



VILLA SANTA CRUZ
TODOS SANTOS, BAJA

CARACARA

STARTERS

FRIED PLANTAIN MOLOTE (2 pieces) Fried plantain stuffed with blue cheese, served with shrimp Istmeña sauce, regional cheese and cream.	\$240
CRIOILLO CORN CHOCHOYOTES “dumplings” (3 pieces) Avocado mousse, fresh fish crudo, and tomato marmalade served on top of a fried corn dumpling.	\$300
FRESH CATCH AGUACHILE Punta Lobos aguachile-style fish encrusted in Mexican spices, finely diced fresh cucumber, tomato, red onion, jalapeno and lime, topped with seasonal leche de tigre.	\$370
FARM RATATOUILLE 🌿 Slow cooked yellow squash, zucchini, eggplant, cherry tomatoes, red pepper sauce & sprouts.	\$240
PICADILLO EMPANADAS Four mini corn tortillas, filled with seasoned ground beef and vegetables, served with sour cream and green or red salsa, chipotle dressing & chimichurri.	\$300

SALADS

ROASTED BEET SALAD 🌿 Garden beets over arugula with regional ricotta cheese, caramelized seeds and spicy mint vinaigrette.	\$285
SMOKY CAESAR SALAD 🌿 Grilled Romaine lettuce, house Caesar dressing, tomato marmalade, and grana padano cheese, with an option of shrimp or chicken (add \$150).	\$285

PIZZAS

MARGHERITA 🌿 Cherry tomatoes, garden basil, mozzarella and olive oil.	\$300
BLANCO Prosciutto, mushrooms, spinach, bechamel sauce.	\$350
ITALIAN Tomato sauce, Italian sausage, black olives, fresh oregano, and peperoncino.	\$320

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



VEGETARIAN
OPTION



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MAIN COURSE

SURF & TURF TACOS	\$350
Three spiced shrimp tacos with rib eye chicharron and smoked carrot purée.	
CHICKEN MOLE	\$500
Wood-fired chicken in traditional mole poblano, served with roasted garden vegetables.	
RIB EYE (serves two)	\$1,350
Sliced Rib Eye, rustic rosemary potato purée, asparagus, charro beans, and house chimichurri, served with homemade tortillas.	
WHITE MOLE 🌿	\$425
Grilled farm vegetables on a bed of traditional white mole, served with housemade sourdough bread.	
ZUCCHINI TAGLIATELLE 🌿	\$350
Zucchini noodles, vegan parsley pesto, dried chili oil, parmesan cheese.	
LOBSTER RISOTTO	\$600
Creamy rice infused with cognac, Punta Lobos lobster, and a mix of seasonal mushrooms (can be vegetarian upon request).	
GRILLED SHRIMP (or FISH)	\$500
With Oaxacan chili romesco, jumbo shrimp, crispy potatoes.	
GOURMET RIB EYE BURGER	\$400
Ground Rib Eye, potato brioche bun, fresh garden lettuce and tomatoes, caramelized onion, cheddar cheese and chipotle cream.	

DESSERTS

TRES LECHES CAKE	\$250
Served with vanilla ice cream and seasonal berries.	
SWEET POTATO & ICE CREAM	\$210
Whole baked sweet potato cooked in piloncillo, topped with cinnamon cookie and coconut ice cream.	

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