

Restaurante Bar La Gran Santa

Pizzas Gourmet Menu

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Morelos 9, Centro, 49340 Tapalpa, Jal., Mexico

❖ ENTRADAS

Bruschetta de Focaccia	MX\$160.00
Taco arabe de pastor	MX\$110.00
Papas Francesas	MX\$95.00
Papas Gajo	MX\$95.00
Dedos de queso	MX\$120.00

❖ EMPANADAS ARGENTINAS CON QUESO FRITAS

la clasica de carne molida sin Queso	MX\$40.00
Jamon	MX\$40.00
Peperoni	MX\$40.00
Hawaiana	MX\$40.00
Champiñon	MX\$40.00

❖ PIZZAS ESPECIALIDAD PREMIUM

La Famosa de Pastor	MX\$270.00
La Mexicana	MX\$270.00
Veggi (vegetariana con queso adobera)	MX\$220.00
Vegana 100%	MX\$300.00
Mediterranea (vegetariana)	MX\$290.00

❖ PIZZAS COMBINADAS CLASICAS

Pepecha	MX\$190.00
Hawaiana	MX\$190.00
Margarita	MX\$180.00
5 Quesos	MX\$190.00
Pepespecial	MX\$200.00

❖ PIZZAS BASICAS medianas para 2 personas

Pepperoni	MX\$170.00
Jamon	MX\$160.00
Salchicha	MX\$160.00
Champiñones	MX\$160.00

❖ LAS PASTAS

Fetuccini A la Marinera	MX\$360.00
Fetuccini Al pesto Camaron	MX\$300.00
Fetuccini Al pesto Arrachera	MX\$280.00
Fetuccini Al pesto	MX\$220.00
Fetuccini A la Arrabiata Arrachera	MX\$260.00

❖ LOS POSTRES

Tiramisu Clasico italiano	MX\$90.00
Cheese cake	MX\$90.00
Pay de limon	MX\$90.00
Flan de cajeta con chongos	MX\$90.00
Fondant de chocolate con helado	MX\$90.00

❖ BEBIDAS LA SANTA

Tizana de frutos rojos fria	MX\$100.00
Claricot	MX\$90.00

Mojito clasico	MX\$120.00
Mojito fresa	MX\$120.00
Gin Santa Pasion	MX\$160.00

❖ CORTES

NEW YORK 310 GRMS	MX\$350.00
ARRACHERA 300 grms	MX\$350.00

When you sit down at Restaurante Bar La Gran Santa Pizzas Gourmet in Tapalpa, you immediately sense that the experience is more than just grabbing a bite-it is about savoring flavors that highlight both local tradition and international influence. The **Restaurante Bar La Gran Santa Pizzas Gourmet Menu** has been designed to balance comforting starters, bold Argentine empanadas, and a wide variety of pizzas ranging from premium specialties to familiar classics. Every section of the menu feels intentional, offering diners a chance to explore something hearty, something fresh, and something unmistakably memorable.

Starting with **entradas**, the appetizers here are crafted to open the appetite in the most inviting way. The **Bruschetta de Focaccia** takes the spotlight with its crisp bread and fresh toppings, offering a simple yet satisfying bite that feels both Italian and rustic. If you want something with more local flair, the **Taco árabe de pastor** is a standout-juicy, marinated meat paired with soft bread, giving a nod to Middle Eastern inspiration but staying true to Mexican seasoning. For something more casual and shareable, the menu includes **Papas Francesas** and **Papas Gajo**, both styles of fries that are golden and perfectly seasoned, and **Dedos de queso**, gooey cheese sticks that never fail to delight. This opening lineup sets the tone for comfort and flavor.

Then come the **Empanadas Argentinas con Queso Fritas**, an irresistible section of the menu. These golden pockets are fried to perfection, with fillings that range from the classic to the playful. The **clásica de carne molida sin queso** is perfect for those who love the traditional minced beef flavor without extra creaminess, while the **jamón** and **peperoni** empanadas feel like a fun twist that bridges Latin and Italian palates. The **hawaiana**, filled with ham and pineapple, brings a sweet-salty combination, while the **champiñón** empanada offers a vegetarian option that feels earthy and comforting. This part of the menu shows just how versatile and indulgent empanadas can be, and they're excellent for sharing at the table.

The heart of the **Restaurante Bar La Gran Santa Pizzas Gourmet Menu** is undoubtedly the pizzas. Under **Pizzas Especialidad Premium**, the creativity and

boldness of the kitchen truly shine. **La Famosa de Pastor** brings the beloved taco flavor into pizza form, marrying marinated pork with cheese and spices for a dish that feels authentically Mexican and daring. **La Mexicana** adds layers of flavor with toppings that reflect the country's bold culinary style. For those seeking lighter or plant-based options, the **Veggi** with queso adobera balances cheesy richness with garden-fresh vegetables, while the **Vegana 100%** ensures that vegan diners are not left behind. The **Mediterránea**, another vegetarian delight, captures the freshness of Mediterranean cuisine with wholesome toppings. This selection alone makes the restaurant feel inclusive and innovative, showing how a pizza menu can adapt to diverse preferences.

If you lean toward traditional comfort, the **Pizzas Combinadas Clásicas** deliver everything you'd hope for. The **Pepecha** stands out with its strong flavors and rich combination, while the **Hawaiana** remains a classic crowd-pleaser for those who enjoy the sweet bite of pineapple paired with ham. The **Margarita** offers simplicity done right-fresh tomato, cheese, and basil creating a timeless experience. For cheese lovers, the **5 Quesos** is indulgence on a plate, with layers of creamy, melty richness. And then there's the **Pepespecial**, a fun twist on pepperoni that feels like it was made for those who never get enough of that familiar, savory topping. These pizzas reflect comfort and nostalgia, making them the kind of dishes you can come back to again and again.

For smaller gatherings or when you just want something quick and satisfying, the **Pizzas Básicas medianas para 2 personas** are a perfect fit. They cover the classics: **Pepperoni**, **Jamón**, **Salchicha**, and **Champiñones**. These are the staples that make pizza nights easy and familiar, perfect for sharing with a friend or enjoying solo when you want a no-fuss, flavorful meal. Their manageable size ensures freshness and convenience without losing the essence of great pizza.

What makes the **Restaurante Bar La Gran Santa Pizzas Gourmet Menu** so appealing is the way it weaves together variety and identity. You'll find Italian-inspired starters sitting next to Mexican tacos, Argentine empanadas blending with pizza, and premium toppings sharing the spotlight with familiar comfort food. Every item feels crafted to please a wide audience, yet the menu never loses its sense of place in Tapalpa. It speaks to adventurous eaters who want to try bold fusions like pastor pizza, and it also caters to those who just want a slice of pepperoni with crispy fries on the side. It's that balance-between gourmet creativity and approachable comfort-that makes this menu worth exploring in detail.

Dining here is like experiencing several culinary traditions under one roof, each plate telling a story of influences from Italy, Argentina, and Mexico. Whether you start with cheese sticks and fries, dive into golden empanadas, or share a premium pizza topped with Mediterranean flavors, you'll leave satisfied not only by the food but by the thoughtfulness behind every offering. The **Restaurante Bar La Gran Santa Pizzas Gourmet Menu** is more than just a list of dishes-it's a carefully

curated journey where every bite adds to the richness of the experience in Tapalpa.