



RELLENOS

EN NOGADA ROASTED POBLANO PEPPER STUFFED WITH PORK PICADILLO, ALMONDS AND RAISINS; TOPPED WITH A WALNUT SAUCE; SERVED WITH RICE AND BLACK BEANS; GARNISHED WITH FRESH POMEGRANATE SEEDS	21	!DE HUITLACOCH ROASTED POBLANO PEPPER STUFFED WITH A MEXICAN CORN TRUFFLE, ROASTED CORN AND CHILE DE ARBOL; TOPPED WITH MONTERREY CHEESE, AND MOLE ROJO; SERVED WITH REFRIED BEANS AND RICE	22
DE MARISCOS ROASTED POBLANO PEPPER STUFFED WITH SHRIMP AND BLACK DRUM FISH SAUTÉED IN A CHILE CHIPOTLE SAUCE; TOPPED WITH GOUDA CHEESE AND SOUR CREAM; SERVED WITH REFRIED BLACK BEANS AND RICE	24	DE ESQUITES ROASTED POBLANO PEPPER STUFFED WITH STREET CORN AND TOPPED WITH MONTERREY JACK CHEESE; SERVED ON A BED OF RICE AND REFRIED BLACK BEANS; GARNISHED WITH CHIPOTLE SAUCE, QUESO FRESCO AND EPAZOTE	20

ENCHILADAS

THREE CORN TORTILLAS STUFFED WITH CHOICE OF FILLING AND SAUCES, GARNISHED WITH CHILES CAPONES

VEGETARIANAS CHOICE OF SPINACH, MUSHROOMS OR CHEESE; TOPPED WITH SALSA VERDE	15	MOLE CHOICE OF CHICKEN OR CHEESE; TOPPED WITH SALSA MOLE	18
SUIZAS CHOICE OF CHICKEN OR CHEESE; TOPPED WITH SALSA SUIZA	17	RANCHERAS CHOICE OF BEEF OR CHEESE; TOPPED WITH SALSA RANCHERA	16
COCHINITA SLOW-COOKED PULLED PORK; TOPPED WITH CHOICE OF SALSA MOLE OR SALSA VERDE	17	DE CAMARON SAUTEE GULF SHRIMP; TOPPED WITH SALSA CHIPOTLE	18
POBLANAS	18		

CHOICE OF CHICKEN, BEEF, OR COCHINITA; TOPPED WITH POBLANO SAUCE

TACOS

TWO HOMEMADE CORN TORTILLAS WITH CHOICE OF FILLING. ALL TACOS ARE SERVED WITH BLACK BEANS AND MEXICAN RICE; GARNISHED WITH PICKLED RED ONIONS

VEGETARIANOS CHOICE OF MUSHROOMS OR GUACAMOLE; TOPPED WITH LETTUCE, PICO DE GALLO, QUESO FRESCO, SOUR CREAM AND JALAPEÑO SAUCE	14	DEL MAR CHOICE OF GRILLED SHRIMP OR BLACK DRUM FISH; TOPPED WITH CABBAGE, PICO DE GALLO, QUESO FRESCO, SOUR CREAM AND JALAPEÑO SAUCE	17
DE CARNE CHOICE OF CHICKEN, COCHINITA OR BEEF; TOPPED WITH LETTUCE, PICO DE GALLO, QUESO FRESCO, SOUR CREAM AND JALAPEÑO SAUCE	15	BAJA CHOICE OF FRIED SHRIMP OR BLACK DRUM FISH; SERVED WITH CARROT-CABBAGE CHIPOTLE MAYO COLE SLAW AND PICO DE GALLO	17

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. !CONTAINS NUTS.



DE LA PARRILLA

FROM THE GRILL

FAJITAS

ALL FAJITAS ARE SERVED WITH HOMEMADE CORN TORTILLAS, BLACK BEANS, RICE, GUACAMOLE, PICO DE GALLO, SOUR CREAM, AND CHEESE

<i>GRILLED CHICKEN OR VEGGIES</i>	18		
<i>SHRIMP</i>	22		
<i>BEEF</i>	22	<i>COMBINATION</i>	22

MAYITAS

YUCATAN STYLE FAJITAS; SHRIMP OR CHICKEN MARINATED IN ACHIOTE AND GRILLED; SERVED WITH BEANS, RICE, GUACAMOLE, PICO DE GALLO, SOUR CREAM AND CHEESE

