

Appetizers & Salads

Serves two

Insalata Mista	220	\$
A variety of lettuce organically grown on our own farm. Served with Baja tomatoes. Dressing of extra virgin olive oil and balsamic vinegar on the side.		
Caprese	230	\$
Fresh mozzarella cheese, tomato, fresh basil, extra virgin olive oil, cracked pepper, wild oregano.		
Caprese con Mozzarella Di Bufala	310	\$
Fresh imported bufalo mozzarella, tomato, basil, extra virgin olive oil.		
Insalata Greca	230	\$
Tomato, onion, Greek olives, feta cheese, extra virgin olive oil and oregano.		
Antipasto Misto	300	\$
Imported prosciutto, salami, and mortadella with imported cheeses and melon.		
Prosciutto e Melone	200	\$
Imported prosciutto with melon.		
Insalata di Polpo	260	\$
Baby octopus with garlic, extra virgin olive oil, lime, and parsley.		
Insalata Mediterranea*	300	\$
Octopus, squid, mussels, shrimp, garlic, extra virgin olive oil, lime, and parsley.		
Carpaccio di Pesce*	310	\$
Thinly sliced fish served with scallions, capers, extra virgin olive oil and lemon.		
Sushimi*	310	\$
Fresh catch of the day served with wasabi, soy sauce and ginger.		
Cozze al Vapore*	300	\$
Steamed mussels, garlic, olive oil, parsley, and white wine or also with chopped tomato sauce and spices. Also served as an entrée with garden fresh vegetables.		
Ostriche*	260	\$
Fresh oysters served on the half shell with lemon. Half dozen.		
Fritto Misto*	310	\$
Deep fried shrimp and calamari served with lemon.		
Soup of the Day	110	\$

Meats

Served with garden fresh vegetables

Filetto	400	\$
Beef fillet grilled or with a red wine sauce, garlic and fresh herbs.		
Cotoletta di Maiale*	320	\$
Pork chops, prepared with fine herbs olive oil and beer.		
Costoline di Maiale*	300	\$
Pork ribs pre-cooked in our oven then grilled with a special sauce.		
Coniglio	500	\$
*When available on request, seven days minimum. Two person minimum.		

Café Santa Fe

Seafood

Served with garden fresh vegetables.

Fresh Catch of the Day	330	\$
Depending on the type of fish, your waiter will explain the preparation.		
Gamberi alla Griglia	500	\$
Grilled shrimp.		

Pastas

Homemade Ravioli di Spinacci e Ricotta	280	\$
Spinach and ricotta cheese ravioli. Three sauces to choose from: Butter Sage - Classic way or with cream Fresh tomato and basil Gorgonzola cheese with a touch of cream and Parmesan cheese.		
Homemade Ravioli di Aragosta*	330	\$
Lobster and ricotta cheese ravioli with a sauce of shredded, fresh lobster with butter, chopped tomato, basil, cream, vodka and Parmesan cheese.		
Homemade Ravioli di Carne	280	\$
Ravioli stuffed with a selection of beef, cheese and herbs. Two choices of preparation: Light meat sauce or Broth made from beef, chicken and vegetables, garnished with Parmesan cheese and chives.		
Linguine alla Marinara	320	\$
Fresh clams, mussels and shrimp with spicy tomato sauce, capers, garlic, parsley, herbs and chile. Served on linguine. Made to order: Mild, Medium or Picante.		
Linguine Alle Vongole Veraci	320	\$
Fresh baby clams, garlic, parsley, chile, olive oil, white wine served on linguine or spaghetti, made to order, mild, medium or picante.		
Fettuccine con Gamberi	320	\$
Egg fettuccini with cream cognac sauce and fresh shrimp.		
Pasta al Pesto	230	\$
Garlic, fresh basil, extra virgin olive oil, pine nuts, and Parmesan cheese, blended fresh and served over linguine.		
Spaghetti	230	\$
al Pomodoro - served with fresh tomato and basil. al Ragù - served with meat sauce.		
Penne	240	\$
al Ragù - served with meat sauce. al Gorgonzola - gorgonzola cheese with a touch of cream and Parmesan cheese. alla Arrabbiata - served with tomato, garlic, basil and chile. alla Puttanesca - served with tomato, marinated artichoke hearts, capers, Greek olives, oregano, garlic, basil and chile. Made to order: Mild, Medium or Picante.		

11% Tax and Tip not included.

Parties over 8 - 15% service will be added.
All prices are in pesos. • Decork 110 pesos per bottle

*When available

