



LA BOQUITA

RANCHO SANTANA



A refined menu where Mediterranean freshness meets modern Asian balance. Local produce and seasonal seafood are prepared to share, honoring clarity of flavor and elegant presentation.

ENTRADAS FRÍAS *COLD STARTERS*

Ensalada Griega - Roasted and fresh roma tomato, crisp cucumber, kalamata olives and feta pearls with lemon-oregano olive oil.

C\$696 / US\$19



Poke Bowl - Salmon or tuna, sweet rice with toasted sesame, avocado, cucumber, hawaiian pineapple, jalapeno, gochujang sauce.

C\$842 / US\$23

Ceviche Nikkei - Fresh catch marinated in lime, ginger, cilantro, red onion, light nikkei soy infusion, kalala reduction, and ponzu.

C\$660 / US\$18

Seafood Platter - Six oysters in cilantro-lime mojito, sashimi selection of yellowtail, salmon, mahi-mahi and chilled shrimp.

C\$1,465 / US\$40



Carpaccio de Pulpo a la Gallega - Thin octopus slices, olive oil, smoked spanish paprika, potato cream foam, and sea salt.

C\$879 / US\$24



PARA COMPARTIR *TO SHARE*

Fritters del Mar - Crisp fritters of white fish, calamari and shrimp with fresh herbs, served with lemon aioli.

C\$660 / US\$18

Empanaditas de Colores - Four artisanal mini empanadas made with naturally colored doughs:

C\$589 / US\$16

- Turmeric dough with criolla beef
- Spinach dough with corn and cheese
- Squid-ink dough with garlic seafood
- Red-pepper dough with chipotle chicken

All served with pico de gallo

Rollitos Vietnamitas Vegetarianos - Rice-paper rolls, carrot, avocado, rice noodles, and baby greens, served with hoisin-lime dressing with peanuts and garlic.

C\$550 / US\$15



Mini Taco de Wagyu - Two seared wagyu tacos, green-corn tortilla, cilantro, white truffle emulsion.

C\$1,318 / US\$36



Raspa de Camarones - Paella-inspired crispy rice, grilled shrimp, roasted red onion, garlic, mild spices.

C\$949 / US\$26



Raspa de Pollo - Paella-inspired crispy rice, grilled chicken, charred pineapple, nori, house-style mild kimchi.

C\$770 | US\$21



GLUTEN FREE

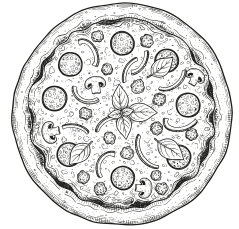


SOY GLUTEN FREE



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PIZZAS AL HORNO DE LEÑA *WOOD-OVEN PIZZAS*

La Coral

Tomato sauce, mozzarella, pepperoni, roasted garlic and fresh basil.

C\$733 / US\$20

La Boquita

La Boquita tomato sauce and fresh mozzarella from Santana Farm.

C\$660 / US\$18

Tres Cerditos

Tomato sauce, mozzarella, ham, bacon and pepperoni.

C\$802 / US\$22

Di Parma

Capicola, white truffle, sun-dried tomato, fresh arugula and Parmesan over mozzarella.

C\$879 / US\$24

Pizza Costa del Pacífico

Shrimp, octopus and local fish with fresh tomato, cilantro and citrus zest.

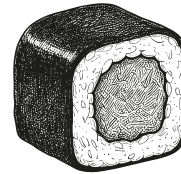
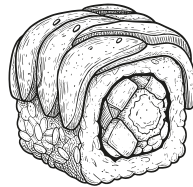
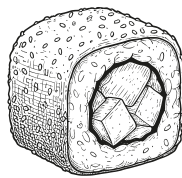
C\$1,099 / US\$30

Pizza Mar y Fuego

Shrimp, calamari, mussels and artisan bacon over roasted-pepper cream.

C\$879 / US\$24

Gluten-free dough available upon request.



SUSHI

Camarón Tempura Roll - Tempura shrimp with avocado and cream cheese, finished with a touch of sweet soy.

C\$587 / US\$16

Tuna Spicy Maki Roll - Fresh tuna with avocado and cucumber, dressed with spicy mayonnaise and citrus ponzu.

C\$587 / US\$16

Duna Roll - Daily catch with cucumber, avocado, fresh lime, and fried garlic.

C\$549 / US\$15

Philadelphia Roll - Salmon, creamy Philadelphia cheese and fresh avocado wrapped in seasoned sushi rice and nori, finished with a touch of wasabi.

C\$659 / US\$18

Crocante de Salmón - Salmon tartare on a crispy rice base with spicy mayonnaise.

C\$696 / US\$19

Wagyu Beef Nigiri - Lightly seared over warm sushi rice, salmon caviar and light eel sauce.

C\$1,318 / US\$36

Gluten-free soy sauce available upon request.



POSTRES *DESSERTS*

Tarta Portuguesa - Soft Portuguese-style tart with passion fruit sauce and fresh fruits.

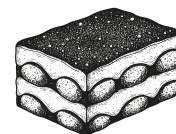
C\$293 / US\$8

Tiramisú Clásico - Italian classic with layers of coffee, creamy filling, and cocoa.

C\$293 / US\$8

Mousse de Chocolate - Dark chocolate mousse with gluten-free and dairy-free crumble.

C\$293 / US\$8



GLUTEN FREE



SOY GLUTEN FREE