



CASASANTA



MENÚ

CASA SANTA COCKTAILS
SIGNATURE MIXOLOGY

CASA SANTA AGUARDIENTE

Handcrafted in small batches, made with care, attention and Ultra-premium quality.
A unique, clean aguardiente with bold aroma and flavor — a whole new take on a beloved tradition.

JUANA LA LOCA L160.00

Casa Santa passion fruit, 4-year aged rum, ginger ale and sour orange. Served with spicy guava and smoked rosemary aromas.

EL DUENDE L160.00

Grandma's herbal love potion — made with Casa Santa Tradicional, herbs, lime, sugar and soda.

PATADA DE MULA L160.00

Forget the Moscow Mule — this is the Olanchano Mule with spearmint, Casa Santa Tradicional, vodka, sour orange and ginger chicha.

SANGRÍA SOUR L160.00

Lime, Casa Santa Tradicional, cinnamon, white rum, tropical fruit juice and egg white.

MARÍA LA CHULA L160.00

Like a margarita, but straight out of Copán. Casa Santa passion fruit, lime, gold tequila, and triple sec. Served on the rocks with aygüaste salt.

GUARAJILLO L160.00

Casa Santa Tradicional, vanilla, a shot of Casa Santa Kahve espresso and orange peel.

CANELITA FINA L160.00

Casa Santa Tradicional, cinnamon, mandarin syrup, ginger chicha, amaretto, and 4-year aged rum.

LA JOLOTA L160.00

Our mango twist on the classic Paloma: sour orange, Casa Santa Tradicional and tequila.



All prices include tax

ADVERTENCIA: EL ABUSO DE LA BEBIDA PERJUDICA LA SALUD. I.H.A.D.F.A.

LA SANTA XL SLUSHIES

Frozen cocktails in a Chavela glass. Ask for it virgin (mocktail) or spiked.

MANGO COOLADA L 190.00
Our mango take on the piña colada with coconut, rum and lots of Casa Santa Tradicional. Nutmeg scented. (On the rocks available)

YOJOA BABY L 190.00
Mixed berries with Casa Santa Tradicional, blackberry and a splash of gin. (On the rocks available)

JALAPAGÜER FROZEN L 190.00
Lime juice, Casa Santa passion fruit, jalapeño syrup, gold tequila and salted orange rim. (On the rocks available)

SANTA LAGUNA MENTAL L 190.00
Lime, ginger, mint, Casa Santa Tradicional, melon liqueur and vodka. (On the rocks available)



TO SHARE

OSITOS PICAROS L 280.00
A whole liter of hibiscus, tropical fruit, and a lot of Casa Santa Tradicional. Mischievous and delicious.

EL PIJÍN L 499.00
Fruit mix or passion fruit punch with a serious hit of Casa Santa Tradicional. "Bon Voyage."

CHANCLETAZO L 280.00
In honor of all the Honduran moms...5 wild shots based on the bartender's mood. Served in a sandal.

JUG OF SANTA SANGRÍA L 510.00
Fruit juice, Casa Santa Tradicional, red wine, cinnamon, Sprite and mixed fruits.



THE "TAPIS"

	BOTTLE	SINGLE	DOUBLE
CASA SANTA AGUARDIENTE	L 590.00	L 50.00	L 75.00
Traditional / Passion fruit / Tamarind			

OTHER BOTTLES

	BOTTLE	SINGLE	DOUBLE
RUM			
Flor de Caña 7 years	L 890.00	L 70.00	L 135.00
Flor de Caña 12 years	L 1,600.00	L 80.00	L 150.00
Flor de Caña 18 years	L 2,200.00	L 100.00	L 190.00
VODKA			
Smirnoff	L 1,100.00	L 70.00	L 130.00
Stolichnaya	L 1,200.00	L 85.00	L 170.00
Absolut	L 1,250.00	L 80.00	L 150.00
GIN			
Tanqueray	L 2,200.00	L 130.00	L 210.00
Red berry gin		L 140.00	L 230.00
Cucumber gin		L 140.00	L 230.00
WHISKY			
Black Label	L 2,200.00	L 110.00	L 200.00
Old Par	L 2,200.00	L 130.00	L 210.00
Buchanan's	L 2,300.00	L 140.00	L 220.00
TEQUILA			
José Cuervo	L 1,400.00	L 80.00	L 160.00
Gran Malo	L 1,450.00	L 80.00	L 160.00
1800 Cristalino	L 2,300.00	L 110.00	L 220.00
Don Julio	L 2,800.00	L 210.00	L 410.00
WINE			
House red wine	L 390.00	L 90.00	L 170.00
House white wine	L 390.00	L 90.00	L 170.00