<i>CHICKEN</i>	18
<i>SHRIMP</i>	22

ENSALADAS

SALADS

MIXTA FRESH BABY GREENS, BELL PEPPERS, TOASTED WALNUTS, AVOCADO, TOMATOES, FETA CHEESE AND HONEY BALSAMIC DRESSING	12	ESPINACAS BABY SPINACH, TOASTED ALMONDS, STRAWBERRIES, AVOCADO, TOMATOES, PICKLED ONIONS, FETA CHEESE AND DIJON MUSTARD VINAIGRETTE	12
PICADA GREEN LEAF LETTUCE, TOMATOES, AVOCADO, CUCUMBERS, PEPITAS, ROASTED CORN, FETA CHEESE, BELL PEPPERS AND HOUSE DRESSING	12	YUCATECA CHICKEN BREAST MARINATED IN ACHIOTE, GREEN LEAF LETTUCE, CARROTS, CHEESE, TOMATOES, CABBAGE, AVOCADO, RICE, BLACK BEANS AND HOUSE DRESSING	16

ADD TO ANY SALAD CHICKEN OR BEEF 7 • FISH OR SHRIMP 10

PARA LOS NIÑOS

FOR THE KIDS

CHILE CON QUESO 6

PALOMA SPECIAL GRILLED CHICKEN OR BEEF FAJITA, WITH RICE, BLACK BEANS AND TORTILLAS	10	QUESADILLA A GRILLED CORN TORTILLA WITH CHEESE; SERVED WITH RICE AND BLACK BEANS	10
POLLO FRITO CHICKEN FINGERS SERVED WITH RICE AND SALSA KETCHUP	10	ENCHILADA CHEESE OR CHICKEN ENCHILADA; SERVED WITH RICE, BLACK BEANS AND SOUR CREAM SAUCE	10

POSTRES

DESSERTS

TRES LECHE FLAN	8	TORTA DE CHOCOLATE	8
	8	PASTEL DE QUESO	8

BEBIDAS

BEVERAGES

TOPO CHICO	5	LEMONADE	3.5	COFFEE	3.5
JARRITOS	4	ICED TEA	3.5	DECAF	3.5
COCA MEXICANA	5	FOUNTAIN DRINKS	3.5	HOT TEA	3.5

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LUNCH SPECIALS

SERVED MONDAY THROUGH FRIDAY 11-3

SOUP AND SALAD 10

TORTILLA SOUP WITH A SMALL ENSALADA MIXTA

TOSTADA 5

CRISPY CORN TORTILLA TOPPED WITH REFRIED BLACK BEANS, CHICKEN, LETTUCE, PICO DE GALLO, QUESO FRESCO AND SOUR CREAM

(MAKE IT A PLATE: 3 TOSTADAS FOR \$13)

TAQUITOS DORADOS 11

TWO GRILLED ENCHILADAS FILLED WITH CHICKEN AND CHEESE; SERVED WITH SALSA VERDE, RICE AND GUACAMOLE; TOPPED WITH CABBAGE, SOUR CREAM AND QUESO FRESCO

ENCHILADAS Y TACOS

(ALL ENCHILADAS AND TACO PLATES ARE SERVED WITH RICE AND BLACK BEANS)

SPINACH ENCHILADAS 11

SAUTEED SPINACH WITH ONIONS AND JALAPEÑOS; TOPPED WITH SALSA VERDE

MUSHROOM ENCHILADAS 11

SAUTÉED MUSHROOMS WITH EPAZOTE AND GUAJILLO PEPPER; TOPPED WITH SALSA VERDE OR RANCHERA

CHICKEN ENCHILADAS 11

SHREDDED CHICKEN WITH CHEESE; TOPPED WITH SALSA VERDE OR SALSA RANCHERA

TACOS VEGETARIANOS 11

MUSHROOMS OR GUACAMOLE TACOS WITH LETTUCE, QUESO FRESCO, PICO DE GALLO, PICKLED RED ONIONS AND JALAPEÑO SAUCE

TACOS DE CARNE 11

SHREDDED BEEF; TOPPED WITH QUESO FRESCO, LETTUCE, PICO DE GALLO, PICKLED ONIONS, GUACAMOLE, SOUR CREAM AND JALAPEÑO SAUCE

