

HOTEL  
*Santa Fe*  
Loreto, Baja Sur, México

*Welcome to*



  
**CASA MÍA**  
ITALIAN RESTAURANT

Menú de comida

*Lunch menu*

## MENÚ DE COMIDA

## LUNCH MENU

### Hamburguesas / Hamburgers

#### HAWAIANA / HAWAIIAN ..... \$159 MXM

Jugosa carne angus, bañada en salsa BBQ, gratinada con queso mozzarella, jamón, pimienta verde, tocino frito, piña, cebolla asada, tomate, lechuga y pepinillos. Acompañada de papas a la francesa.

*Juicy Angus beef bathed in BBQ sauce and served with melted mozzarella cheese, ham, green bell pepper, bacon, pineapple, grilled onions, tomato, lettuce, and pickles. Served with French fries.*

#### CAMPESINO / PEASANT ..... \$139 MXM

Jugosa carne angus, queso americano, espinaca salteada, cebolla asada, champiñón, lechuga, tomate, pepinillos y mayonesa de cilantro. Acompañadas de papas a la francesa.

*Juicy Angus beef, American cheese, sauteed spinach, grilled onions, mushrooms, lettuce, tomato, pickles, and cilantro mayonnaise. Served with French fries.*

#### CARNÍVORA / CARNIVORE ..... \$199 MXM

Jugosa carne angus, chuleta ahumada, salami, queso mozzarella, lechuga, tomate, pepinillos, tocino frito, cebolla. Acompañados de papas a la francesa.

*Juicy Angus beef, smoked pork chop, salami, mozzarella cheese, lettuce, tomato, pickles, bacon, and onion. Served with French fries.*

#### MEXICANA / MEXICAN ..... \$179 MXM

Jugosa arrachera a la parrilla, chorizo, guacamole, frijol, queso mozzarella, cebolla, poblano asado, mayonesa de jalapeño, tomate y lechuga. Acompañada de papa gajo sazonada.

*Juicy grilled flank steak, chorizo, guacamole, beans, Oaxaca cheese, grilled onions, grilled poblano peppers, jalapeno mayonnaise, tomato, and lettuce. Served with seasoned potato wedges.*

#### POLLO / CHICKEN ..... \$139 MXM

Pechuga de pollo empanizada, lechuga, tomate, pepinillos y aderezo mil islas. Acompañada de papas a la francesa.

*Breaded chicken breast, lettuce, tomato, pickles, and thousand island dressing. Served with French fries.*

#### LORETANA / LORETO ..... \$149 MXM

Pescado empanizado de la bahía de Loreto, con ensalada de col blanca, zanahoria, lechuga, tomate, aguacate, cebolla y aderezo de chipotle. Acompañada de aros de cebolla.

*Fish from Loreto Bay, breaded, and served with coleslaw, carrots, lettuce, tomato, avocado, onion, and chipotle dressing. Served with onion rings.*

### Ensaladas y sopas /

### Soups and salads

#### ENSALADA CÉSAR

CAESAR SALAD ..... \$109 MXM

Lechuga fresca, con crutones de finas hierbas, queso parmesano y aderezo César.

*Fresh lettuce, with fine herb croutons, parmesan cheese, and Caesar dressing.*

• **Con pollo / with chicken** ..... \$139 MXM

• **Con arrachera / with flank steak** ..... \$149 MXM

• **Con Camarón / with shrimp** ..... \$169 MXM

#### ENSALADA CORONADO

CORONADO SALAD ..... \$99 MXM

Lechuga fresca, supremas de naranja, manzana verde, espinaca, queso panela y vinagreta de cítricos.

*Fresh lettuce, orange slices, green apple, spinach, panela cheese, and citrus vinaigrette.*

#### SOPA DE TORTILLA

TORTILLA SOUP ..... \$69 MXM

Tortilla frita, cubos de aguacate, queso panela, crema y chile guajillo frito.

*Fried tortilla strips, diced avocado, panela cheese, sour cream, and fried guajillo chill.*

#### CALDO TLALPEÑO

TLALPEÑO BROTH ..... \$89 MXM

Rico consomé de pollo, con chipotle y tomate, servido con pechuga deshebrada, zanahoria, garbanzo, aguacate y queso panela.

*Delicious chicken broth, with chipotle and tomato, served with shredded chicken, carrots, garbanzo beans, avocado, and panela cheese.*

#### CREMA POBLANA

CREAM OF POBLANO ..... \$79 MXM

Rica crema poblana acompañada de granos de elote, cubos de queso panela, crema agria, rajas poblanas y crutones.

*Delicious cream of poblano soup, accompanied with corn kernels, cubes of panela cheese, sour cream, poblano pepper slices, and croutons.*

### Snacks

#### ALITAS DE POLLO

CHICKEN WINGS 500gr ..... \$189 MXM

Acompañadas de crudités y aderezo Ranch.

