

TS BCS

caracara




EST. 2024

From our Farm to your Table

APPETIZERS

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| SURF & TURF TACO | \$240 |
| Spiced shrimp taco with rib eye chicharrón and smoked carrot purée. | |
| TOSTADA SANTA CRUZ | \$275 |
| 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

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|  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

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| MARGHERITA | \$380 |
| Cherry tomatoes, garden basil, fresh mozzarella and olive oil. | |
| BLANCA | \$400 |
| Prosciutto, mushrooms, blue cheese, spinach, bechamel sauce. | |
| ITALIAN | \$360 |
| Italian sausage, black olives, tomato sauce, fresh oregano and peperoncino. | |
| MEXA | \$390 |
| Local chorizo, mozzarella, seasonal mushrooms and jalapeño. | |



Vegetarian
option

Seasonal fresh produce from Villa Santa Cruz used when available.

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.
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- ## DESSERTS
- TRES LECHES CAKE** \$250
With vanilla ice cream and seasonal berries.
- CHOCOLATE TAMAL** \$210
Oaxacan chocolate lava cake with ice cream of the day.



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