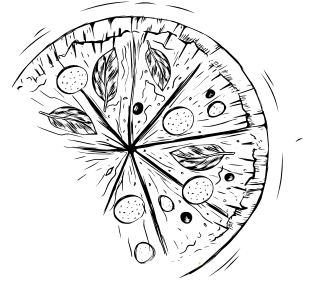


















LA BOQUITA

RANCHO SANTANA



PARA COMPARTIR *TO SHARE*

Ensalada del Huerto - mixed greens, roasted red onion, butternut squash, tomato, goat cheese, citrus vinaigrette	C\$439 / US\$12	 
Papas Bravas - crispy potatoes, garlic & spicy aioli, paprika	C\$439 / US\$12	 
Burrata al Horno - emulsified tomato passata, basil pesto, grilled baguette	C\$476 / US\$13	 
Fritters del Mar - fried fish and shrimp, spicy aioli	C\$586 / US\$16	
Empanadas de Humita - corn & cheese filled empanadas, chimichurri	C\$439 / US\$12	
Tacos Chinos - ground pork & vegetable egg rolls	C\$439 / US\$12	
Ceviche Nikkei - catch of the day, house cure, lime, cilantro, onion, chili, passion fruit dressing, plantain chips	C\$586 / US\$16	 
Arroz Caldoso de Pollo - chicken rice with tomato, olives, capers, anchovy, pineapple, nori, kimchi	C\$806 / US\$22	
Arroz de Cordero - braised farm lamb & rice, demi-glace, dried tomato, goat cheese, herbs, fried onion	C\$1,025 / US\$28	
Arroz de Marisco - seafood rice with Pacific shrimp, market fish, octopus, clams, coconut, pickled onion, spicy aioli	C\$1,172 / US\$32	

PIZZAS *WOOD-OVEN PIZZAS*

La Coral

“La Boquita” tomato sauce, mozzarella, pepperoni, garlic, basil

C\$696 / US\$19

Camarones

shrimp, tomato sauce, olives, capers, mozzarella, red onion

C\$769 / US\$21

Di Parma

prosciutto di parma, white truffle, olive oil, tomato sauce, arugula, mozzarella

C\$806 / US\$22

Tres Ceditos

“La Boquita” tomato sauce, mozzarella, Santana Farm’s sausage and hams

C\$659 / US\$18

La Boquita

“La Boquita” tomato sauce, Santana Farm’s mozzarella

C\$549 / US\$15

Cuatro Quesos

white base, mozzarella, blue cheese, Pepper Jack, farm burrata

C\$769 / US\$21

Al Pastor

Santana Farm’s Pepper Jack, pork belly, pineapple, jalapeño

C\$732 / US\$20

La Rosada

“La Boquita” tomato sauce, burrata, garden tomato, basil

C\$586 / US\$16



GLUTEN FREE



PESCATARIAN



VEGETARIAN



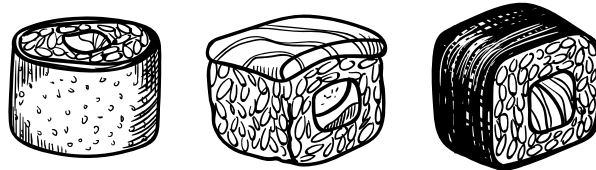
VEGAN














LA BOQUITA

RANCHO SANTANA

Head Chef Jerry Cruz / Sous Chef Carlos Morales




SUSHI & NIKKEI

Salmon Phila Roll - salmon, avocado, cucumber, sesame, cream cheese	C\$586 / US\$16	 
Tuna spicy-maki - tuna roll with avocado, shrimp, cucumber, Sriracha, sesame, citrus ponzu	C\$586 / US\$16	 
Duna - catch of the day, cucumber, avocado, fresh lime, fried garlic	C\$476 / US\$13	 
Gigante - shrimp, cucumber, sweet plantain, avocado	C\$586 / US\$16	 
Camarón Tempura - tempura shrimp, avocado, cream cheese	C\$549 / US\$15	 
Nigiri - octopus, fish or shrimp	C\$586 / US\$16	

Substitute soy sauce for liquid aminos + 2

PIZZAS WOOD-OVEN PIZZAS

Chocoflan - decadent chocolate cake topped with sweet vanilla custard	C\$293 / US\$8	
Crumble de Papaya - candied papaya, sugar cookie crumble, vanilla ice cream	C\$256 / US\$7	
Sorbete - artisanal daily sorbet	C\$220 / US\$6	



GLUTEN FREE



PESCATARIAN



VEGETARIAN



VEGAN