



VILLA SANTA CRUZ
TODOS SANTOS, BAJA

DINNER

STARTERS

- TORTILLA SOUP** \$140
Tomato broth, chile guajillo, shredded chicken, crispy tortilla strips, cream, avocado, Monterey Jack cheese
- GUACAMOLE** \$140
Fresh avocado, tomato, onion, jalapeño, cilantro, homemade tortilla chips
- PICADILLO EMPANADAS** \$240
Order of three corn tortillas, filled with seasoned ground beef and vegetables, served with pickle onions, cotija cheese and chipotle dressing.

MAIN PLATES

- GROUND TURKEY & BLACK BEAN ENCHILADAS** \$360
Order of three flour/corn tortillas, ground turkey, black beans, Monterey Jack cheese, cilantro, topped with green salsa. Served with rice and salad.
- SHRIMP CHILE RELLENO** \$440
Poblano chile, Monterey Jack cheese, shrimp, covered in red salsa. Choose from traditional fried preparation or baked. Served with rice and side salad.
- RED MOLE WITH CHICKEN** \$360
Authentic red mole with shredded chicken. Served with red rice and side salad
- ARRACHERA** \$440
Arrachera steak. Served with potatoes, zucchini, cherry tomatoes and asparagus. With chimichurri on the side



ALL SALSAS, BREAD
AND BLUE CORN
TORTILLAS ARE MADE
IN-HOUSE.

SEASONAL, FRESH
PRODUCE FROM
THE VSC FARM USED
WHEN AVAILABLE.

DESSERT

- ICE CREAM, BAJA STYLE** \$100
Coconut, lime, strawberry, chocolate, vanilla or seasonal