







# LA FINCA Y EL MAR

RANCHO SANTANA







Head Chef Jerry Cruz / Sous Chef Eveling Cruz

## MENÚ CASUAL


### PARA COMPARTIR *TO SHARE*

<b>Tostones con Queso</b> twice fried plantain, creole cheese, refried beans, pico de gallo _____	9	 
<b>Nachos</b> <i>beef, chicken or chorizo</i> +4, red beans, cheddar queso, garden lettuce, pickled jalapeño, pico de gallo, avocado _____	10	
<b>Camarones de Coco</b> coconut-crusting shrimp, sweet chili sauce _____	14	
<b>Alitas de Pollo</b> crunchy chicken wings, classic buffalo _____	12	

### CLÁSICOS *CLASSICS*

<b>Ensalada de Papaya</b> green papaya, carrot, cilantro, mint, thai lime vinaigrette _____	10	 
<b>Ensalada Oriental</b> garden greens, red onion, cucumber, cilantro, fresh cayenne, toasted sesame _____	12	 
<b>Ceviche Clásico</b> catch of the day, orchard lime, cilantro _____	12	 

### SÁNDWICHES *SANDWICHES*

<b>Club Sándwich</b> chicken breast, bacon, capicola, mozzarella & cheese on white bread _____	14	
<b>Sándwich de Pescado</b> beer-battered catch of the day, garden greens, onion, avocado _____	16	
<b>Sándwich de Pollo</b> fried chicken breast on brioche, coleslaw _____	14	
<b>Hamburguesa Clásica</b> premium ground beef, American cheese, tomato, lettuce, onion _____	16	

