

Santería

11 am to 2 am Everyday

703 SW Ankeny

503-956-7624

Signature Dishes

Cochinita 11.00
Slow cooked pork spiced with Achiote, bitter orange and lime. Topped with pickled red onions. Served with Cotija sprinkled black beans, rice, corn tortillas and a side of radish habañero salsa.

Plato Tinga 11.00
Chicken cooked with chorizo, fresh tomatillos, tomatoes, chipotle peppers and onions. Served with rice, pinto beans, guacamole, and corn tortillas.

Ceviche 11.50
Wild caught Sole diced and marinated in lime and spices. Mixed with pico de gallo and served with tostadas and fresh lime.

Chicken or Steak Fajitas 12.00/14.00
Chicken or Diez Mio (thin cut ribeye) sautéed with onions and bell peppers. Served with rice, beans and sides of sour cream and guacamole.

Chicken Mole (green or brown) 11.50
Chicken smothered in green or brown Mole, topped with sesame seeds and Cotija cheese. Served with rice, beans, a side of sour cream and corn tortillas.

Flautas 10.75
Two large corn tortillas wrapped around our shredded beef or chicken, fried and topped with lettuce, sour cream, green sauce, cotija cheese and guacamole.

Steak Mexicana 13.00
Diez Mio (thin cut ribeye) sauteed with tomatoes, onions and jalapenos. Served with rice, beans, guacamole and tortillas.

Tacos Chilangos 13.00
Diez Mio (thin cut ribeye) cut into strips and sauteed with onions and jalapenos. Served with guacamole, rice, beans and corn tortillas.

Milaneza con Papas Fritas 11.50
Thin beef steak lightly breaded and fried. Served with fried potatoes, fresh tomatoes, rice, beans, Cotija, chip salsa and guacamole.

When Pigs Fly 10.75
Santeria's pork taco flight – 1 Carnitas taco, 1 Pastor taco, and 1 Cochinita taco. Served with rice, beans and guacamole.

First Class Flight 11.00
A flight of our three favorite tacos, 1 Tinga taco, 1 Pastor taco, and 1 Cochinita taco served with rice, beans and guacamole.

Recommended for first time visitors to Santeria.

Signature Vegetarian Dishes

Plato Vegan Tinga 10.75
Squash and zucchini cooked with soyrizo, tofu, tomatillos, onions, tomatoes, onions and chipotle peppers and mushrooms. Served with rice, black beans guacamole and corn tortillas.

Chile Relleno 11.00
Cheese stuffed Poblano with cinnamon tomato sauce and Cotija Cheese, corn tortillas and guacamole.

Vegan Fajitas 11.00
Seasoned potatoes sautéed with onions, bell peppers and seasonal vegetables. Served with rice, black beans guacamole and tortillas on the side.

Chilaquiles 9.50
Scrambled eggs covered with red or green sauce, mixed with fried tortillas, topped with cilantro, onion, sour cream and Cotija cheese.

Enchiladas (served with rice and pinto beans)

Enchiladas (Verde or Enchilada sauce covered in cheese and topped with sour cream)

Tinga (vegan or chicken) or Cochinita 8.75

Asada or Pastor 8.50

Chicken, Pork, Beef (Shredded or Ground) 8.25

Cheese 8.00

Mole Enchiladas (Green or brown mole sauce, topped with Cotija cheese and sour cream)

Tinga (vegan or chicken) or Cochinita 9.25

Asada or Pastor 9.00

Chicken, Pork, Beef (Shredded or Ground) 8.75

Cheese 8.25

Nachos

	small	Large
Tinga (vegan or chicken) or Cochinita	7.50	10.50
Steak (asada) or Spicy Pork (Pastor)	7.25	10.25
Chicken, Pork, Beef (Shredded or Ground)	7.00	10.00
Bean and Cheese	6.75	9.75

Beans, cheese, sour cream, pico de gallo and guacamole sauce.

