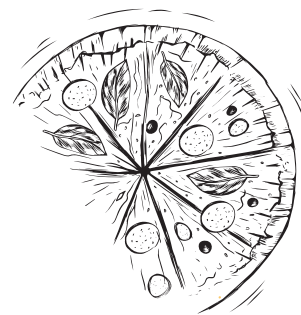




LA BOQUITA

RANCHO SANTANA

Head Chef Jerry Cruz / Sous Chef Carlos Morales



ENSALADAS *SALADS*

- Ensalada del Huerto** mixed greens, roasted red onion, butternut squash, tomato, goat cheese, citrus vinaigrette 10
- Ensalada Primavera** pacific shrimp, cucumber, arugula, beets, tomato, passionfruit vinaigrette 14

PARA COMPARTIR *TO SHARE*

- Fritters del Mar** fried fish and shrimp, spicy aioli 14
- Burrata al Horno** emulsified tomato passata, basil pesto, grilled baguette 10
- Patatas Bravas** crispy potatoes, garlic & spicy aioli, paprika 9
- Camarones al Mojo** grilled green beans, pickled mimbro, peanut salsa macha 22
- Bruschettas de Caponata** sicilian caponata on baguette, balsamic reduction 8
- Empanadas de Humita** corn & cheese filled empanadas, chimichurri 8
- Tacos Chinos** ground pork & vegetable egg rolls 8

RASPAS DE ARROZ *PAELLA PAN-CRISPED RICE*

- Camarones** grilled shrimp, roasted red onion, crispy garlic 20
- Vegetariana** roasted garden vegetables, cilantro, avocado 16
- Pollo** grilled chicken and pineapple, nori, house kimchi 18

PIZZAS *WOOD-OVEN SOURDOUGH PIZZAS*

La Coral

salsa "la boquita", mozzarella, pepperoni, garlic, basil

18

Tres Cerditos

salsa "la boquita", mozzarella, santana farms sausage and hams

16

Al Pastor

santana farms pepperjack, pork belly, pineapple, jalapeño

20

La Boquita

"la boquita" tomato sauce, santana farms mozzarella

14

La Rosada

salsa "la boquita", burrata, garden tomato, basil

16

Patate

bechamel, confit potato & onion, oregano

16



GLUTEN FREE



PESCATARIAN



VEGETARIAN



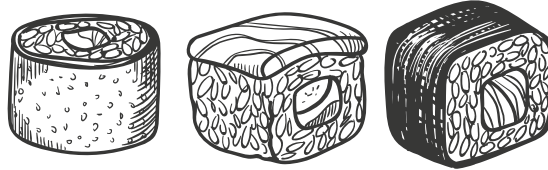
VEGAN

















LA BOQUITA

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SUSHI

Crocantes de Arroz	spicy shrimp salad on crispy rice cakes, avocado	_____	18	 
Amarillo	cucumber, grilled squash, soy-glazed bok choy, avocado, chickpea-wasabi crema	_____	10	 
Duna	catch of the day, cucumber, avocado, fresh lime, fried garlic	_____	12	 
Mar y Tierra	beef tenderloin, cucumber, shrimp, avocado, cream cheese	_____	18	
Gigante	shrimp, cucumber, sweet plantain, avocado	_____	16	 
Camarón Tempura	tempura shrimp, avocado, cream cheese	_____	14	
Arcoiris	catch of the day, octopus, shrimp, avocado, cucumber, kanikama	_____	12	 
Nigiri	octopus, fish or shrimp	_____	14	 
Tabla de Sushi	chef's selection of rolls, nigiri	40 pc _____	50	
		20 pc _____	25	

Substitute soy sauce for liquid aminos + 2

POSTRES DESSERTS

Chocoflan	decadent chocolate cake topped with sweet vanilla custard	_____	8	
Crumble de Papaya	candied papaya, sugar cookie crumble, vanilla ice cream	_____	7	
Sorbete	artisanal daily sorbet	_____	6	



GLUTEN FREE



PESCATARIAN



VEGETARIAN



VEGAN