



LA FINCA Y EL MAR

RANCHO SANTANA

OCTOBER FAVORITES

LA BOQUITA

Fresh, handcrafted flavors debuting at La Finca y El Mar.

Sabores frescos y artesanales debutando en La Finca y El Mar.

PIZZAS

La Coral

"La Boquita" tomato sauce, mozzarella, pepperoni, garlic, basil

C\$770 / US\$21

La Boquita

"La Boquita" tomato sauce, Santana Farm's mozzarella

C\$623 / US\$17

Tres Cerditos

"La Boquita" tomato sauce, mozzarella, ham, bacon and pepperoni

C\$880 / US\$24

SUSHI

Duna - Catch of the day, cucumber, avocado, fresh lime, fried garlic

C\$513 / US\$14

Camarón Tempura - Tempura shrimp, avocado, cream cheese

C\$623 / US\$17

Crocante de Salmón - Salmon tartare on crispy rice cakes, avocado, spicy mayo, sesame oil

C\$660 / US\$18

LA TAQUERÍA

Baja-inspired culinary creations, full of coastal flair.

Creaciones culinarias, llenas de sabor.

TACOS

Birria

Chile-braised lamb

C\$440 / US\$12

Carnitas

Slow-braised pork shoulder

C\$440 / US\$12

Res

Farm-raised carne asada

C\$477 / US\$13

Pollo

Achiote-marinated chicken thighs

C\$440 / US\$12

Pescado a la Plancha

Seared catch of the day

C\$586 / US\$16

QUESADILLAS

La Quesuda - Santana Farm's cheese blend

C\$403 / US\$11

La Quesabirria - Braised lamb on wheat tortilla, mozzarella, consommé

C\$660 / US\$18