

Los invitados
(The guests)

Spaghelli Landi's	\$160.00
<i>Spaghetti with cream sauce with basil and shrimp (20min)</i>	
Felliccini al tequila	\$200.00
<i>Felliccini with cilantro, jalapeno, chicken and tequila (20min)</i>	
Macarrones Lygi	\$175.00
<i>Macaroni with chicken and chipotle cream</i>	
Crepas de eluitlacoche	\$175.00
<i>Crepes with corn truffle</i>	
Hamburguesa Todos Santos	\$95.00
<i>Hamburger beef with zome beans and guacamole</i>	

Para seguirle
(To continue)

Tamalli de pescado	\$150.00
<i>fresh fish fillet with vegetables inside inside a leaf of banana tree</i>	
Tacos de pescado	\$ 95.00
<i>Poblanos chili stuffed with cheese (10-15min)</i>	
Chiles rellenos de queso	\$115.00
<i>Chiles rellenos de queso</i>	
Bolitas de coliflor	\$120.00
<i>Cornmeal cauliflower of egg with cheese inside in a sauce of tomato</i>	
Chayotas rellenas	\$120.00
<i>vegetable zome stuffed with cheese cream, tomato and olive oil inside</i>	

Un dulce final
(A sweet end)

Pastre para mi hija (Desert for my daughter).....	\$ 50.00
<i>Whipped mango and cheese</i>	
Flan	\$ 40.00
Pastel de la casa	\$ 30.00
<i>The cake of the day</i>	

Para empezar
(To start)

Guacamole	\$ 85.00
Faulas	\$ 55.00
<i>Fresh zome corn tortilla with a cheese of chicken</i>	
Sopes	\$ 60.00
<i>Corn tortilla with a topping of cheese beans and cream</i>	
Mixto	\$120.00
<i>Mixed plate of guacamole, chips, fajitas, beans and sopes</i>	
Espinada de nopales	\$ 90.00
<i>Chili con fish with onion, tomato, cilantro</i>	
Espinada de la casa	\$100.00
<i>Letuce, green pepper, tomato</i>	
Espinada Verde	\$100.00
<i>Letuce, avocado, Parmesan cheese adorned with a light piquant touch</i>	
Sopa de tortilla	\$90.00
<i>Tomato and chipotle chili base soup with tortilla, shredded chicken (10min)</i>	
Caldo de Camarón	\$100.00
<i>Shrimp stew (15min)</i>	
Caldito de mama	\$100.00
<i>Red stew with vegetables and chicken</i>	



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**Landi's at the
Todos Santos Inn**

Para seguirle
(To continue)

Variadito	\$120.00
<i>Plate of seared beef, guacamole, and little tortillas with cream (15min)</i>	
Cochinita pibil	\$150.00
<i>Traditional mexican slow-roasted pork (10-15min)</i>	
Ajaxcon	\$210.00
<i>Amolech, nopales, chorizo, cheese, shrimp, onion</i>	
Pollo asado	\$100.00
<i>Seared chicken breast (15-20min)</i>	
Fajitas de pollo con chipotle	\$120.00
<i>Piece of chicken with chipotle chili and cream (15-20min)</i>	
Mole	\$180.00
<i>Chicken with mole (15-20min)</i>	
Filete de pescado con hierbas	\$115.00
<i>fresh fish fillet sauced with basil & rosemary (10-15min)</i>	
Chiles rellenos de camarón	\$140.00
<i>Poblanos chili stuffed with shrimp (15min)</i>	
Echiladas del mar	\$170.00
<i>tortillas with shrimp inside and guajillo chili sals</i>	