



VILLA SANTA CRUZ
TODOS SANTOS, BAJA

THE LOUNGE

AVAILABLE FROM 5:00 PM TO 9:00 PM

FRENCH FRIES 🌿	\$240
GUACAMOLE 🌿 Avocado, pico de gallo, green plantain chips and tortilla chips. with an option of pork chicharrón (add \$70).	\$300
SHRIMP COCKTAIL Shrimp, cherry tomato, red onion, persian cucumber, avocado and Acapulco sauce (mirin, tomato, soy and Tabasco sauce).	\$420
ROASTED BEET SALAD 🌿 Garden beets over mixed greens with regional ricotta cheese, caramelized pecans, sunflower and pumpkin seeds, dressed in a spicy mint vinaigrette.	\$325
TORTILLA SOUP Tomato broth with guajillo chile, shredded chicken, crispy tortilla strips, sour cream, avocado, and Monterey Jack cheese.	\$260
FETTUCCINE PASTA 🌿 Choose between pesto or pomodoro sauce, with Parmesan cheese and basil.	\$260
FLAUTAS DORADAS Fried and stuffed tortilla with seasonal "quelites" (edible herbs and flowers), topped with fresh catch of the day ceviche and spicy seed sauce.	\$290
GOURMET RIB EYE BURGER 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.	\$490

PIZZAS

PIZZAS ARE NOT AVAILABLE ON TUESDAYS

MARGHERITA 🌿 Cherry tomatoes, garden basil, mozzarella and olive oil.	\$380
BLANCA Prosciutto, mushrooms, spinach, bechamel sauce.	\$400
ITALIAN Tomato sauce, Italian sausage, black olives, fresh oregano, and peperoncino.	\$360
PEPPERONI PETITE (20 cm) Pepperoni, tomato sauce and fresh mozzarella cheese.	\$230
HAWAIIAN PETITE (20 cm) Turkey ham, pineapple, tomato sauce and mozzarella cheese.	\$230

DESSERTS

TRES LECHES CAKE With vanilla ice cream and seasonal berries.	\$250
LOCALLY-MADE ICE CREAM Daily selections.	\$120



 VEGETARIAN
OPTION

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