INTERNATIONAL BEERS

HEINEKEN (ÁMSTERDAM)	L 75.00
CORONA (MÉXICO)	L 80.00
MICHELOB ULTRA (USA)	L 80.00
MILLER (USA)	L 80.00
GALLO (GUATEMALA)	L 80.00
TOÑA (NICARAGUA)	L 80.00

NON-ALCOHOLIC DRINKS

BOTTLED WATER	L 40.00
SODAS	L 55.00
COPAN DRY	L 55.00
FRESH JUICE	L 65.00

All prices include tax

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OUR CRAFT BEERS

Handmade by our microbrewery & distillery, **TAGUZGALPA**. Bold, Catracho-style beers made with carefully selected, high-quality ingredients.



MAMAÍTA
Light Blond Ale
4.8% Alc. Vol.

The slim little sister of La Chelona. Friendly blonde with soft, rounded flavors. Smooth and easy to love.



CHELONA
Blond Ale
5.3% Alc. Vol.

Citrusy, floral explosion with medium body and mild malt character. Hints of tropical fruit.



CACHIMBONA
Red Ale
5.5% Alc. Vol.

Bold, malty character and a deep red color. Sweet notes from our caramelized malts.



BAYUNCA
Porter Ale
6% alc.

Dark ale with toasty notes of coffee, nut and chocolate. Balanced bitterness from just the right amount of hops.



INDEPENDIENTE
Lager
4.5% Alc. Vol.

Our traditional Lager. Light, crisp malts with citrus and herbal notes. Classic flavor, Catracho approved.

ASK ABOUT OUR SEASONAL BREWS

SERVING OPTIONS

- 12 oz. Glass **L 50.00**
- 16 oz. Glass **L 60.00**
- 20 oz. Glass **L 70.00**

- Sampler flight (4 house craft beers) **L 55.00**
- Animala 64 oz. 5 beers **L 240.00**
- Palancona 96 oz. 8 beers **L 360.00**



MICHELADAS



TRADITIONAL MICHELADA
Tomato juice, Worcestershire, lime, and spices.
L 55.00



MANGO CHAMOY
Mango, chamoy, lime, Worcestershire, Tajín, and Mexican candy.
L 70.00



STRAWBERRY JALAPENO
Strawberry puree, jalapeño and beer mix.
L 70.00



TAMARIND GINGER
Tamarind, ginger, lime, beer mix, and a shot of aguardiente.
L 70.00

All prices include tax



Producto 100% natural, no filtrado y naturalmente carbonatado.



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TOSTÓN CHICHARRÓN

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L 180.00

(4 units)
Mini bites of Casa Santa chicharrón on fried plantain tostones with jalapeño, avocado, and pickled onions.

BOQUITAS CANTINERAS

L 200.00

A sampler of classic Honduran bites: pastelitos, catrachas, sausages, guacamole, chismol, fried tortilla chips, and seasoned radishes.

EL DE CHOLU

L 240.00

Fried smoked cheese (fromo Choluteca) sautéed with olives, capers, and cherry tomatoes. Served with rustic country bread.

EL ENCARGUITO

L 300.00

Famous since day one.
All the nostalgic flavors of Honduras in a travel-size bundle: Casa Santa chicharrón, fresh cuajada, avocado, pickled onions, chismol, and tortillas.

NACHOS CS CON POLLO

L 190.00

Fried tortilla chips topped with tomato sauce, whole beans, chismol, grated cheese, jalapeños, pickled onions, avocado and chicken.

NACHOS CS CON CHICHARRÓN

L 240.00

Fried tortilla chips topped with tomato sauce, whole beans, chismol, grated cheese, jalapeños, pickled onions, avocado, and Casa Santa's signature chicharrón nuggets on top.

EL ENCARGUITO

EL DE CHOLU



**TO SHARE AND
SNACK ON**

All prices include tax

FUNDIDOS

A skillet-melted mix of creamy refried beans and southern-style quesillo. Served with tortilla chips.

