TS BCS

caracara

EST.2024

From our Farm to your Table

APPETIZERS

SURF & TURF TACO \$240 Spiced shrimp taco with rib eye chicharrón and smoked carrot purée.

\$275

TOSTADA SANTA CRUZ Freshly sliced fish from Punta Lobos, shrimp mayo, vegetable mix and seed sauce

(sesame, sunflower, pumpkin and peanuts).

FRESH CATCH SASHIMI \$430 Catch of the day sashimi-style, garden vegetable mix, eggplant and squid ink mayo, drizzled with tangerine and citrus sauce.

FARM RATATOUILLE \$310

Slow cooked yellow squash, zucchini, eggplant, cherry tomatoes, red pepper sauce & sprouts.

ARRACHERA EMPANADAS \$300
Artisanal blue corn masa, marinated arrachera, lettuce, cotija cheese,
cream and charred-style salsa.

SALADS

ROASTED BEET \$325

Garden beets over mixed greens with regional ricotta cheese, caramelized pecans,

sunflower and pumpkin seeds, dressed in a spicy mint vinaigrette.

SMOKY CAESAR \$375

Grilled Romaine lettuce, house Caesar dressing, tomato marmalade, grana padano cheese, with an option of shrimp or chicken (add \$150).

GRAND TOMATO \$350
Mixed fresh tomatoes, toasted pecans, peanuts and sunflower seeds, dill vinaigrette and burrata clouds.

PIZZAS

MARGHERITA \$380 Cherry tomatoes, garden basil, fresh mozzarella and olive oil.

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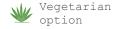
BLANCA \$400
Prosciutto, mushrooms, blue cheese, spinach, bechamel sauce.

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ITALIAN \$360

Italian sausage, black olives, tomato sauce, fresh oregano and peperoncino.

MEXA \$390 Local chorizo, mozzarella, seasonal mushrooms and jalapeño.



MAINS

ZUCCHINI TAGLIATELLE \$350 Zucchini noodles, vegan parsley pesto, dried chili oil, parmesan cheese. ₩ WHITE MOLE \$425 Grilled farm vegetables on a bed of traditional white mole, served with housemade sourdough bread. ROMESCO CATCH OF THE DAY \$580 Grilled fish with Oaxacan chili romesco, cambray potatoes served with sourdough bread. SHRIMP ZARANDEADO \$740 Jumbo shrimp zarandeado-style, eggplant and squid ink purée, served with garden vegetables and sourdough bread. LOBSTER RISOTTO \$600 Creamy rice infused with cognac, Punta Lobos lobster, and a mix of seasonal mushrooms. (can be vegetarian upon request). **CHICKEN MOLE** \$650 Wood-fired chicken in traditional mole poblano, served with roasted garden vegetables and homemade tortillas. **GOURMET RIB EYE BURGER** \$490 Ground rib eye on a potato brioche bun with fresh garden lettuce, tomatoes, caramelized onions, cheddar cheese and chipotle cream, with a side of truffle oil fries. RIB EYE (serves two) \$1.650 Sliced rib eye, rustic rosemary potato purée, asparagus, charro beans and house chimichurri, served with homemade tortillas. **SEARED BEEF FILET** \$680 250g filet served with Béarnaise sauce (butter, egg yolks, white wine vinegar and shallots), truffle-infused potatoes with Parmesan and carrot purée.

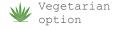
DESSERTS

TRES LECHES CAKE \$250 With vanilla ice cream and seasonal berries.

CHOCOLATE TAMAL

Oaxacan chocolate lava cake

with ice cream of the day.



\$210