



VILLA SANTA CRUZ
TODOS SANTOS, BAJA

DINNER

STARTERS

- GUACAMOLE** 🌿 Half \$140 / Full \$220
Fresh avocado, tomato, onion, jalapeño, cilantro, with 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 & chimichurri.
- FARM RATATOUILLE** 🌿 \$200
Slow cooked yellow squash, zucchini, eggplant, cherry tomatoes, red pepper sauce & sprouts.
- EGGPLANT CROQUETTES** 🌿 \$220
Crispy eggplant croquette with Monterey Jack cheese, roasted bell pepper, celery, topped with sunflower & black sesame seeds, chipotle dressing.

SOUPS

- ROASTED POBLANO AND SWEET CORN** 🌿 \$180
Mild poblano chiles, sweet corn, onions, celery, carrots, potatoes, serve with toast points.
- SWEET POTATO CRÈME** 🌿 \$180
Sweet potato cooked sous-vide in clarified butter, coconut milk, and a blend of spices, finished with a chipotle puree & crispy breadcrumbs.

SALADS

- BURRATA SALAD** 🌿 \$300
Mixed garden-fresh greens and baby arugula, cherry tomatoes and burrata cheese with balsamic vinaigrette dressing.
- CRISPY KALE & ROASTED VEGETABLE SALAD** 🌿 \$240
Crispy kale, sweet potato puree, mixed greens, farm vegetables confit in thyme butter, pistachios, sunflower seeds, Indian Walnuts, passion fruit vinaigrette.

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

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



VEGETARIAN
OPTION



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DINNER

PASTA ADD-ONS

Chicken ——— \$100
Shrimp ——— \$120

MAIN PLATES

TOMATO BASIL PASTA 🌿	\$240
Fresh cherry tomatoes, basil, and parsley tossed pasta, finished with grated Parmesan cheese.	
BASIL PESTO PASTA 🌿	\$300
Fettuccine tossed in farm-fresh basil pesto, topped with Parmesan cheese.	
ROASTED CAULIFLOWER MOLE 🌿	\$360
Roasted white cauliflower in sesame oil, almond mole & feta cheese, served with red pepper rice.	
GRILLED CHICKEN MOLE	\$400
Grilled chicken breast, topped with authentic mole sauce, accompanied by red rice and roasted vegetables.	
SHRIMP CHILE RELLENO	\$440
Roasted Poblano Chile filled with sauteed shrimp, tomatoes and Monterey Jack gratin, covered in a sweet nutmeg cream "nogada" sauce, topped with guajillo oil. Served with Mexican rice.	
THAI YELLOWTAIL FILET	\$500
Locally caught yellowtail, pan-seared & steamed in banana leaves with soy-infused butter, curry-spiced carrots, brussels sprouts & zucchini.	
FILET MIGNON	\$600
Sonoran beef, cambray potatoes with truffled parmesan, farm-fresh vegetables & miso sauce.	
BEEF RIB (For Two)	\$1,200
Beef rib, bone-in with red wine sauce, served with creamy mashed potatoes and roasted vegetables.	

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AND BLUE CORN
TORTILLAS ARE MADE
IN-HOUSE.

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



VEGETARIAN
OPTION

DESSERTS

CHOCOFLAN	\$200
Vanilla flan on top of creamy chocolate cake, strawberries and mint.	
LOCALLY-MADE ICE CREAM	\$120
Daily selections.	