*Accompanied by raw vegetables and Ranch dressing.*

• **BBQ natural / Natural BBQ**

• **BBQ piña y chipotle / Pineapple and chipotle BBQ**

• **Búfalo / Buffalo**

• **Endiabladas / Deviled**

#### CUBOS DE PECHUGA DE POLLO "BONELESS"

BONELESS WINGS 400gr ..... \$189 MXM

Acompañadas de crudités y aderezo Ranch.

*Accompanied by raw vegetables and Ranch dressing.*

• **BBQ natural / Natural BBQ**

• **BBQ piña y chipotle / Pineapple and chipotle BBQ**

• **Búfalo / Buffalo**

• **Endiabladas / Deviled**

#### SUPER BURRO SANTA FE

SUPER SANTA FE CHICKEN

OR STEAK BURRITO

Relleno de queso, cebolla, tomate, champiñones, aguacate, crema, acompañado de frijol y guacamole.

Elija entre pollo o arrachera.

*Filled with cheese, onions, tomatoes, mushrooms, avocado, sour cream, garnished with beans and guacamole. Choose between chicken and flank steak.*

• **Con arrachera / with flank steak** ..... \$149 MXM

• **Con pollo / with chicken** ..... \$129 MXM

#### CLUB SANDWICH

CLUB SANDWICH ..... \$119 MXM

Pechuga de pollo a la parrilla, tocino, jamón, queso americano, lechuga y tomate, servido en pan integral ligeramente tostado y acompañado con papas a la francesa.

*Grilled chicken breast, bacon, ham, American cheese, lettuce and tomato, served on toasted wheat bread.*

*Served with French fries.*

### Aves, pescados y carnes

### Poultry, fish, and meat

#### POLLO / CHICKEN ..... \$159 MXM

Jugosa pechuga de pollo a la plancha acompañada de vegetales al vapor y arroz.

*Juicy grilled chicken breast, accompanied with steamed vegetables and rice.*



#### PESCADO / FISH ..... \$169 MXM

Filete de pescado cabrilla fresco al gusto, acompañado de arroz y vegetales al vapor, con la salsa de su elección (mojo de ajo, ajillo, a la mantequilla o empanizado).

*Fresh grouper fillet, served with rice and steamed vegetables. Prepared with your choice of a garlic sauce, ajillo, butter, or breaded.*

#### ARRACHERA / FLANK STEAK ..... \$219 MXM

Jugosa arrachera al grill, acompañada de frijoles refritos, guacamole, rajas poblanas, quesadillas, chiles toreados, salsa tatemada, salsa mexicana y cebollitas asadas.

*Juicy grilled flank steak, served with refried beans, guacamole, poblano pepper slices, quesadillas, chili peppers, Tatemada sauce, Mexican salsa, and grilled onions.*

#### TACOS DE POLLO O ARRACHERA

CHICKEN OR FLANK STEAK TACOS

Acompañados con salsa tatemada y guacamole.

*Served with Tatemada salsa and guacamole.*

• **Pollo / Chicken** ..... \$99 MXM

• **Arrachera / Flank steak** ..... \$119 MXM

#### TRIO DE ENCHILADAS

ENCHILADA TRIO ..... \$119 MXM

Rellenas de pollo, queso y res, bañadas en salsa verde y roja acompañadas con lechuga, tomate, aguacate, queso y crema.

*Stuffed with chicken, cheese, and steak (one each) and bathed in green and red sauce. Served with lettuce, tomato, avocado, cheese, and sour cream.*

#### PASTA AL BURRO / BUTTERED PASTA .... \$99 MXM

Rico spaguetti sazonado con mantequilla y queso parmesano.

*Delicious spaghetti seasoned with butter and parmesan cheese.*

#### PASTA ALFREDO / ALFREDO PASTA ..... \$169 MXM

Rica pasta fettuccine con salsa cremosa Alfredo y queso parmesano.

*Delicious fettuccine with creamy Alfredo sauce and Parmesan cheese.*

#### PIZZA SANTA FE / SANTA FE PIZZA ..... \$160 MXM

Escabeche de marlin ahumado, zanahoria, tomate, poblano, cebolla y jalapeño.

*Smoked marlin escabeche, carrots, tomatoes, poblano pepper, onion, and jalapeño.*

#### PIZZA MARGARITA

MARGHERITA PIZZA ..... \$149 MXM

Tomate y albahaca fresca. / Tomato and fresh basil.

#### PIZZA PEPPERONI

PEPPERONI PIZZA ..... \$169 MXM

### Ingredientes extras / Extra ingredients

Pollo / Chicken \$34 MXM | Arrachera / Flank steak \$45 MXM | Salami \$34 MXM

Salchicha / Sausage \$19 MXM Camarón / Shrimp \$69 MXM | Jamón / Ham \$19 MXM | Pepperoni \$55 MXM