



LA FINCA Y EL MAR
RANCHO SANTANA

Starters

Ensalada de Papaya

green papaya, carrot, cilantro, mint, chacalín
10

Zanahorias Glaseadas

garden carrots, whipped ricotta, goat and feta cheese, cashew
10

Ensalada de Churrasco

grilled beef tenderloin on top of garden greens, tomato, guacamole
14

Tostadas de Camarón

creamy shrimp salad served on kale and corn tostadas
12

Pancita de Cerdo

chile-caramel crispy pork belly, watermelon, whipped ricotta
14

Tartar de Res

beef tenderloin, capers, dijon, bone marrow
12

Ensalada Caprese

fresh mozzarella, garden tomatoes, basil pesto, sourdough dirt
10

Costillas de Cerdo

farm-raised smoked pork, caramel-chili glaze
15

Main Courses

Gnudi del Huerto

ricotta and garden greens pillows with a four-cheese sauce
16

Pescado a la Plancha

seared catch of the day, pumpkin purée, grilled pineapple
22

Enrollado de la Finca

farm-raised chicken breast, dill sauce, chipotle aioli
16

Pescado Frito

crispy whole fisherman's catch, starfruit glaze, steamed rice
grilled vegetables
26

Fetuccine al Pesto

artisanal noodles, basil pesto, house-made burrata
14

Chuleta de Cerdo

coffee-rubbed pork chop, plantain-bean hash, papaya chutney
24

Ribeye Mar y Tierra

grilled prime rib, succulent shrimp risotto
22

Risotto de Calabaza

vegan pumpkin risotto, cherry tomatoes, balsamic reduction
14

Tomahawk

32 oz farm-raised beef, yucca chips
45

Sides

Raspa-style rice

6

Hand-cut fries

4

Mashed potatoes

4

Grilled vegetables

6

Tostones

4

Esquites

6



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Desserts

Opera

almond biscuit, coffee syrup, chocolate ganache

7

Flan de Tamarindo

garden tamarind, cayenne cookie

5

Pie de Limón

graham cracker crust, orchard lime

7

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

14

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 - 20

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 \$1.5 -