15

CAMARONES Y ROMESCO ≠

Sweet smoky shrimp skewers with romesco atop a tasso risotto 15

SHRIMP AND CHORIZO CORN CHOWDER

Shrimp, house made chorizo blend, and fire roasted corn in a sweet and spicy cream 13

FISH & "CHIPS"

Cornflake breaded mahi mahi with jicama fries 14

VERDURAS (VEGETABLES)

PALEO GUACAMOLE DIABLITO

Fresh avocado mixed with roasted tomatoes, onions & our secret recipe of herbs & spices; served with freshly cooked white corn tortilla chips. 7

PICKLE BOARD ≠ ∅

House-pickled parsnips, carrots, cucumber & rudabegha 10

TOSTONES ≠ ∅

Tasty plantain chips made to order; served with black bean refritos & tangy citrus garlic & herb mojo 9

VERDURAS ESTOFADO ≠ ∅

(vegetable stew)

Roasted rainbow carrots, cauliflower & eggplant with caramelized onion tomato piquillo salsa 11

CUBAN BLACK BEANS & RICE ≠ ∅

Slow cooked black beans with peppers, onions, & plantains atop lime rice 12

PIQUILLOS RELLENOS ≠

Oak roasted red peppers stuffed with black beans & mozzarella cheese; topped chipotle vinaigrette 8

WHAT ARE TAPAS? Tapas are small plates to be shared. Our tapas are served individually as soon as they are prepared to ensure the freshest plates possible.

*contains nuts ≠ gluten free option ∅ contains no dairy
Please inform server of any allergies or special requests.