Chimichanga

Tinga (vegan or chicken) or Cochinita 8.50

Asada or Pastor 8.25

Chicken, Pork, Beef (Shredded or Ground) 8.00

Bean and Cheese 7.50

Your filling with cheese fried in a flour tortilla topped with guacamole sauce, enchilada sauce and sour cream. Served with rice and beans.

Signature Vegetarian Burritos

Vegan Tinga Burrito 8.00
 Vegan tinga, rice, refried beans, pico de gallo, and guacamole sauce.
Recommended Upgrade: Guacamole and sour cream (adds dairy).

Vegan Burrito 6.75
 Black beans, rice, lettuce, pico de gallo, guacamole.
Recommended Upgrade: Santeria Roja (adds dairy) and lettuce on side.

Relleno Burrito 8.75
 Chile Relleno, rice, refried beans, pico de gallo, lettuce and guacamole sauce.

Soyrizo (or Chorizo) Burrito 7.75
 Soyrizo, eggs, cheese and pinto beans.

Vegan Fajitas Burrito 8.25
 Black beans, rice, pico de gallo, guacamole, grilled bell peppers, potatoes and seasonal vegetables.

Signature Burritos

Cochinita Burrito 8.25
 Cochinita, rice, black beans, pickled red onions, and radish habañero salsa.

Tinga Burrito 8.25
 Tinga, rice, pinto beans, pico de gallo.
Recommended Upgrade: Guacamole and Sour Cream - Wade's favorite burrito.

Mole Burrito (green or brown) 8.75
 Chicken or Carnitas, rice, onion and cilantro covered in green or brown mole topped with Cotija cheese and sour cream.

Fajita Burrito 9.25
 Chicken Fajitas, sautéed onions and bell peppers, rice, refried beans, guacamole and sour cream.

Machaca Burrito 8.25
 Shredded beef, sautéed onions and fresh jalapeños, tomatoes, eggs, refried beans, and cheese.
Recommended Upgrade: Santeria Verde.

Chicken Chipotle Burrito 8.00
 Chicken, rice, and spicy chipotle sour cream.
Recommended Upgrade: Guacamole.

Fish (Pescado) 7.75
 Breaded cod, rice, refried beans, lettuce, pico de gallo, sour cream.
Recommended Upgrade: Cotija Cheese.

Spicy Pork (Pastor) Burrito 7.25
 Pastor, rice, cilantro and onion.

Burritos

Steak (Carne Asada) 7.00
Recommended: Guacamole and Chipotle Sour Cream.
 Pork (Carnitas) 6.75
Recommended Upgrade: Santeria Verde.
 Chicken (Pollo) 6.75
 Shredded Beef (Desebrada) 6.75

Burritos above have: rice, refried beans (black beans on request), guacamole sauce, and pico de gallo.

Ground Beef 7.00
 (rice, beans, cheese, pico de gallo, sour cream and guacamole sauce)
 Rice Bean and Cheese 5.00

Burrito Upgrades

Add Santería Style 2.00
 Smothered in enchilada or verde sauce, covered with cheese and topped with sour cream.
 Add Mole 2.50
 Smothered in green or brown mole and topped with cotija cheese and sour cream.
 Add Jalapeños .25
 Add Cheese .75
 Add Cotija Cheese .75
 Add Sour Cream .75
 Add Spicy Chipotle Sour Cream .75
 Add Guacamole 1.25

Taco Salad

Tinga (vegan or chicken) or Cochinita 7.50
 Asada or Pastor 7.25
 Chicken, Pork, Beef (Shredded or Ground) 7.00
 Bean and Cheese 6.75

Beans, lettuce, cheese, pico de gallo, guacamole sauce, enchilada sauce, sour cream in a large fried tortilla shell.

