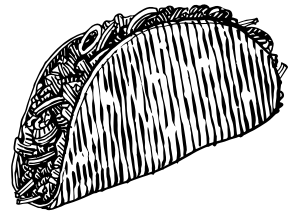




LA TAQUERÍA

RANCHO SANTANA


Head Chef Jerry Cruz / Sous Chef William Sotelo





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-crusted 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\$ 1245 / US\$ 34
chef's selection of 15 tacos


QUESADILLAS


La Quesuda C\$ 293 / US\$ 8
santana farms 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 farms cheese blend

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

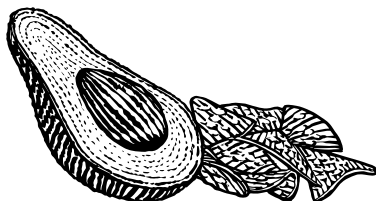
Del Mar C\$ 513 / US\$ 14
fish or shrimp


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