- Classic Fundido **L 140.00**
- Fundido with loose-style chorizo Olanchano **L 200.00**
- Fundido de chicharrón Casa Santa **L 250.00**

MADURITOS

L 180.00

Sweet fried ripe plantains wrapped in crispy bacon. Served with fresh cuajada and a balsamic reduction.

ALITAS DE CHANCHO O DE POLLO

L 220.00

6 fried pieces tossed in your favorite sauce, with veggies and ranch dressing. Choose between BBQ or sweet-and-spicy chile cabro sauce. Served with fries.

CEVICHÓN CASA SANTA

L 570.00

Classic Honduran-style fish and shrimp ceviche, served with crispy green plantain chips.

COMAL MAR Y TIERRA

L 650.00

For meat lovers: grilled beef, chorizo, and shrimp, tossed in garlic, herbs, and a splash of beer. Served with chismol and fresh tortillas.



All prices include tax



SOPA DE FRIJOLE
CASA SANTA

L 220.00

Delicious red bean soup done our way — with tortilla chips, queso, avocado, chismol, and Casa Santa's signature chicharrón nuggets.

SOPA DE FRIJOLE

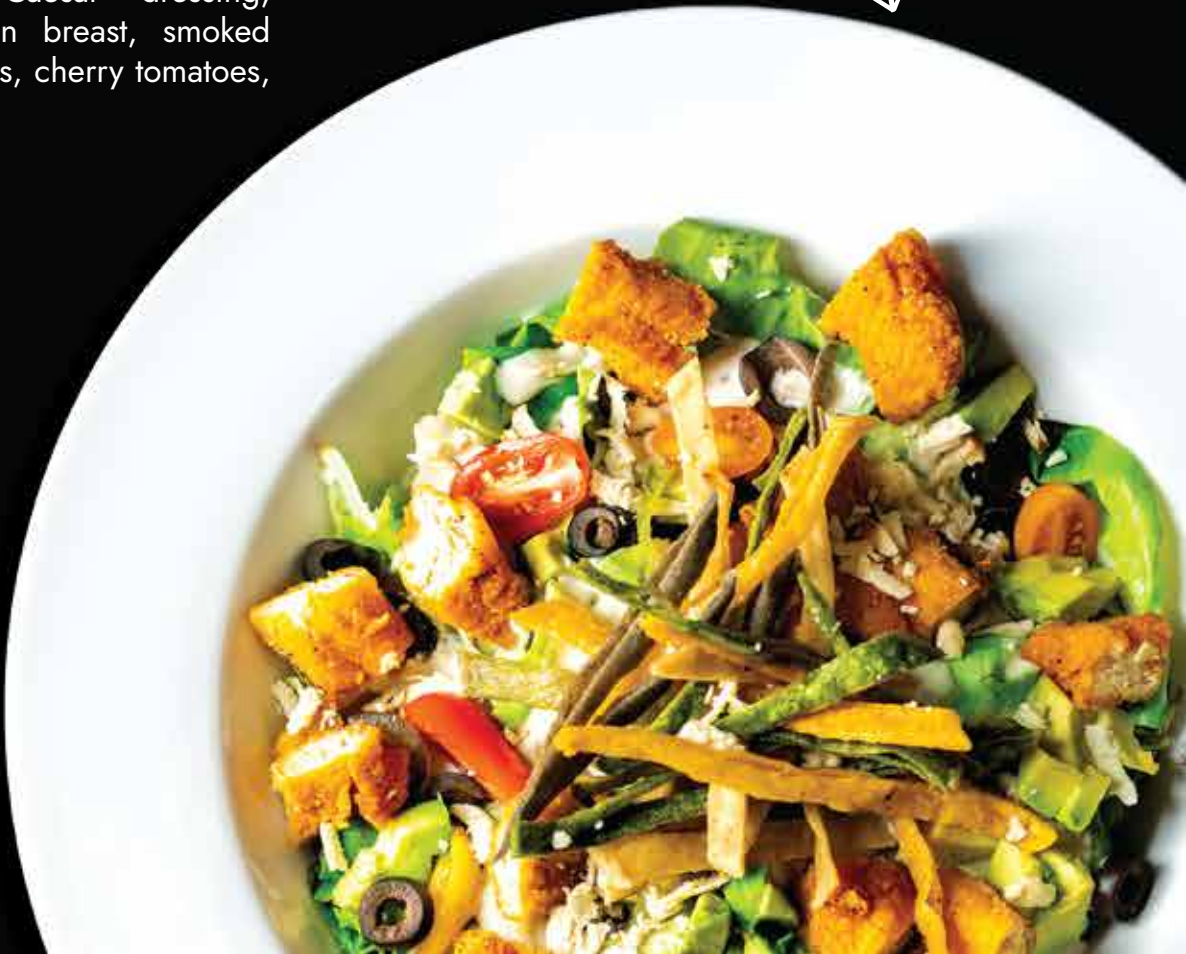
SOUPS AND SALADS

CHECHA SALAD

L 250.00

Mixed greens with Caesar dressing, avocado, grilled chicken breast, smoked cheese, fried tortilla chips, cherry tomatoes, and black olives.

CHECHA SALAD



All prices include tax



HAMBURGUESA DE POLLO L 220.00

Grilled chicken burger with a hint of craft beer. Served with yellow cheese, tomato, lettuce, onion, pickles, guacamole, house dressing, and fries.

SÁNGUCHE DE BASURA L 230.00

(Nostalgic flavor)

Straight from the capital — shredded saucy chicken, lettuce, tomato, potato salad, purple cabbage, shredded beet, sour cream, and grated cheese on soft bagged bread. Served with fries.

SÁNGUCHE DE BASURA

SÁNGUCHE AND BURGER

PRENSADITO COCHINO L 240.00

Grilled seasoned pork slices, crispy bacon, grilled smoked cheese, roasted jalapeños, lettuce, tomato, onion, and ranch dressing. Served with fries.

