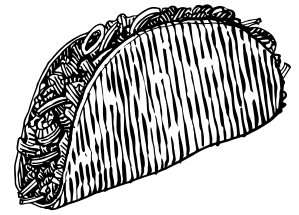




LA TAQUERÍA

RANCHO SANTANA





PA'L ANTOJO

Chicharrones C\$330 / US\$9
crispy-fried pork belly, guacamole, tortillas

Frijoles Charros C\$366 / US\$10
red beans, smoked ribs & bacon, avocado

Queso Asado C\$330 / US\$9
griddled creole cheese, sikil pak, tortilla chips


Sopa de Tortilla C\$513 / US\$14
chicken & tortilla broth, sour cream, avocado, creole cheese, tortilla chips

Table-Side Guacamole C\$439 / US\$12
with your choice of ingredients served with tortilla chips
 

CEVICHE

Tradicional C\$366 / US\$10
catch of the day, lime, jalapeño, cilantro

Tatemado C\$439 / US\$12
catch of the day, salsa tatemada, cucumber, onion, toasted peanut


Los Perros C\$586 / US\$16
shrimp, cocktail sauce, onion, cucumber, avocado

TACOS

3 tacos served with:
house-ground corn tortillas, cilantro and diced onion



Pollo C\$366 / US\$10
achiote-marinated chicken thighs


Res C\$366 / US\$10
farm-raised carne asada





Carnitas C\$366 / US\$10
slow-braised pork shoulder


Birria C\$439 / US\$12
chile-braised lamb


Camarón Empanizado C\$513 / US\$14
panko-crusting shrimp, guacamole


Camarones C\$439 / US\$12
Pacific caught shrimp
 

Pescado a la Plancha C\$439 / US\$12
seared catch of the day
 


Vegetariano C\$293 / US\$8
bell pepper, onion, tomato
  

Pescado Frito C\$439 / US\$12
beer battered catch of the day


Gobernador C\$586 / US\$16
shrimp & mozzarella on golden tortilla, avocado salsa verde
 

Tablazo de Tacos C\$1,245 / US\$34
chef's selection of 15 tacos


QUESADILLAS


La Quesuda C\$293 / US\$8
Santana Farm's cheese blend


La Quesabirria C\$586 / US\$16
braised lamb on wheat tortilla, mozzarella, consommé


BURRITOS

YOUR CHOICE OF PROTEIN WITH:
refried beans, steamed rice, salsa tatemada, cilantro, Santana Farm's cheese blend

Tradicional C\$439 / US\$12
beef, chicken, carnitas or birria

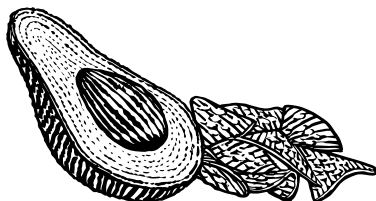
Del Mar C\$513 / US\$14
fish or shrimp


POSTRES

Churros C\$220 / US\$6
traditional Mexican cinnamon-sugar churros, dulce de leche & chocolate sauce


Buñuelos C\$183 / US\$5
cheese & yucca cakes, cinnamon syrup
 

Sorbete del Día C\$220 / US\$6
artisanal daily sorbet
  



Spicy available upon request.



GLUTEN FREE



PESCATARIAN



VEGETARIAN



VEGAN