



VILLA SANTA CRUZ
TODOS SANTOS, BAJA

DINNER

STARTERS

TORTILLA SOUP Tomato broth, chile guajillo, shredded chicken, crispy tortilla strips, cream, avocado, Monterey Jack cheese	\$140
GUACAMOLE Fresh avocado, tomato, onion, jalapeño, cilantro, homemade tortilla chips	\$140
PICADILLO EMPANADAS Order of three corn tortillas, filled with seasoned ground beef and vegetables, served with sour cream and green or red salsa	\$240
CHARCUTERIE BOARD Selection of cured meats, artisan cheeses, fresh fruit and nuts	\$360
CAULIFLOWER SOPES Duo of thick beet tortillas topped with refried beans, avocado puree and grilled cauliflower	\$200

SALADS

BURRATA SALAD Mixed garden-fresh greens and baby arugula, cherry tomatoes and burrata cheese with balsamic vinaigrette dressing	\$300
BEET CARPACCIO Thinly sliced roasted beets, arugula, ricotta and goat cheese spread, vinaigrette dressing and fresh parmesan cheese	\$240



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

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



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DINNER

MAIN PLATES

GROUND TURKEY & BLACK BEAN ENCHILADAS	\$360
Order of three flour/corn tortillas, ground turkey, black beans, Monterrey Jack cheese, cilantro, topped with green salsa & rice	
SHRIMP CHILE RELLENO	\$440
Poblano chile, Monterrey 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 served over grilled chicken breast. With red rice and side salad	
ARRACHERA	\$440
Arrachera steak. Served with potatoes, zucchini, cherry tomatoes and asparagus. With chimichurri on the side	

DESSERTS

ICE CREAM, BAJA STYLE	\$100
Coconut, lime, strawberry or seasonal	
CHOCOFLAN	\$180
Vanilla flan on top of creamy chocolate cake, fresh strawberries and mint.	



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