



LA FINCA Y EL MAR

RANCHO SANTANA

DINNER MENU

Executive Chef Vandeilson Luis Santi

ENTRADAS *STARTERS*

Queso Cabra & Miel - goat cheese, honey, roasted apple, butternut squash, caramelized nuts _____	12	
Quinoa & Vegetales del Huerto - red quinoa, garden vegetables on burnt eggplant hummus _____	13	
Steak Tartare - beef tenderloin steak tartare, fried capers, pesto, goat cheese, radish, puffed rice _____	15	
Atún - fresh local tuna, watermelon, passionfruit ponzu, sesame, chives, mint, red onion _____	16	
Corn Island Langostinos - grilled whole langoustines, garlic butter, romesco, pineapple, house bread _____	16	
Pulpo a la Parilla - octopus, chorizo, cilantro emulsion, pickled onion, tomato, puffed tapioca _____	20	

PASTAS & MARISCOS *SECONDS*

Raviolis de Queso y Espinaca - farm cheese, sweet corn & greens ravioli, butternut squash, sage butter, passata _____	17	
Moqueca de Marisco & Coco - chef's fusion soup with market fish, clams, shrimp, coconut milk, tomato, cilantro _____	22	
Pappardelle de Costela 12h - braised beef short ribs on house pappardelle pasta, whipped cheese, gremolata _____	23	
Langosta Mac & Cheese - lobster macaroni & cheese, lots of cheddar, mozzarella, parmesan _____	27	
Fettucine & Langostinos - grilled whole langoustines, house pomodoro sauce, olives, basil, anchovy, squid ink pasta _____	26	
Pescado del Día - grilled catch of the day, mashed plantain, citrus seafood & tomato beurre blanc, basil crumble _____	26	

DE LA PARRILLA *MAINS*

Chuleta de Cerdo - grilled coffee-rubbed farm pork chop, papaya chutney, demi-glace, radish, herbs _____	25	
Filete de Res - grilled beef tenderloin, demi-glace, potato & bacon pave, roasted romesco, pickled onion _____	30	
Bistec Nueva York - grilled New York strip steak, creamy caramelized demi-glace, gremolata, potato chips _____	30	
Picanha - grilled prime Picanha steak, chimichurri & tomato salsa, parmesan farofa, basil pesto spread, demi-glace _____	30	
Fraldinha y Queso Azul - prime flap meat steak, on creamy blue-cheese sauce, caramelized & fried onion, demi-glace _____	30	
Mar & Tierra - grilled lobster and beef tenderloin, demi-glace, mashed potato, chimichurri _____	38	

ACOMPAÑAMIENTOS *SIDES & ADD-ONS*

Garden salad	6	Mashed potato and cheese	7
Plantain & bean fried hash	6	Truffled fried and parmesan	8
Grilled vegetables - pesto, vinaigrette	8	White truffled risotto & parmesan	13



GLUTEN FREE



PESCATARIAN



SHELLFISH



VEGETARIAN



VEGAN