TUANI BURGER L 250.00

Our famous homemade burger. 100% beef grilled with a hint of craft beer. Topped with bacon, yellow cheese, tomato, lettuce, onion, pickles, dressing — and served with fries.

HAMBURGUESA DE POLLO



PECHUGA RELLENA
Grilled marinated chicken breast stuffed with quesillo.
Served with chismol, fresh cuajada, pickled veggies, roasted potato, and our house green salad.

L 230.00

TÍPICO DE SANTA
Your choice of grilled chicken or pork skewer with grilled onion and chili.
Served with chismol, pickled veggies, fresh cuajada, tortillas, refried beans, and fried plantain.

L 230.00

CHANCHITA PLAYERA
Coastal-style marinated pork chop with a touch of chimichurri.
Served with chismol, pickled veggies, fresh cuajada, green plantain slices, and refried beans.

L 240.00

TÍPICO ATÍPICO
A fan favorite
Grilled beef tenderloin skewer with Olanchano chorizo. Served with chismol, pickled veggies, fresh cuajada, tortillas, refried beans, and fried plantain.

L 350.00

CAMARONES A LA PARRILLA
Shrimps served with chismol, pickled veggies, rice & beans, house salad, and tortillas.

L 490.00

CHURRASCO
12 oz. of grilled beef loin, served with chimichurri, chismol, pickled veggies, French fries, and our house green salad.

L 550.00

PARRILLADA NACIONAL
To share (serves 2–3)
8 oz. grilled beef loin, 8 oz. grilled pork, chorizo Olanchano, and grilled chicken breast. Comes with chismol, refried beans, tostones, guacamole, pickled veggies, cuajada, and tortillas.

L 999.00

FROM THE GRILL

HOUSE SPECIALTIES

LA SEPSI

An elevated quesillo tortilla, served with guacamole, house salsa, corn, and garlic-breaded shrimp.

L 130.00

YUCA COOL CHICHARRÓN

L 210.00

Our playful twist on fried or boiled yuca, served with Casa Santa chicharrón nuggets, cabbage slaw, pickled veggies, chismol, grated cheese, avocado, and sauce.



