

TS BCS

# caracara

EST. 2024

*From our Farm to your Table*

## APPETIZERS

- SURF & TURF TACO** \$240  
Spiced shrimp 100g taco (1) with rib eye chicharrón 130g and smoked carrot purée.
- TOSTADA SANTA CRUZ** \$275  
Freshly sliced fish 200g from Punta Lobos tostada (1), shrimp mayo, vegetable mix and seed sauce (sesame, sunflower, pumpkin and peanuts).
- FRESH CATCH SASHIMI** \$430  
Catch of the day sashimi-style 250g, garden vegetable mix, eggplant and squid ink mayo, drizzled with tangerine and citrus sauce.
-  **FARM RATATOUILLE** \$360  
Slow cooked yellow squash, zucchini, eggplant, cherry tomatoes, red pepper sauce & sprouts.
- ARRACHERA EMPANADAS** \$380  
Four artisanal blue corn masa empanadas, marinated arrachera 250g, 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 250g (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.
- BLANCA** \$400  
Prosciutto 180g, mushrooms, blue cheese, spinach, bechamel sauce.
- ITALIAN** \$360  
Italian sausage 250g, black olives, tomato sauce, fresh oregano and peperoncino.
- MEXA** \$390  
Local chorizo 250g, mozzarella, seasonal mushrooms and jalapeño.



Vegetarian  
option

Seasonal fresh produce from Villa Santa Cruz used when available.

## MAINS

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-  **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** \$700  
Grilled fish 300g with Oaxacan chili romesco, cambray potatoes served with sourdough bread.
- SHRIMP ZARANDEADO** \$740  
Four jumbo shrimp 350g zarandeado-style, eggplant and squid ink purée, served with garden vegetables and sourdough bread.
- LOBSTER RISOTTO** \$840  
Creamy rice infused with cognac, Punta Lobos lobster 250g, and a mix of seasonal mushrooms. (can be vegetarian upon request).
- CHICKEN MOLE** \$740  
Wood-fired chicken in traditional mole poblano, served with roasted garden vegetables and homemade tortillas.
- GOURMET RIB EYE BURGER** \$490  
Ground rib eye 220g 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 500g, rustic rosemary potato purée, asparagus, charro beans and house chimichurri, served with homemade tortillas.
- SEARED BEEF FILET** \$840  
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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