



LUNCH

VILLA SANTA CRUZ

TODOS SANTOS, BAJA

LIGHT BITES

AVAILABLE FROM 12:00 PM TO 5:00 PM

GUACAMOLE Avocado, Mexican salsa, and pico de gallo, served with plantain and corn chips. with an option of pork chicharrón 100g (add \$70).	\$300	QUESADILLAS Order of three flour or corn tortillas with Monterey Jack cheese. Served with red salsa. Add: Chicken (150g) +\$100 / Beef (150g) +\$100.	\$200
FRESH SPRING ROLLS Three rolls of garden-fresh vegetables wrapped in rice paper, served with peanut sauce and ginger-soy sauce. Add: Shrimp (100g) +\$120.	\$270	SANTA CRUZ SALAD Green lettuce, edamame, Israeli couscous, local watermelon, Persian cucumber, citrus vinaigrette. Add: Chicken (150g) +\$100 / Shrimp(150g) +\$160.	\$320
AÇAÍ BOWL Frozen açai puree topped with fresh fruit, shredded coconut and house-made granola.	\$200	MANGO CEVICHE Fresh catch of the day (150g) with garden mango, Persian cucumber, cherry tomatoes, red onion, cilantro, chili oil and corn chips.	\$410

MAINS

SANTA CRUZ BURGER Ground picanha (250g), house-made brioche bun, with lettuce, tomato, dressing and French fries.	\$450	CHICKEN WRAP Pan-cooked organic chicken (130g) with avocado, hummus, garden lettuce, onion and pickles, served with house sauces. Also available with picanha or shrimp.	\$420
FRIED CHICKEN BURGER Crispy chicken (130g), seasonal vegetable salad tartar sauce, spicy mayonnaise and French fries.	\$390	JICAMA TUNA TACOS (3 pieces) Fresh jicama slices, wakame, local mango and bluefin tuna (100g) marinated in house-style Asian salsa, served with avocado mousse and ginger.	\$350
TACOS (2 pieces) Served with corn tortillas, house salsa, guacamole, and pico de gallo. Choose one of the following (200g): <ul style="list-style-type: none">• Michoacán-style carnitas• Beef picanha• Garden vegetables• Yucatan-style chicken pibil	\$320	LEGUME BOWL Lentils, beans, chickpeas, quinoa, Persian cucumber, tofu cheese, cherry tomatoes, seed salsa, and fresh avocado, dressed with marjoram and sage vinaigrette.	\$260
FRENCH FRIES Crispy fries served with ketchup or chipotle dressing.	\$240	GOHAN BOWL Gohan rice, catch of the day (150g), avocado, cucumber, mango, red onion, fresh wakame, seed salsa, zucchini, peanuts, sunflower seeds and nori seaweed.	\$390

DESSERT

HOUSE-MADE ICE CREAM of the DAY (180g).	\$120
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ALL SALSAS, BREAD AND BLUE CORN TORTILLAS ARE MADE IN-HOUSE.
SEASONAL, FRESH PRODUCE FROM THE VILLA SANTA CRUZ FARM USED WHEN AVAILABLE.