











LA FINCA Y EL MAR

RANCHO SANTANA






DINNER MENU

Exec Chef Vandeilson Luis Santi








ENTRADAS *STARTERS*

Queso Cabra & Miel - goat cheese, honey, roasted apple, butternut squash, caramelized nuts, crostini _____	12	 
Quinoa & Vegetales del Huerto - red quinoa, marinated garden vegetables on burnt eggplant hummus _____	12	 
Steak Tartare - beef tenderloin steak tartare, fried capers, pesto, goat cheese, tarragon, puffed rice _____	15	
Atún - fresh local tuna, watermelon, passionfruit ponzu, sesame, chives, red onion, cilantro _____	15	
Corn Island Langostinos - grilled whole langoustines, garlic butter, romesco, pineapple, lime _____	15	 

PASTAS & MARISCOS *SECONDS*

Papardelle de Costela 12h - braised beef short ribs on house papardelle pasta, whipped cheese, gremolata, tomato _____	23	
Moqueca de Marisco & Coco - chef's fusion soup with market fish, clams, shrimp & coconut milk, farofa, cilantro _____	20	
Langosta Mac & Cheese - lobster macaroni & cheese, cheddar, broccoli, mozzarella, herb oil _____	27	
Langostino & Fettuccine - grilled whole langoustines, pomodoro, olives, basil, anchovy, squid ink Alfredo pasta _____	26	
Pulpo a la Parrilla - grilled octopus, chorizo, romesco, cilantro emulsion, onion, tomato, puffed tapioca _____	26	 

DE LA PARRILLA *MAINS*

Pescado del Día - catch of the day, tomato beurre blanc, potato mash, corn pico, basil pesto crust, herbs _____	26	
Chuleta de Cerdo - 350g coffee-rubbed pork chop, papaya chutney, demiglace, radish, herbs _____	25	
Filete de Res Clásico - beef tenderloin, parmesan creamy mash potato, roasted carrot, chef's demiglace _____	30	
Bistec NY & Queso Azul - New York Steak, blue cheese sauce, caramelized & fried onion, pickled scallion _____	30	
Picanha - prime Picana steak, dried tomato gremolata, fried cassava, charcoal aioli, parmesan farofa, demiglace _____	30	
Churrasco de Fraldinha - prime flap meat steak, creamy caramelized demiglace, romesco spread, garden vegetables _____	28	
Mar & Tierra - lobster, garlic butter, beef tenderloin, chef's demiglace, chimichurri, duo of purees _____	38	

ACOMPAÑAMIENTOS *SIDES & ADD-ONS*

Garden salad	6	Truffled parmesan mash potato	8
Plantain – bean fried hash	6	Truffled parmesan creamy risotto	15
Grilled vegetables - green beans, carrot, broccoli, with romesco, basil pesto & mustard vinaigrette	8	Black Rice risotto, tomato, basil pesto, broccoli	15



GLUTEN FREE



PESCATARIAN



VEGETARIAN



VEGAN