



# LA FINCA Y EL MAR

RANCHO SANTANA

## *Starters*

### **Burrata**

fresh house-made cheese, sourdough, olive oil

8

### **Remolacha del Huerto**

garden beets, passionfruit vinaigrette, goat cheese,  
caramelized walnuts

10

### **Croquetas de Queso Cabra**

breaded goat cheese croquettes, traditional candied papaya

9

### **Ensalada de Aguacate**

garden greens, local avocado, onion, citrus dressing

10

### **Elote Asado**

grilled sweet corn, garlic aioli, cuajada, cilantro

8

### **Ensalada de Tomate**

heirloom tomatoes, house cheese, basil

10

### **Tartar de Atún**

fresh tuna, avocado, garden cucumber, ponzu

16

### **Costillas de Cerdo**

farm-raised smoked pork, caramel-chili glaze

15

## *Main Courses*

### **Fettuccine Boloñesa**

farm beef and pork Bolognese, artisanal noodles

16

### **Pescado a la Plancha**

seared catch of the day, shrimp and corn chowder, roasted potato

22

### **Chuletas de Cordero**

farm lamb chops, grilled vegetables, rosemary-rum reduction

26

### **Pescado a la Parrilla**

mediterranean-style fisherman's catch

26

### **Pulpo a la Parrilla**

grilled octopus, chipotle aioli, roasted potato

18

### **Chuleta de Cerdo**

garden-herbed pork chop, braised greens, papaya chutney

24

### **Ribeye a la Parrilla**

16 oz dry-aged ribeye, trio of sauces

28

### **Tomahawk**

32 oz farm-raised beef

45

## *Sides*

### **Raspa-style rice**

6

### **Hand-cut fries**

4

### **Mashed potatoes**

4

### **Grilled vegetables**

6

### **Braised greens**

6

### **Esquites**

6



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## *Desserts*

### **Buñuelos**

yucca and cheese bites, cinnamon syrup

7

### **Hojuela**

flambéed banana, ice cream

5

### **Pie de Limón**

graham cracker crust, orchard lime

7

### **Espumilla**

italian meringue, passionfruit crème

4

### **Soufflé de Chocolate**

organic dark chocolate, ice cream

7

### **Helado Casero**

house-made ice cream

4



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## *Para Beber*

### Vinos por Copa

#### Blancos

##### Pinot Grigio

6

##### Sauvignon Blanc

9

##### Chardonnay

12

#### Tintos

##### Malbec

7

##### Pinot Noir

12

##### Cabernet Sauvignon

15

### Cocteles

#### El Ocaso

lemongrass infused Flor de Caña 4 year, ginger kombucha,  
hibiscus bitters, lime

6

#### la Carta Postal

vodka, muddled watermelon & basil, lime,  
dash of balsemie

8

#### el Hortaleño

jalapeño infused tequila, lime,  
muddle cucumber & cilantro, salt

8

#### el Palmetto

house spiced Flor de Caña 12 year, vermouth  
rojo, bitters, orange peel

9

#### Sangría Blanca

white wine, passion fruit, fresh pineapple & watermelon

GLASS - 6

PITCHER - 18

#### Margarita

Silver Tequila, homemade orange liqueur, fresh lime juice

REGULAR - 7

PITCHER - 22

#### Mojito

Flor de Caña 4 year, fresh lime juice, mint

REGULAR - 6

PITCHER - 22

### Cervezas

#### Toña, Victoria

3

#### Heineken, Corona

5

#### Rancho Santana Seasonal Ale

6

- MAKE IT A MICHELADA FOR \$1 -