



APPETIZERS

HABANERO / SWEET & SOUR  
CHICKEN WINGS .....L. 300

Juicy, crispy chicken wings coated in your choice of bold habanero sauce or a delicate, well-balanced sweet and sour glaze.

PATATAS BRAVAS .....L. 158

Golden, crispy potato bites served with our authentic mildly spicy brava sauce — perfect as a starter or flavorful side.

BLOODY MARY SHRIMP CEVICHE .....L. 259

Fresh shrimp marinated in lime juice and spices, combined with tomato, cocktail pickles, and a zesty Bloody Mary-style kick.

SAN MARTÍN NACHOS .....L. 254

Crispy corn chips topped with cheddar cheese sauce, guacamole, chili beans, and fresh pico de gallo.

BEEF CARPACCIO .....L. 299

Thin slices of cured beef served with shaved parmesan, capers, fresh arugula, olive oil, and balsamic reduction.

MUSSEL CEVICHE .....L. 226

Fresh mussels marinated in lime juice, served with red onion, tomato, and cilantro. Presented in their natural shells and paired with crispy plantain chips.

SUN-DRIED TOMATO HUMMUS .....L. 270

Smooth chickpea purée with tahini, enriched with sun-dried tomatoes and served with homemade toasted pita bread.

SALADS

ARUGULA SALAD WITH PROSCIUTTO,  
MOZZARELLA & WATERMELON .....L. 249

Fresh greens and arugula with thin slices of prosciutto, mozzarella, watermelon pearls, and a touch of balsamic vinaigrette.

CAESAR SALAD ON SOURDOUGH  
TOASTS .....L. 152

Crispy slices of artisan sourdough bread, topped with fresh lettuce, homemade Caesar dressing, shaved parmesan, capers, and cherry tomatoes.

SEASONAL VEGETABLE SALAD WITH  
DIJON LEMONETTE .....L. 231

A vibrant selection of fresh seasonal vegetables, dressed in a zesty Dijon mustard lemonette.

SOUPS

BEEF MEATBALL SOUP.....L. 350

Homemade broth with seasoned beef meatballs, infused with aromatic herbs and fresh vegetables.

CREAMY SWEET CORN SOUP WITH  
SERRANO CROUTONS .....L. 215

Velvety sweet corn soup with a touch of butter and spices, served with oven-toasted serrano croutons.

TRADITIONAL TORTILLA SOUP.....L. 310

Classic chicken broth with tomato and dried chilies. Served with crispy tortilla strips, avocado, cheese, and cream.

PASTAS

SPINACH & CHEESE RAVIOLI WITH  
SPICY CREAM SAUCE .....L. 300

Ravioli stuffed with sautéed spinach and a blend of cheeses, served in a creamy sauce with a spicy kick.

RIGATONI BOLOGNESE .....L. 297

Al dente rigatoni with a rich bolognese sauce, slow-cooked with tomatoes, red wine, onion, and aromatic herbs.

LINGUINI IN THREE-CHEESE SAUCE .....L. 289

Al dente linguini tossed in a creamy blend of parmesan, mozzarella, and blue cheese, grilled chicken finished with black pepper and fresh parsley.

PIZZAS

HAWAIIAN PIZZA .....L. 363

Ham and pineapple on a pomodoro sauce base with melted mozzarella.

PEPPERONI PIZZA .....L. 344

Pomodoro sauce topped with melted mozzarella and crispy pepperoni slices.

BLUE CHEESE & SUN-DRIED  
DATE PIZZA .....L. 308

Creamy pink sauce base with blue cheese and mozzarella, topped with sun-dried dates.



BURGERS & SANDWICHES

(Served with french fries)

KING LOUIS .....L. 279

Crispy chicken breast on a brioche bun with entremont cheese, aioli, fresh lettuce, and tomato slices — a touch of french sophistication.

SAN MARTÍN BURGER .....L. 374

100% premium beef patty on our signature brioche bun, topped with cheddar cheese, lettuce, tomato, onion, and our house dressing.

ITALIANNISIMO.....L. 322

Genoa salami, pepperoni, and Virginia ham, layered with provolone cheese, emmental cheese, and sun-dried tomato, served on fresh ciabatta bread.

CUBAN PANINO .....L. 263

Virginia ham, slow-cooked pork, swiss cheese, pickles, and mustard in a classic cuban style.

VEGETARIAN ITALIANNISIMO .....L. 240

Toasted ciabatta bread filled with roasted vegetables (*eggplant, zucchini, and carrot*), served with artisanal pesto and a touch of balsamic reduction.

MEATS (Includes a garnish of your choice)

PORK TOMAHAWK.....L. 300

Seasoned with artisanal spices, grilled and oven-finished to enhance its natural flavor. Served with criollo chimichurri.

GREEK STEW.....L. 375

Tender beef chunks, slowly simmered in a rich savory sauce.

GRILLED BEEF STEAK WITH

CHIMICHURRI .....L. 565

Premium cut, perfectly grilled to highlight natural flavor and juiciness. Served with criollo chimichurri.

GRILLED CHICKEN BREAST WITH

MUSHROOM SAUCE .....L. 306

Juicy grilled chicken breast, topped with creamy mushroom sauce made with champignons, garlic, white wine, and cream.

GRILLED CHICKEN BREAST.....L. 306

Marinated and grilled chicken breast, served with criollo chimichurri.

STEAMED SEA BASS IN

BAMBOO BASKET .....L. 299

Delicately steamed sea bass served in a traditional bamboo basket to preserve its aroma.

GARLIC MOJO SHRIMP.....L. 477

Juicy shrimps, sautéed in garlic mojo with onion, lime juice, chili flakes, and fresh parsley.

TERIYAKI SALMON .....L. 506

Fresh salmon, glazed with homemade teriyaki sauce made with soy, ginger, garlic, and honey.

TRADITIONAL HONDURAN PLATE .....L. 451

A celebration of local flavors: grilled beef, fried beans, ripe banana plaitain, southern-style sausage, rice, avocado, local cheese, cream, and our traditional chismol.

SIDE DISHES

ANY OPTION .....L. 102

STEAMED WHITE RICE

GREEN SALAD

WAFFLE POTATOES

RICE AND BEANS

VEGETABLES SAUTÉED WITH GARLIC BUTTER

ROASTED CAULIFLOWER WITH  
SUN-DRIED TOMATO HUMMUS

BUTTER-TOSSED SHORT PASTA

DESSERTS

BLACK FOREST CAKE .....L. 138

Chocolate cake, layered with whipped cream, cherries, topped with chocolate shavings.

FRIED ICE CREAM .....L. 138

A scoop of ice cream wrapped in crispy tempura batter and fried to golden perfection.

CHEESECAKE.....L. 138

Classic creamy cheesecake over a cookie crust.

COCONUT FLAN.....L. 138

Smooth, creamy custard with delicate coconut flavor and caramel sauce.