



RESTAURANTE • CANTINA

BREAKFAST

DRINKS

AMERICAN COFFEE	\$55	ORANGE JUICE	\$55
LATTE OR CAPPUCINO	\$77	FRESH SEASONAL JUICE	\$55
HOT OR ICED TEA	\$55	FRESH SMOOTHIE	\$70
ESPRESSO COFFEE	\$55	SODAS	\$40
ICED COFFEE	\$60		

TO START

FRESH SEASONAL FRUIT \$130
Ask server for today's selection

HOT CAKES \$150
Three fluffy pancakes served with butter, maple syrup and fresh fruit
Add two eggs \$170

FRENCH TOAST \$150
Made with thick slices of freshly baked bread, served with butter, maple syrup and garnished with Italian meringue and seasonal fruit

OATMEAL \$120
Old-fashioned and piping hot! Served with fruit and cinnamon

EGGS AND MORE

OMELETTE \$150
Choose any three ingredients below. Served with refried beans and chambray potatoes

SCRAMBLED EGGS \$150
Choose any three ingredients below. Served with refried beans and chambray potatoes

❖ INGREDIENTS: Mushrooms, cherry tomatoes, poblano chiles, ham, spinach, cheese (fresh, asadero or Cotija), basil, bacon

HUEVOS DIVORCIADOS \$150
Two sunny-side up eggs "separated" from each other, one covered with green salsa and the other covered with red salsa. Served with refried beans and chambray potatoes

HUEVOS RANCHEROS \$150
Sunny-side up eggs served over lightly fried corn tortillas and smothered with a warm red salsa. -Served with refried beans and Chambray potatoes

EGGS BENEDICT \$190
House favorite! Two toasted English muffin halves piled high with poached eggs, ham, spinach and topped with a creamy Hollandaise sauce. Served with Chambray potatoes

VEGETARIAN EGGS BENEDICT \$170
Substitute tomato slices for ham

CHILAQUILES \$140
Fried corn tortilla chips smothered with red or green salsa
Topped with fried eggs \$150
Topped with chicken or steak \$190

SUPER BREAKFAST BURRO \$180
Filled with scrambled eggs, Manchego cheese, rice, beans and veggies

SUPER VEGGIE BURRO \$150
Filled with Manchego cheese, rice, beans and veggies
--Add: Chicken or fish \$200
--Add: Arrachera Steak \$220



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LUNCH & DINNER

SODAS	\$40	PACIFICO - CORONA - XX	\$50
HIBISCUS FLOWER WATER	\$60	NEGRA MODELO -	\$55
LIMEADE / ORANGEADE	\$60	HOUSE WINE (GLASS) RED/WH	\$100
ICED TEA	\$60	HOUSE TEQUILA SHOT	\$100

Ask to see our beverage menu

SOUPS

TORTILLA SOUP \$150

La Santeña original recipe with fresh cheese cubes, avocado, tortilla strips and sour cream

MUSHROOM CREAM SOUP \$160

A classic at La Santeña, made with onion and caramelized garlic

FISH SOUP \$190

Steaming hot! Made with fresh fish and vegetables

SALADS

TOMATO AND "QUESO FRESCO" SALAD \$170

Tomato slices and pan-seared local cheese slices drizzled with a cilantro pesto sauce

MIXED GREENS SALAD \$170

Mix of greens, goat cheese, walnut pieces, cherry tomatoes, cucumbers, red onion, avocado and peeled orange slices tossed with olive oil and balsamic vinegar

Add chicken or fish \$220

TO START

CEVICHE BAJA STYLE \$190

Fresh catch of the day marinated in lime tomato onion, cilantro, jalapeño, chile, carrot, cucumber and celery. Served with homemade tortilla chips

GUACAMOLE \$160

Freshly prepared and served with homemade tortilla chips and Mexican salsa

SUPER NACHOS \$190

Homemade tortilla chips smothered with beans and melted cheese, topped with Pico de Gallo salsa, guacamole and sour cream

Add chicken \$200

Add Arrachera Steak \$220

MAIN DISHES

CHILE RELLENO \$190

Stuffed with potato, menonita cheese and corn then topped with red salsa and sour cream. Served with rice and vegetables. Add shrimp \$260

QUESADILLAS \$160

Served with guacamole and fresh salsa. Add Chicken \$200 / Add Arrachera Steak \$220

SUPER BURRO \$180

Filled with rice, beans, cheese and veggies

Add chicken or fish \$200

Add Arrachera Steak \$220

PASTA ALFREDO \$190

fetuccine with cream and spices. add shrimp \$260

STUFFED CHICKEN BREAST \$260

Filled with poblano chile, red bell pepper, menonita cheese and purple cabbage. Served with mashed potatoes and sauteed vegetables

CATCH OF THE DAY \$260

Fresh local fish topped with your choice of: Cilantro sauce/ Garlic Sauce/ Chipotle cream

Served with rice and sauteed vegetables

ARRACHERA STEAK (12 OZ) \$350

A local favorite! Juicy flank steak served with molcajete salsa, Chambray onions, grilled nopales (cactus) guacamole. - served with beans and warm tortillas.