

HOTEL CALIFORNIA

TODOS SANTOS · BAJA · MEXICO

La Coronela
RESTAURANTE

APPETIZERS

Tortilla Soup	Chicken, avocado, sour cream and feta cheese.	\$135
Tomato Basil Soup	Freshly made sprinkled with Parmesan cheese.	\$120
Black Bean Soup	Flavored with cilantro and fresh cheese.	\$120
Guacamole	Home made sauce, salsa Mexicana and corn chips.	\$160
"3 Cheese" Quesadilla	Blue, mozzarella and Parmesan cheeses.	\$130
Ceviche Tostadas	Topped with green olives, Spanish onions and lime marinated "Catch of the day".	\$145
Fish Tacos	"Catch of the day", panfried with onions and poblano chiles.	\$145
Crab Cakes	Served with chipotle and Hotel California Tequila mayonnaise.	\$200
Flautas	Marinated pork, caramelized onions, mozzarella cheese and spicy salsa verde.	\$150
Sopes	Pulled pork "Pibil" style, with Spanish onions, jalapeño, roasted tomatoe salsa and beans.	\$150
Taco Platter	Flour or corn tortillas with pulled marinated beef, "achiote" stewed chicken and shrimp with guacamole and Mexican salsa. (for 2 people)	\$305

SALADS

Caesar	Homemade pesto croutons and Parmesan cheese.	\$140
Mixed Green Salad	Organic desert greens, jicama, beets and carrots with rosemary and dill vinaigrette.	\$190
Tomato Salad	Fresh mozzarella cheese and basil.	\$140
Grilled Arrachera Steak	On organic greens with roasted pepper salsa.	\$210
Brento Macho Salad	Roasted chicken, avocado, local dates, pecans, goat cheese on mixed organic greens with a mustard and agave dressing.	\$190

NACHOS & PIZZAS

Baked Nachos	Mozzarella cheese, jalapeños and black beans.	\$260
Margarita	Fresh tomatoes, mozzarella cheese and basil.	\$200
Honey Ham	Fresh pineapple and mozzarella.	\$225
Vegetarian	Roasted vegetables, almonds and mozzarella cheese.	\$220
Mexican Style	Traditional chorizo sausage, poblano peppers, Spanish onions, black beans.	\$225
Gourmet	Fresh pears, blue cheese, almonds and caramelized onions.	\$225
Grilled Arrachera Steak	Portobello mushrooms and spicy chipotle mozzarella cheese.	\$255

SANDWICHES

(all sandwiches are on fresh homemade bread)

Big Beef Burger	Melted Mozzarella cheese and bacon.	\$210
Grilled Chicken	With melted Mozzarella cheese.	\$200
Grilled Beef	Grilled Arrachera beef marinated "Todos Santos Style" steak sandwich.	\$215
Roasted Pepper Melt	Sundried tomatoes and Brie cheese.	\$175
Grilled Fish Burger	Home made wasabe mayonnaise.	\$200
Lamb Burger	Topped with Gorgonzola cheese and mango chutney.	\$260
Rosemary Focaccia	Prosciutto, salami, fresh mozzarella, tomatoes and basil.	\$210

PASTAS

Fusilli	Traditional chorizo sausage, artichoke hearts, olives, sundried tomatoes and basil.	\$220
Linguini	Chicken, fresh tomatoes, spinach in a Baja Chardonnay cream sauce.	\$245
Black Pepper Papardelle	Arrachera beef, mushrooms and chipotle cream.	\$270
Penne Rigate	Shrimp, scallops and smoked marlin in a creamy dill sauce with Baja Chardonnay.	\$305

SPECIALTIES

Quesadillas	Chicken breast marinated in pesto and Mozzarella cheese.	\$210
"Land and Sea" Quesadillas	Shrimp and grilled slivers of beef.	\$245
Enchiladas Verdes	Chicken, roasted peppers and spicy green tomatillo sauce.	\$210
Arrachera Steak	Roasted vegetables and refried beans with chipotle.	\$280
Suffed Chicken Breast	Goat cheese and pecans in an orange-jamaica glaze.	\$235
Fajitas	Chicken or Arrachera with roasted vegetables and rice.	\$250
Chile Relleno with Shrimp and Scallops	Stuffed poblano chilis and mozzarella in a dill sauce.	\$260
"Legendary" Mole	Chicken breast with homemade mole sauce, rice and fried plantains.	\$240
Tostadas	Pulled beef or "achiote" stewed chicken, mixed greens, avocado, tomatoes, sour cream and feta cheese with jalapeño and roasted tomato salsa. (2 pieces)	\$200

Check our blackboard for daily creations.
Executive Chef: Dany Lamote
Chef de Cuisine: Lucia Romero

Prices are in pesos, includes 16% tax.
We accept Visa, Mastercard
and American Express