



# LA BOQUITA

RANCHO SANTANA

Head Chef Jerry Cruz / Sous Chef Carlos Morales



## ENSALADAS *SALADS*

- Ensalada de Arúgula** garden arugula, cuajada, feta cheese, green plantain strips \_\_\_\_\_ 8  
- Ensalada de Griega** garden greens, tomato, cucumber, feta cheese, green & kalamata olives \_\_\_\_\_ 8  

## PARA COMPARTIR *TO SHARE*

- Fritters del Mar** fried fish and shrimp, spicy aioli \_\_\_\_\_ 12 
- Gambas al Ajillo** garlic sautéed shrimp, focaccia \_\_\_\_\_ 14 
- Patatas Bravas** crispy potatoes, garlic & spicy aioli, paprika \_\_\_\_\_ 8 
- Bruschettas** garbanzo beans, tomato, orchard parsley \_\_\_\_\_ 8  
- Cazuelita de Mariscos** shrimp & catch of the day in rich bechamel, focaccia \_\_\_\_\_ 16 
- Tequeños** venezuelan cheese breadsticks, served with garlic aioli & muhammara \_\_\_\_\_ 8 
- Rollos de Verano** fresh-cut vegetables wrapped in rice paper roll, peanut sauce \_\_\_\_\_ 10   

## RASPAS DE ARROZ *PAELLA PAN-CRISPED RICE*

- Camarones** grilled shrimp, roasted red onion, crispy garlic \_\_\_\_\_ 18  
- Vegetariana** roasted garden vegetables, cilantro, avocado \_\_\_\_\_ 14   
- Pollo** grilled chicken and pineapple, nori, house kimchi \_\_\_\_\_ 16 

## PIZZAS *WOOD-OVEN PIZZAS*

**La Coral**  
salsa “la boquita”, mozzarella,  
pepperoni, garlic, basil  
16

**La Santa Ana**  
bacon jam, feta cheese  
caramelized onion  
14

**Tres Cerditos**  
salsa “la boquita”, mozzarella,  
santana farms sausage and hams  
14

**Al Pastor**  
santana farms pepperjack,  
pork belly, pineapple, jalapeño  
18

**La Boquita**   
“la boquita” tomato sauce,  
santana farms mozzarella  
12

**La Bianca**   
alfredo spread, house cheeses,  
sage butter  
14

**La Rosada**   
salsa “la boquita”, burrata,  
garden tomato, basil  
14

**La Vegetariana**   
salsa “la boquita”, mozzarella,  
seasonal vegetables  
14



GLUTEN FREE



PESCATARIAN



VEGETARIAN



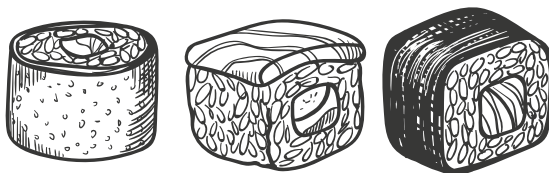
VEGAN



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## SUSHI

|                        |                                                        |       |    |
|------------------------|--------------------------------------------------------|-------|----|
| <b>Poke La Boquita</b> | fresh catch of the day, crispy rice, avocado           | 14    |    |
| <b>Camarón Tempura</b> | tempura shrimp, cream cheese, avocado                  | 12    |    |
| <b>Vegetariano</b>     | avocado, cucumber, carrot, kale                        | 8     |    |
| <b>California</b>      | cucumber, kanikama, avocado                            | 12    |    |
| <b>La Virgen</b>       | pacific shrimp, avocado, shoestring fries, spicy aioli | 14    |    |
| <b>Limón</b>           | catch of the day, avocado, cucumber, shrimp            | 12    |    |
| <b>La Burra</b>        | cashew pâté, hot guacamole, raw carrot, garden beet    | 10    |    |
| <b>Tabla de Sushi</b>  | chef's selection of rolls, nigiri                      | 40 pc | 50 |
|                        |                                                        | 20 pc | 25 |

## POSTRES DESSERTS

|                        |                                                       |   |  |
|------------------------|-------------------------------------------------------|---|--|
| <b>Crack Pie</b>       | oatmeal cookie crust filled with rich buttery pudding | 7 |  |
| <b>Sorbete del Día</b> | artisanal daily sorbet                                | 6 |  |
| <b>Pie de Calala</b>   | graham cracker crust, passionfruit curd               | 7 |  |



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