



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

Pancita de Cerdo

chile-caramel crispy pork belly, watermelon, whipped ricotta

14

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

Pulpo a la Parrilla

grilled octopus, chipotle aioli, roasted potato

18

Pescado a la Plancha

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

22

Chuleta de Cerdo

coffee-rubbed pork chop, plantain-bean hash, papaya chutney

24

Pollo Asado

free-range grilled chicken, creamy polenta

16

Ribeye a la Parrilla

16 oz dry-aged ribeye, trio of sauces

28

Pescado a la Parrilla

crispy whole fisherman's catch

26

Moussaka Vegetariana

garden vegetables, béchamel, citrus salad

10

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

el Hortaleño

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

8

Sangría Blanca

white wine, passion fruit, fresh pineapple & watermelon

GLASS - 6

PITCHER - 18

la Carta Postal

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

8

el Palmetto

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

9

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 -