TACOS COCHINITA 11

PULLED PORK TOPPED WITH; QUESO FRESCO, LETTUCE, PICO DE GALLO, PICKLED ONIONS, GUACAMOLE, SOUR CREAM AND JALAPEÑO SAUCE

BAJA TACOS 13

FISH OR SHRIMP LIGHTLY BREADED AND FRIED; TOPPED WITH A CHIPOTLE-MAYO COLE SLAW, PICKLED ONIONS AND PICO DE GALLO

TACOS DEL MAR 13

FISH OR SHRIMP GRILLED; TOPPED WITH CABBAGE, QUESO FRESCO, PICO DE GALLO, PICKLED ONIONS, GUACAMOLE, SOUR CREAM AND JALAPEÑO SAUCE

FAJITA TACOS 12

GRILLED CHICKEN OR BEEF FAJITA; TOPPED WITH QUESO FRESCO, LETTUCE, PICO DE GALLO, PICKLED ONIONS, GUACAMOLE, SOUR CREAM AND JALAPEÑO SAUCE

A LA CARTA

TACO	5	BEANS	4
ENCHILADA	6	SAUTEED SPINACH	5
RICE	4	GRILLED VEGETABLES	6

UPCHARGE FOR SEAFOOD AND FAJITA MEAT

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ESPECIALIDADES DE LA CASA

HOUSE SPECIALTIES

TAQUITOS DORADOS 17

THREE GRILLED ENCHILADAS FILLED WITH CHOICE OF CHICKEN OR PULLED PORK; SERVED WITH SALSA VERDE, RICE AND GUACAMOLE; TOPPED WITH CABBAGE, SOUR CREAM AND QUESO FRESCO

WITH SHRIMP 20

PECHUGA A LA PARRILLA 16

GRILLED CHICKEN BREAST COVERED WITH CHOICE OF SALSA MOLE OR CHIPOTLE; SERVED WITH RICE, GRILLED VEGETABLES AND GUACAMOLE

CAMARONES VERACRUZANA 24

GULF JUMBO SHRIMP SAUTÉED WITH OLIVES, TOMATOES, CAPERS, ONIONS, JALAPEÑOS, GARLIC, AND OLIVE OIL; SERVED ON A BED OF RICE

CAMARONES EMPANIZADOS 24

JUMBO GULF SHRIMP LIGHTLY BREADED AND FRIED; SERVED WITH RICE, PICO DE GALLO, GUACAMOLE AND SALSA CHIPOTLE

CAMARONES CHIPOTLE 24

JUMBO GULF SHRIMP SAUTÉED IN OUR CHIPOTLE CREAM SAUCE; SERVED ON A BED OF RICE

*LOMO DE PUERCO 22

PORK TENDERLOIN GRILLED, SERVED ON A ROASTED PUMPKIN SEEDS AND AVOCADO SAUCE, WITH RICE AND GRILLED VEGETABLES

CAMARONES POBLANOS 24

JUMBO GULF SHRIMP SAUTÉED IN POBLANO SAUCE SERVED ON A BED OF RICE WITH NOPALITOS, QUESO FRESCO AND AVOCADO

PESCADO EMPANIZADO 24

LINE-CAUGHT BLACK DRUM FILLET, LIGHTLY BREADED AND FRIED; SERVED WITH RICE, PICO DE GALLO, GUACAMOLE AND SALSA CHIPOTLE

FILETE DE PESCADO 24

LINE-CAUGHT BLACK DRUM FILET, GRILLED AND SERVED WITH SALSA CHIPOTLE, RICE, AND CHIPOTLE-MAYO COLE SLAW

PESCADO A LA TALLA 24

BLACK DRUM FILLET WRAPPED IN A CORN TORTILLA AND GRILLED; SERVED WITH RICE, GRILLED TOMATOES, AND CHIPOTLE-MAYO COLE SLAW

*FILETE DE RES 32

8OZ BLACK ANGUS BEEF TENDERLOIN STEAK, GRILLED AND TOPPED WITH ROASTED PEPPERS AND GOAT CHEESE BUTTER; SERVED WITH GRILLED VEGETABLES, RICE AND GUACAMOLE

!*CARNE TAMPIQUEÑA 32

BLACK ANGUS BEEF TENDERLOIN FILLETED AND GRILLED, SERVED WITH GRILLED ONIONS, RICE, BLACK BEANS, GUACAMOLE AND A CHEESE ENCHILADA MOLE

