

TS BCS

caracara

EST. 2024

From our Farm to your Table

APPETIZERS

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| SURF & TURF TACO | \$240 |
| Spiced shrimp 100g taco (1) with rib eye chicharrón 130g and smoked carrot purée. | |
| TOSTADA SANTA CRUZ | \$275 |
| Freshly sliced fish 200g from Punta Lobos tostada (1), shrimp mayo, vegetable mix and seed sauce (sesame, sunflower, pumpkin and peanuts). | |
| FRESH CATCH SASHIMI | \$430 |
| Catch of the day sashimi-style 250g, garden vegetable mix, eggplant and squid ink mayo, drizzled with tangerine and citrus sauce. | |
|  FARM RATATOUILLE | \$310 |
| Slow cooked yellow squash, zucchini, eggplant, cherry tomatoes, red pepper sauce & sprouts. | |
| ARRACHERA EMPANADAS | \$300 |
| Four artisanal blue corn masa empanadas, marinated arrachera 250g, lettuce, cotija cheese, cream and charred-style salsa. | |

SALADS

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|  ROASTED BEET | \$325 |
| Garden beets over mixed greens with regional ricotta cheese, caramelized pecans, sunflower and pumpkin seeds, dressed in a spicy mint vinaigrette. | |
|  SMOKY CAESAR | \$375 |
| Grilled Romaine lettuce, house Caesar dressing, tomato marmalade, grana padano cheese, with an option of shrimp or chicken 250g (add \$150). | |
|  GRAND TOMATO | \$350 |
| Mixed fresh tomatoes, toasted pecans, peanuts and sunflower seeds, dill vinaigrette and burrata clouds. | |

PIZZAS

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| MARGHERITA | \$380 |
| Cherry tomatoes, garden basil, fresh mozzarella and olive oil. | |
| BLANCA | \$400 |
| Prosciutto 180g, mushrooms, blue cheese, spinach, bechamel sauce. | |
| ITALIAN | \$360 |
| Italian sausage 250g, black olives, tomato sauce, fresh oregano and peperoncino. | |
| MEXA | \$390 |
| Local chorizo 250g, mozzarella, seasonal mushrooms and jalapeño. | |



Vegetarian
option

Seasonal fresh produce from Villa Santa Cruz used when available.

MAINS



ZUCCHINI TAGLIATELLE

\$350

Zucchini noodles, vegan parsley pesto, dried chili oil, parmesan cheese.



WHITE MOLE

\$425

Grilled farm vegetables on a bed of traditional white mole, served with housemade sourdough bread.

ROMESCO CATCH OF THE DAY

\$580

Grilled fish 300g with Oaxacan chili romesco, cambray potatoes served with sourdough bread.

SHRIMP ZARANDEADO

\$740

Four jumbo shrimp 350g zarandeado-style, eggplant and squid ink purée, served with garden vegetables and sourdough bread.

LOBSTER RISOTTO

\$700

Creamy rice infused with cognac, Punta Lobos lobster 250g, and a mix of seasonal mushrooms. (can be vegetarian upon request).

CHICKEN MOLE

\$650

Wood-fired chicken 750g in traditional mole poblano, served with roasted garden vegetables and homemade tortillas.

GOURMET RIB EYE BURGER

\$490

Ground rib eye 220g on a potato brioche bun with fresh garden lettuce, tomatoes, caramelized onions, cheddar cheese and chipotle cream, with a side of truffle oil fries.

RIB EYE (serves two)

\$1,650

Sliced rib eye 500g, rustic rosemary potato purée, asparagus, charro beans and house chimichurri, served with homemade tortillas.

SEARED BEEF FILET

\$680

250g filet served with Béarnaise sauce (butter, egg yolks, white wine vinegar and shallots), truffle-infused potatoes with Parmesan and carrot purée.

DESSERTS

TRES LECHES CAKE

\$250

With vanilla ice cream and seasonal berries.

CHOCOLATE TAMAL

\$210

Oaxacan chocolate lava cake with ice cream of the day.



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