Quesadilla

Tinga (vegan or chicken) or Cochinita 7.50
 Asada or Pastor 7.25
 Chicken, Pork, Beef (Shredded or Ground) 7.00
 Cheese Only (no Pico de Gallo) 6.50

Pico de Gallo & lots of cheese on a grilled flour tortilla

Extra Cheese 1.75
 Recommended Sides for Quesadilla
 Sour Cream sm .50 lg 1.00
 Chipotle Sour Cream sm 1.00 lg 1.50
 Guacamole sm 1.25 lg 2.00

See the Back Cover for Tacos and more.

Tacos

Tinga (chicken or vegan)	2.50
Steak (Carne Asada)	2.50
<i>Recommended Upgrade: Guacamole.</i>	
Chicken (Pollo)	2.50
Spiced Pork (Pastor)	2.50
Pork (Carnitas)	2.25
Shredded Beef (Desebrada)	2.25

Our tacos are served traditionally with corn torillas and topped with cilantro and onion.

Ceviche (lettuce, pico de gallo)	3.00
Fish (lettuce, pico de gallo, sour cream)	2.50
<i>Recommended Upgrade: Cotija Cheese.</i>	
Vegan	2.25
(rice, black beans, lettuce, pico de gallo, guacamole)	
<i>Recommended Upgrade: Cheese (unless vegan).</i>	
Cochinita Taco	2.50
(Cochinita, pickled onions, radish habañero)	
Taco Gringo <i>ground beef only</i>	2.25
(lettuce, cheese, pico de gallo, hard shell, ground beef)	

Sides

Rice	1.50
Beans	1.50
Mole (green or brown)	2.75
Chips and homemade Salsa	2.00
Chips and Guacamole	3.75
Extra Cheese	sm .50 lg 1.00
Sour Cream	sm .50 lg 1.00
Chipotle Sour Cream	sm 1.00 lg 1.50
Extra to go Salsa	.50
Guacamole	sm 1.25 lg 2.00

Specials

All the time

Free chips and salsa with any beverage purchase.

11am - 3pm Everyday

- \$1 off any Signature Dish.
- \$.50 off any Burrito.
- \$1 to add rice and beans to any taco plate.
- \$1 off any signature cocktail.
- \$.50 off well drinks and beer.

Taco Upgrades

Add Cheese	.25
Add Cotija Cheese	.50
Add Sour Cream	.25
Add Chipotle Sour Cream	.50
Add Guacamole	.50
Add Rice and Beans on the side	2.00
Gringo Style	.25
(hard shell, cheese, lettuce, pico de gallo)	

Glossary

- Carne Asada** – small grilled steak bits.
- Carnitas** – a salty pork with mild citrus flavors.
- Chorizo** – a mildly spicy pork sausage.
- Cochinita** – pork slow cooked in orange juice, lime, achiote and banana leaves. Has a tart flavor. A mayan recipe.
- Cotija** – A Mexican cheese somewhat like a mild feta, excellent with sour cream.
- Desebrada** – Shredded beef cooked with onions, tomatoes and jalapenos (like a very mild spicy brisket).
- Diez Mio** – A thin cut of ribeye steak.
- Pastor** – Mildly spicy pork cooked with onions and pineapple. Has a sweet flavor.
- Salsa Enchilada** – Almost no spice, slightly sweet.
- Salsa Roja (red)** – Mildly spicy, smokey flavor.
- Salsa Verde** – Medium spicy with tart flavor.
- Salsa Habanero** – red top on bottle – very hot.
- Salsa Chips** – mildly hot served with our chips.
- Tinga** – Chicken cooked with chorizo, tomatillo's, onions, tomatoes, and chipotle peppers. Spicy.
- Vegan Tinga** - Squash and zucchini cooked with soyriso, tofu, tomatillos, onions, tomatoes, onions and chipotle peppers.

Santería serves patrons inside Mary's Club and Bailey's Taproom as well as in our main dining room. There is a .50 per plate delivery charge for orders for Bailey's taproom.

Join our **Santeria facebook** fan site for our daily specials and special offers.

We prefer Cash, but we accept credit cards for a .50 fee.

Parties of 6 or more - 1 check 20% gratuity. We can only accept a maximum of 2 credit cards per check.