FILET MIGNON 36

8OZ FILET MIGNON; GRILLED AND SERVED ON A BED OF ESQUITES, AND GRILLED VEGETABLES; TOPPED WITH A ROASTED POBLANO GOAT CHEESE BUTTER

COCHINITA PIBIL 20

CHEF-OWNER FRANCISCO'S FAMILY RECIPE OF SLOW COOKED PORK SHOULDER MARINATED IN ACHIOTE AND WRAPPED IN A BANANA LEAF; SERVED WITH RICE, BLACK BEANS, GUACAMOLE, PICKLED ONIONS AND JALAPEÑO CREAMY SAUCE

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BOTANAS

APPETIZERS

TOTOPOS CATARINA HH 8 15

MEXICO CITY STYLE NACHOS MADE WITH CRISPY CORN TORTILLAS, COVERED WITH REFRIED BLACK BEANS MONTERREY JACK CHEESE, PICO DE GALLO, AVOCADO, MEXICAN SOUR CREAM, QUESO FRESCO, AND JALAPEÑO SAUCE, GARNISHED WITH PICKLED RED ONIONS AND JALAPEÑOS

QUESO FUNDIDO HH 7 13
MONTERREY JACK CHEESE MIXED WITH ROASTED JALAPEÑOS, TOMATOES, AND ONIONS; SERVED ON A HOT SKILLET WITH HOMEMADE TORTILLAS *ADD SHRIMP 6 MUSHROOMS OR VENISON CHORIZO 3*

!CAZUELA CON POLLO HH 6 12
CHICKEN TOPPED WITH MOLE SAUCE AND MELTED CHEESE; SERVED ON A HOT SKILLET WITH HOMEMADE CORN TORTILLAS

QUESADILLAS HH 6 12
MEXICAN STYLE QUESADILLA MADE WITH FRESH HOMEMADE CORN TORTILLAS FILLED WITH CHEESE, ROASTED JALAPEÑOS AND ONIONS
CHICKEN OR BEEF 4 • HUITLACOCHÉ OR SHRIMP 6

AGUACHILE HH 8 16
SHRIMP, CUCUMBERS, RED ONIONS, CURED IN AGUACHILE SERVED WITH AVACADO AND TOTOPOS

GUACAMOLE HH 7 13
FRESH AVOCADO, TOMATILLOS, CILANTRO, ONIONS AND JALAPEÑOS; SERVED WITH TOTOPOS

COCTEL DE CAMARONES HH 8 16

GULF SHRIMP, TOSSED WITH TOMATO SAUCE, ONIONS, TOMATOES, JALAPEÑOS, CILANTRO, OLIVE OIL, VINAGER, AND SALSA VALENTINA

SOPAS

SOUPS

SOPA TARAXCA CUP 6 BOWL 10 OUR SIGNATURE TORTILLA SOUP

CREMA DE ELOTE CUP 6 BOWL 10
ROASTED CORN CREAM

CREMA DE POBLANO CUP 6 BOWL 10
ROASTED POBLANO SOUP

GORDITA HH 7 13
A CORN MASA POCKET, STUFFED WITH REFRIED BLACK BEANS, QUESO FRESCO, SOUR CREAM, CABBAGE, AVOCADO, AND CHOICE OF VENISON CHORIZO, CHICKEN, OR PORK
HUITLACOCHÉ OR SHRIMP 6

SOPES HH 7 13
THREE CORN MASA BOATS TOPPED WITH REFRIED BLACK BEANS, CABBAGE, QUESO FRESCO, SOUR CREAM, AND CHOICE OF CHICKEN OR PORK

HUARACHE HH 7 13
A LONG CORN MASA BOAT, TOPPED WITH REFRIED BLACK BEANS, QUESO FRESCO, MEXICAN SOUR CREAM, AND NOPALITOS

***CEVICHE** HH 8 16
FRESH LINE-CAUGHT GULF BLACK DRUM CURED IN LIME JUICE, OLIVES, CAPERS, TOMATOES, ONIONS, FRESH JALAPEÑO, CILANTRO AND MEXICAN OREGANO



