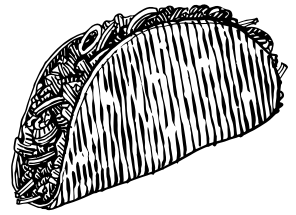




LA TAQUERÍA

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\$366 / US\$10
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\$476 / US\$13
catch of the day, lime, jalapeño, cilantro

Tatemado C\$476 / US\$13
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\$403 / US\$11
farm-raised carne asada



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



Birria C\$476 / US\$13
chile-braised lamb



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



Camarones C\$513 / US\$14
Pacific caught shrimp



Pescado a la Plancha C\$513 / US\$14
seared catch of the day



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



Pescado Frito C\$513 / US\$14
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\$330 / \$9
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

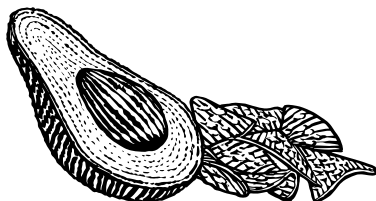
Churros C\$256 / US\$7
traditional Mexican cinnamon-sugar churros, dulce de leche & chocolate sauce



Buñuelos C\$220 / US\$6
cheese & yucca cakes, cinnamon syrup



Sorbete del Día C\$256 / US\$7
artisanal daily sorbet



Spicy available upon request.



GLUTEN FREE



PESCATARIAN



VEGETARIAN



VEGAN