



LA BOQUITA

RANCHO SANTANA



A refined menu where Mediterranean freshness meets modern Asian balance. Local ingredients and seasonal seafood are prepared for sharing, honoring the clarity of flavors and elegant presentation.

COLD STARTERS

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|---|-------------------|--|
| Greek Salad - Fresh and roasted 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, jalapeño, gochujang sauce. | C\$842 / US\$23 | |
| Nikkei Ceviche - Fresh catch marinated in lime, ginger, cilantro, red onion, light Nikkei soy infusion, calala reduction, and ponzu. | C\$660 / US\$18 | |
| Seafood Platter - Six oysters in cilantro-lime mojito, with a sashimi selection of yellowtail, salmon, mahi-mahi and chilled shrimp. | C\$1,465 / US\$40 | |
| Galician-Style Octopus Carpaccio - Thin slices of octopus, olive oil, smoked Spanish paprika, potato cream foam, and sea salt. | C\$879 / US\$24 | |

TO SHARE

- | | | |
|---|-------------------|--|
| Sea Fritters - Crispy fritters of white fish, calamari, and shrimp with fresh herbs, served with lemon aioli. | C\$660 / US\$18 | |
| Colorful Empanaditas - Four handmade mini empanadas made with naturally colored doughs: | C\$589 / US\$16 | |
| <ul style="list-style-type: none"> • Turmeric dough with criolla-style 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. | | |
| Vegetarian Vietnamese Rolls - Rice paper rolls with carrot, avocado, rice noodles, and greens, served with hoisin dressing with lime, peanut, and garlic. | C\$550 / US\$15 | |
| Mini Wagyu Taco - Two seared wagyu tacos, tender corn tortilla, cilantro, and white truffle emulsion. | C\$1,318 / US\$36 | |
| Shrimp Raspa - Crispy paella-style rice with grilled shrimp, roasted red onion, garlic, and mild spices. | C\$949 / US\$26 | |
| Chicken Raspa - Crispy paella-style rice with grilled chicken, charred pineapple, nori, and house-made mild kimchi. | C\$770 / US\$21 | |



GLUTEN-FREE

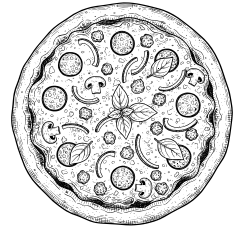


GLUTEN-FREE SOY



LA BOQUITA

RANCHO SANTANA



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 Ceditos

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

Pacific Coast

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

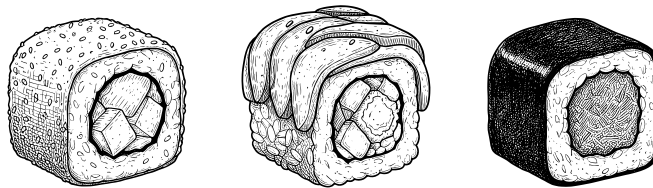
C\$1,099 / US\$30

Sea & Fire

Shrimp, calamari, mussels, and artisanal bacon over roasted pepper cream.

C\$879 / US\$24

Gluten-free dough available upon request.



SUSHI

Shrimp Tempura Roll - Shrimp tempura 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, served with spicy mayonnaise and citrus ponzu.

C\$587 / US\$16

Duna Roll - Catch of the day with cucumber, avocado, fresh lime, and fried garlic.

C\$549 / US\$15

Philadelphia Roll - Salmon, Philadelphia cream cheese, avocado wrapped in sushi rice and nori, with a touch of wasabi.

C\$659 / US\$18

Salmon Crunch - Salmon tartare over a crispy rice base with spicy mayonnaise.

C\$696 / US\$19

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

C\$1,318 / US\$36

Gluten-free soy sauce available upon request.



DESSERTS

Portuguese Tart - Soft Portuguese-style tart with passion fruit sauce and fresh fruit.



C\$293 / US\$8

Classic Tiramisú - Italian classic with layers of coffee, creamy filling, and cacao.

C\$293 / US\$8

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

C\$293 / US\$8



GLUTEN-FREE



GLUTEN-FREE SOY