BRUNCH

SERVED SATURDAY 11 TO 3:00 PM AND SUNDAY 10 TO 3:00 PM

MIMOSA 5 **HOMEMADE RED SANGRIA** 8

DAIQUIRI 8 **BLOODY MARY** 10
STRAWBERRY, MANGO, OR COCONUT TITO'S VODKA AND SANTA CATARINA BLOODY MARY MIX

MARGARITA DE ORO 10 **MARGARITA DE PLATA** 10
COZADORES REPOSADO TEQUILA, BAUCHANT ORANGE LIQUOR, ORANGE JUICE, FRESH LIME AND AGAVE NECTAR HERRADURA SILVER TEQUILA, COINTREAU, FRESH LIME AND AGAVE NECTAR

BRUNCH PLATES

ALL BRUNCH PLATES ARE SERVED WITH HOMEMADE CORN TORTILLAS AND FRUIT

CHILAQUILES POBLANOS 14 **HUEVOS RANCHEROS** 13
TORTILLA CHIPS WITH SALSA POBLANO, SOUR CREAM, QUESO FRESCO, ONIONS, AVOCADO AND TWO OVER EASY EGGS TWO OVER EASY EGGS SERVED ON A CORN TORTILLA TOPPED WITH BLACK BEANS, CHEESE, SALSA RANCHERA, AND POTATOES

CHILAQUILES 14 **HUEVOS TOLUQUEÑOS** 13
TORTILLA CHIPS WITH SALSA RANCHERA, SOUR CREAM, QUESO FRESCO, ONIONS, AVOCADO AND TWO OVER EASY EGGS SCRAMBLED EGGS WITH VENISON CHORIZO, AVOCADO, QUESO FRESCO, SOUR CREAM AND SALSA VERDE; SERVED ON A CORN TORTILLA AND BLACK BEANS

MIGAS 12 **!HUEVOS POBLANOS** 13
SCRAMBLED EGGS WITH TORTILLA CHIPS, TOMATOES, ONIONS, FRESH JALAPEÑOS, CHEESE AND CILANTRO; SERVED WITH BLACK BEANS SCRAMBLED EGGS WITH CHICKEN PICADILLO, MOLE SAUCE AND QUESO FRESCO; SERVED ON A CORN TORTILLA AND BLACK BEANS

HUEVOS BATIDOS 12 **BREAKFAST ENCHILADAS** 15
SCRAMBLED EGGS WITH CHOICE OF VENISON CHORIZO, POTATOES, BACON OR HAM; SERVED WITH BLACK BEANS TWO CHICKEN ENCHILADAS; TOPPED WITH SALSA RANCHERA; SERVED WITH BLACK BEANS, TWO OVER EASY EGGS AND POTATOES

*FILETE RANCHERO 18

BLACK ANGUS BEEF TENDERLOIN FILETED AND GRILLED; SERVED WITH TWO OVER EASY EGGS, SALSA RANCHERA, BLACK BEANS AND POTATOES

OMELETS

ALL OMELETS ARE SERVED WITH BLACK BEANS AND SALSA RANCHERA

CHOOSE FROM:

CHAMPIÑONES 12 PAVO Y ESPINACAS 12 POLLO Y ESPINACAS

A LA CARTA

BREAKFAST TACO 4 **HAM** 5 **POTATOES** 5
SAUTEED SPINACH 5 **CHORIZO** 5 **GRILLED VEGETABLES** 5

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SANTA CATARINA

is a unique boutique Mexican Restaurant located in the heart of Texas. Santa Catarina features a sugar-free bar, fresh Gulf seafood, gluten free and vegetarian dishes, homemade corn tortillas and a number of Mexican delicacies.

The owners, Francisco Cortez, and Jesus Hernandez worked in well known restaurants in Austin for a great combined number of years. They know the demands of the delicate and educated American palate, and are committed to meeting and exceeding the expectations of such great patrons.

*Santa Catarina invites you to enjoy a number of rare and unique Mexican delicacies; such as Huilitlacoche; a Mexican corn truffle, Cochinita Pibil; a young pig shoulder slow cooked wrapped in a banana leaf, and homemade queso fresco.
Yes, we make our own queso fresco!*

BUEN PROVECHO!



SANTA
CATARINA
Mexican Restaurant



santacatarinarestaurant.com

Lakeway: 1310 RR 620 South, Suite A4 Lakeway, Texas 78734

Cedar Park: 500 Cypress Creek Rd, Suite 170 Cedar Park, Texas 78613

Cherrywood: 2901 Manor Rd, Suite 100 Austin, Texas 78722

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