

Los invitados
(The guests)

Spaghetti Landí	\$16000
Spaghetti with cream sauce with basil and shrimp (20min)	
Fettuccini al tequila	\$20000
Fettuccini with cilantro, jalapeño, chicken and tequila (20min)	
Macarrones Luigi	\$17500
Macarons with chicken and chipotle cream	
Grepas de chuitlacoche	\$17500
Crepes with corn truffle	
Hamburguesa Todos Santos	\$9500
Hamburger beef with some beans and guacamole	

Para seguirle
(To continue)

Tamalli de pescado	\$15000
Fresh fish fillet with vegetables inside inside a leaf of banana tree	
Tacos de pescado	\$9500
Chiles rellenos de queso	\$11500
Poblano chili stuffed with cheese (10-15min)	
Bolitas de coliflor	\$12000
Creamed cauliflower of egg with cheese inside in a sauce of cream	
Chayotes rellenos	\$12000
Vegetable zucchini encrusted with cheese & cream, sesame and cheese inside	

Un dulce final
(A sweet end)

Postre para mi hija (Dessert for my daughter)	\$ 5000
Whipped mango and cheese	
Piña	\$ 4000
Batido de la casa	\$ 3000
The juice of the day	

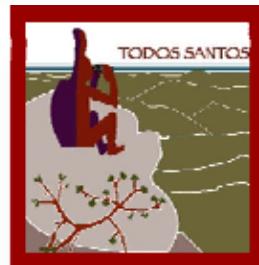
Para empezar
(To start)

Guacamole	\$ 8500
Rautas	\$ 5500
Priod nacho corn tortilla with a cheese of chicken	
Sopes	\$ 6000
Corn tortilla with a topping of cheese beans and cream	
Mixto	\$12000
Mixed plate of guacamole, chips, flautas, beans and sope	
Escalada de nopales	\$ 9000
Boiled cactus with cream, onion, cilantro	
Escalada de la casa	\$10000
Lemon, green pepper, tomato	
Escalada derde	\$10000
Lemon, avocodo, Parmesan cheese adorned with a light pequin touch	
Sopa de tortilla	\$9000
Tomato and chipotle chili base soup with tortilla, shredded chicken (10min)	
Caldo de Camarón	\$10000
Shrimp soup (15min)	
El caldito de mama	\$10000
Red soup with vegetables and chicken	

Landí's at the Todos Santos Inn

Para seguirle
(To continue)

Variadito	\$12000
Platter of seared beef, guacamole, and little tortillas with cream (15min)	
Cochinita pibil	\$15000
Traditional mexican slow-roasted pork (10-15min)*	
Alexcon	\$21000
Arroz, nopales, charro, cheese, shrimp, onion	
Pollo asado	\$10000
Seared chicken breast (15-20min)	
Fajitas de pollo con chipotle	\$12000
Piece of chicken with chipotle chili and cream (15-20min)	
Mole	\$18000
Chicken with mole (15-20min)	
Filete de pescado con hierbas	\$11500
Fresh fish fillet sautéed with basil & rosemary (10-15min)	
Chiles rellenos de camarón	\$14000
Poblano chili stuffed with shrimp (15min)	
Echiladas del mar	\$17000
Tortillas with shrimp inside and guajillo chili salsa	



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