YUCA COOL CHICHARRÓN

YEA BRA

L 360.00

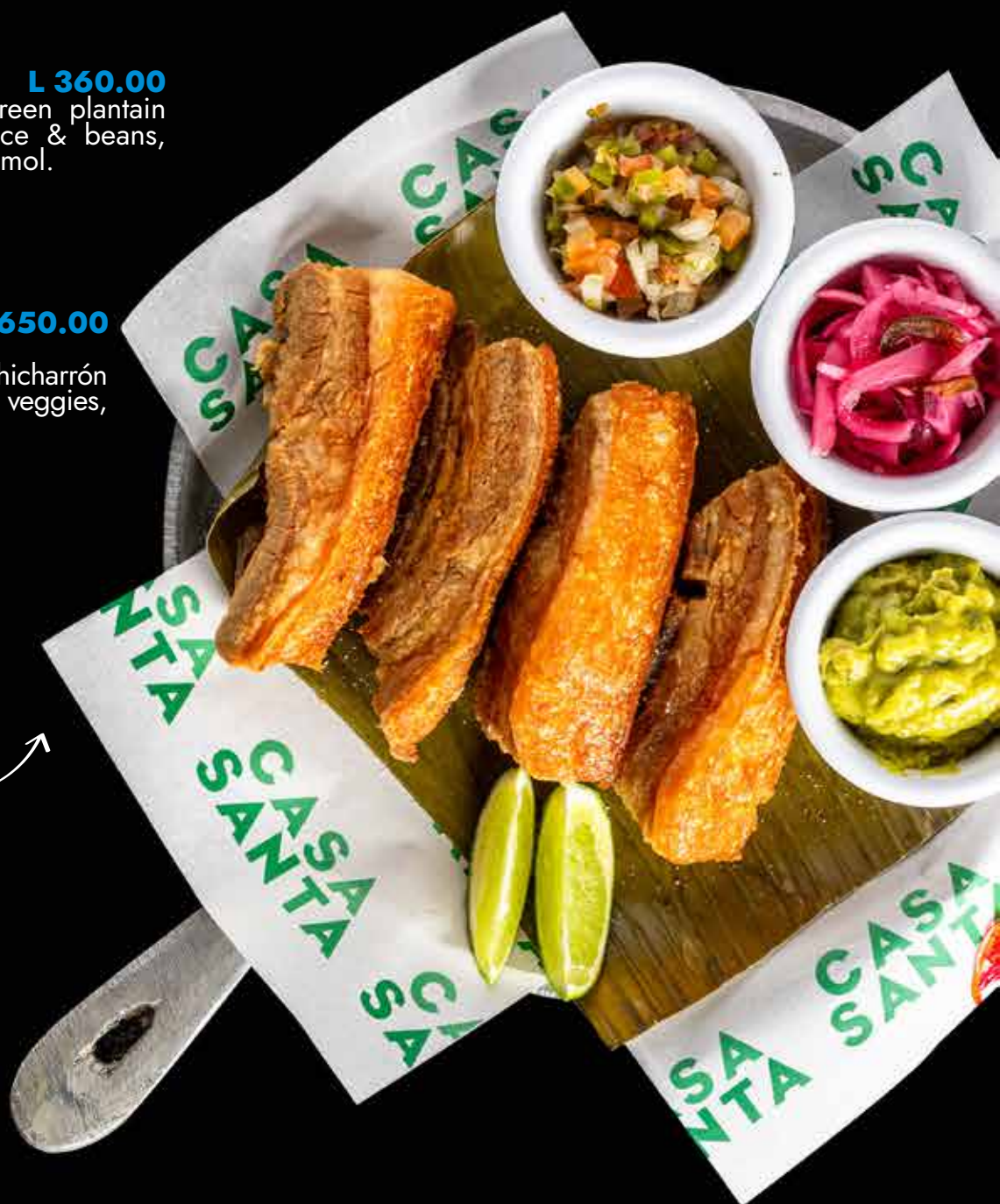
Fried whole fish breaded with green plantain chips. Served with yuca fries, rice & beans, pickled veggies, avocado, and chismol.

CHICHARRÓN CLÁSICO

L 650.00

(Panceta de Cerdo)

Our new house favorite! Pork belly chicharrón served with guacamole, pickled veggies, chismol, and corn tortillas.



PANCETA DE CERDO

DESSERTS

MINUTA PATERITA

L 90.00

(Nostalgic flavor)

Shaved ice topped with blackberry syrup, cinnamon-spiced pineapple, Casa Santa's traditional aguardiente syrup, and condensed milk.

FLAN DE COCO

L 100.00

EL GRAN MACHÍN

L 160.00

Sweet plantain empanada stuffed with chocolate spread. Served with vanilla ice cream, whipped cream, and candied peanuts.

All prices include tax