



# LA FINCA Y EL MAR

RANCHO SANTANA

*Executive Chef Jerson Rivas / Sous Chef Eveling Cruz & Jerry Cruz*

## ENTRADAS

Patí Costeño	traditional Caribbean-Nicaraguan spicy meat pies	10
Tamal con Mole	garden sweet corn masa, creole cheese, mole poblano 🌿🍷	8
Pancita de Cerdo	chile-caramel crispy pork belly, watermelon, whipped ricotta	14
Carpaccio de Remolacha	garden beet duo, citrus vinaigrette, candied nuts 🍷	8
Burrata	garden tomatoes, pesto, balsamic reduction 🍷	10
Costillas de Cerdo	farm-raised smoked pork ribs, caramel-chili glaze	10

## ENSALADAS

Ensalada César	garden greens, sourdough croutons 🍷	10
Ensalada de Churrasco	grilled beef tenderloin on top of garden greens, cabbage, tomato, guacamole 🌿	14

## FUERTES

Spaghetti Boloñesa	beef and pork meat sauce, artisan noodles, parmesan & garden basil	16
Tazón del Huerto	sweet plantain hash, falafel, curried cashews, coconut braised greens 🌿🍷🍷	16
Estofado de Cordero	tomato curried braised lamb and vegetables, steamed rice, cashews 🌿	15
Mole de Pollo	panko-cruste chicken breast, mole Poblano, sweet corn, dates	14
Pescado a la Plancha	seared catch of the day, garden risotto, herb salad, golden butter 🌿🍷🍷	20
Chuleta de Cerdo	coffee-rubbed pork chop, plantain-bean hash, papaya chutney 🌿	24
Pescado a la Tipitapa	crispy whole fisherman's catch, Tipitapa sauce, steamed rice, tostones 🍷🍷	26
Filete Mignon	bacon-wrapped beef medallion, spinach & whipped ricotta ravioli, green beans, sweet corn	26
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

### Pie de Limón

graham cracker crust, orchard lime

7

### Torta de Coco

vanilla sponge cake, buttercream, toasted coconut

7

### Helado Casero

house-made ice cream

4



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*Bar Supervisor José Manuel Baldizón*

## Cervezas

Toña, Victoria  
3

Heineken, Corona  
5

Cervecería SJDS  
6

## 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 Black  
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

Kahlúa  
6

Aperol  
8

Campari  
8

Hennessy  
15