



SANTO VINO

Eclectic Bistro & Wine Bar
Week of July 9th - 13th, 2012

APPETIZERS

Organic greens, chevre, agave glazed pecans, hearts of palm.	\$95.00
Mixed quesadillas - goat cheese and cranberries - roasted peppers, pesto, pecans served with fresh pineapple salsa and avocado cream.	\$80.00
Avocado filled w/crab, shrimp & chipotle cream sauce.	\$100.00
Shrimp w/mango, habanero butter sauce.	\$110.00
Mini chile rellenos with crab and 3 cheeses (blue, chevre, mozzarella).	\$90.00
Agave glazed baby back ribs with mango coulis.	\$120.00
Stuffed portobello mushroom baked with goat cheese and chorizo.	\$95.00
Grilled chicken on rosemary skewers, hibiscus jalapeño glaze.	\$75.00

MAIN COURSES

Tagliatelle with shrimp, scallops, crab, and smoked marlin.	\$220.00
Baja fish & seafood chowder w/roasted tomatoes, ancho peppers, star anise & t	\$220.00
Flank steak w/mushrooms, bacon, Baja red wine reduction, onions, parmesan.	\$180.00
Rustic pizza w/agave glazed ham, caramelized onions & mozzarella.	\$175.00
Chicken and mushroom enchiladas with green tomatillo sauce.	\$170.00
Lamb stew in a spicy fresh tomato sauce.	\$190.00
Duck breast with kiwi, cranberry mango compote.	\$185.00

CATCH OF THE DAY

Yellow tail sashimi "Santo Vino" style.	\$220.00
Blue local shrimp and scallops in coconut milk, curry and chipotle.	\$190.00
Grilled yellow tail with cuitiacoché, pesto and pine nuts.	\$190.00

DESSERTS

Fian with mango sauce.	\$60.00
Pastel "3 leches" with coconut cream.	\$60.00
Fresh local strawberries marinated with mexcal, chipotle and mint.	\$75.00
Flourless chocolate truffle cake.	\$75.00
Avocado, "Hotel California Tequila", white chocolate milkshake.	\$90.00

DRINK CREATIONS

Todos Santostini: gin, dry sweet vermouth & orange juice.	\$90.00
Mango margarita: fresh mango, tequila, Controy, Damiana & lime.	\$90.00
Santo VINO Margarita: Hotel California Tequila reposado, Controy, Damiana and fresh lime.	\$90.00

STORE

Chef Dany's flavored Sea salts. Spicy "Red", Curry "Yellow", Fine Herbs "Green"	\$60.00
Extra virgin Baja olive oil - 500ml.	\$300.00
Organic dark agave nectar - 1 litre.	\$200.00
Mexican Artisan Brewery beer glasses.	\$100.00

Rustic Bread of the Day...oregano, black olives & red wine.
Prices are in Pesos plus 11% tax.

SantoVino



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