



VILLA SANTA CRUZ
TODOS SANTOS, BAJA

DINNER

STARTERS

- GUACAMOLE** Half \$140 / Full \$220
Fresh avocado, tomato, onion, jalapeño, cilantro, homemade tortilla chips
- PICADILLO EMPANADAS** \$240
Order of four mini corn tortillas, filled with seasoned ground beef and vegetables, served with sour cream and green or red salsa, chipotle dressing and chimichurri
- CAULIFLOWER SOPES** \$200
Duo of thick beet tortillas topped with refried beans, avocado puree and grilled cauliflower
- CHARCUTERIE BOARD** \$360
Selection of cured meats, artisan cheeses, fresh fruit and nuts

SOUPS

- TORTILLA SOUP** \$180
Tomato broth, chile guajillo, shredded chicken, crispy tortilla strips, cream, avocado, Monterey Jack cheese
- ROASTED POBLANO AND SWEET CORN SOUP** \$180
Mild poblano chiles, sweet corn, onions, celery, carrots, potatoes, served with toast points

SALADS

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



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

TOMATO BASIL PASTA Cherry tomatoes, basil and parsley on homemade pasta, with parmesan cheese	\$240
BASIL PESTO PASTA Farm fresh basil pesto on homemade fettuccine noodles, and parmesan cheese	\$300
GROUND TURKEY & BLACK BEAN ENCHILADAS Order of three flour/corn tortillas, ground turkey, black beans, Monterrey Jack cheese, and cilantro, topped with green salsa & rice	\$360
SHRIMP CHILE RELLENO Poblano chile, Monterrey Jack cheese, shrimp, covered in red salsa. Choose from traditional fried preparation or baked. Served with rice and side salad	\$440
RED MOLE WITH CHICKEN Authentic red mole served over grilled chicken breast. With red rice and side salad	\$360
ARRACHERA Arrachera steak. Served with potatoes, zucchini, brussels sprouts, cherry tomatoes, asparagus, and chimichurri on the side	\$440
BEEF RIB (for two) Beef rib, bone-in with red wine sauce, served with creamy mashed potatoes, and roasted vegetables	\$1,200



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DESSERTS

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