



LA FINCA Y EL MAR

RANCHO SANTANA

Executive Chef Jerson Rivas / Sous Chef Eveling Cruz, Jerry Cruz

Entradas

Pipián con Queso

garden squash, fresh house cheese, basil
8

Maduritos

sweet plantain stuffed with cheese, smoked tomato sauce
10

Burrata

garden cherry tomatoes, pesto, balsamic reduction
10

Ensalada César

garden greens, sourdough crutons
10

Mejillones en Salsa Ahumada

steamed mussels, smoked tomato sauce, sourdough
18

Ensalada de Churrasco

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

Costillas de Cerdo

farm-raised smoked pork, caramel-chili glaze
15

Tiradito de Pescado

fresh catch of the day, soy, lime, garden chili
16

Pancita de Cerdo

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

Fuertes

Rondón

traditional Caribbean-Nicaraguan seafood soup
20

Pollo a las Brasas

slow-smoked farm chicken, mashed potatoes, roasted carrots
18

Spaghetti con Almejas

artisan noodles, garlic-butter clams, white wine
20

Pescado a la Tipitapa

crispy whole fisherman's catch, Tipitapa sauce, steamed rice, tostones
26

Pescado de la Casa

soy-glazed catch of the day, sweet plantain, steamed rice
20

Puyazo

grilled sausage, gallopinto, garden vegetables
26

Chuleta de Cerdo

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

Tazón del Huerto

sweet plantain hash, falafel, curried cashews, coconut braised greens
16

Churrasco Santana

grilled beef tenderloin, piri piri shrimp, crispy potato cake, long beans
35

Adicionales

Garden Salad

4

Grilled vegetables

6

Tostones

4

Egg-fried rice

6

Hand-cut fries

4

Mashed Potatoes

4



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Postres

Opera

almond biscuit, coffee syrup, dark chocolate covering

7

Manjar de Yuca

yucca and cheese cake, caramel

7

Pie de Limón

graham cracker crust, orchard lime

7

Muffin de Maíz

garden corn muffin, dulce de leche, banana ice cream

7

Profiteroles

bavarian cream puff, passionfruit granita

7

Helado Casero

house-made ice cream

4



LA FINCA Y EL MAR

RANCHO SANTANA

Bar Supervisor José Manuel Baldizón

Cervezas

Toña, Victoria
3

Heineken, Corona
5

Ron

Flor de Caña 4 year
4

Flor de Caña 7 year
6

Flor de Caña 12 year
12

Flor de Caña 18 year
18

Flor de Caña 25 year
25

Flor de Caña 130 anniversary
20

Vodka

Absolut
6

Finlandia
5

Grey Goose
12

Tito's
10

Tequila

El Charro Silver
5

Herradura Reposado
14

Cócteles Clásicos

Margarita
Silver Tequila, homemade orange liqueur,
fresh lime juice
7

Nica Old Fashioned
Flor de Caña 12 year, bitters, orange peel
12

Espresso Martini
Kahlúa, Espresso, Finlandia
10

Mojito
Flor de Caña 4 year, fresh lime juice, mint
6

Smoked Negroni
Tanqueray, Sweet Vermouth, Campari

12

Night Cap
Flor de Caña 25 year, espresso, selection of
cigar
35

Whiskey

Jack Daniel's
8

Chivas Regal
12

Johnnie Walker Red
6

Johnnie Walker Red
12

Ginebra

Bombay Sapphire
8

Tanqueray
8

Cócteles de la Casa

El Hortaleño
jalapeño infused tequila, lime,
muddled cucumber & cilantro, salt
8

Sangría Blanca
white wine, passion fruit, fresh pineapple &
watermelon
6

Carta Postal
vodka, muddled watermelon & basil, lime,
dash of balsamic
8

Famoso Smash
Whiskey, lime juice, garden mint
8

Jardinero
Flor de Caña 4 year, St. Germain, lime,
tonic water
8

Diablo
Habanero infused tequila, passion fruit and
lime juice, soda water
7

S'moretini
Finlandia, Bailey's, chocolate syrup, espres-
so, roasted marshmallow
9

Aperitivos y Digestivos

Bailey's
6

Amaretto DiSaronno
11

Kahlua
6

Aperol
8

Campari
8

Hennessy
15