



LA FINCA Y EL MAR

RANCHO SANTANA

LIGEROS Y DULCES

LIGHTS & SWEET

Plato de Panes de la Casa

fresh baked bread & pastries, jam, butter, honey
C\$293 / US\$8

Brioche French Toast

fried french toast, banana, dulce de leche
C\$293 / US\$8

Garden Toast

house sourdough, vegetables caponata, hummus,
roasted tomato, salsa macha
C\$256 / US\$7

Bagel de Salmón

beet cured salmon, dill whipped cheese, pickled
cucumber, fried capers, avocado
C\$513 / US\$14

Waffles

waffles, butter, rosemary honey, banana
C\$256 / US\$7

Pudin de Chía

chia pudding, berry compote, almonds
C\$330 / US\$9

Plato de Frutas

Santana Farm's yogurt, house granola,
seasonal fruits, mint
C\$293 / US\$8

Pancakes

house pancakes, berry compote, chocolate granola
C\$256 / US\$7

CLÁSICOS

CLASSICS

Pulled Pork Brioche

brioche, bacon & pulled pork belly, cabbage slaw,
fried egg, caramelized onion
C\$293 / US\$15

Farm Cheese Omelette

classic egg & cheese omelette, garden greens, pico de gallo
C\$293 / US\$8

Desayuno Americano

fried eggs, bacon, breakfast potato, grilled tomato, pancakes
C\$476 / US\$13

Desayuno Nicaragüense

Nicaraguan classic breakfast with gallo pinto, eggs your
way, guacamole, creole cheese, plantain, pico de gallo
C\$439 / US\$12

Huevos Benedictinos

Benedictine eggs, english muffin, Hollandaise sauce
C\$439 / US\$12

Lamb Hash

farm lamb, plantain & potato hash, poached eggs,
Hollandaise sauce
C\$476 / US\$13

Burrito de Desayuno

scrambled eggs, gallo pinto, guacamole, cheddar cheese
C\$403 / US\$11

Huevos a la Flamenco

eggs a la flamenco, tomato sauce, potato, chorizo,
sourdough, herbs
C\$439 / US\$12

EXTRAS

Pancake

C\$73 / US\$2

Fresh Fruit

C\$183 / US\$5

Gallo pinto

C\$110 / US\$3

Toast

C\$73 / US\$2

Bacon

C\$146 / US\$4