



LA FINCA Y EL MAR

RANCHO SANTANA

DINNER MENU

The LFYM menu features contemporary, elegant, and delicious cuisine full of flavors and striking colors. The strong bond with local farms and the Nicaraguan coastline is present in each of Chef Luis Santi's creations.

STARTERS

Queso Cabra & Miel - farm goat cheese, organic honey, pumpkin, roasted apple, caramelized nuts	c\$ 476 / US\$ 13	
Steak Tartare - beef tenderloin steak tartare, fried capers, pesto, goat cheese, radish, puffed rice	c\$ 549 / US\$ 15	
Atún - fresh local tuna, watermelon, passion fruit ponzu, sesame, chives, mint	c\$ 586 / US\$ 16	
Corn Island Langostinos - grilled whole langoustines, garlic butter, romesco, pineapple, house bread	c\$ 586 / US\$ 16	
Pulpo & Chorizo - grilled octopus, chorizo, cilantro emulsion, pickled onion, tomato, puffed tapioca	c\$ 586 / US\$ 16	

MAIN COURSES - PASTA & SEAFOOD

Ravioli de Marisco - squid ink and shrimp house-made ravioli, creamy mariscos & tomato sauce, herb oil	c\$ 769 / US\$ 21	
Moqueca - Brazilian seafood soup with fish, clams, shrimp, coconut, cilantro, fumet, chili oil	c\$ 806 / US\$ 22	
Pappardelle de Costela 12h - braised beef short ribs on house-made pasta, gremolata, whipped cheese	c\$ 879 / US\$ 24	
Langosta Mac & Cheese - lobster macaroni & cheese, lots of mozzarella and parmesan crumble	c\$ 1,025 / US\$ 28	
Pescado a la plancha - grilled fish of the day, citrus creamy Arborio risotto, parmesan, cashew & herb crumble	c\$ 1,025 / US\$ 28	

MAIN COURSES - FROM THE GRILL

Chuleta de Cerdo - grilled coffee-rubbed farm pork chop, papaya, mashed plantain, pickles	c\$ 989 / US\$ 27	
Costela 12h - charcoal bone in prime short ribs, plantain chimichurri, butternut squash, parmesan farofa	c\$ 1,135 / US\$ 31	
Filete de Res - grilled beef tenderloin, demiglace, potato & bacon pave, romesco, pickled onion	c\$ 1,099 / US\$ 30	
Fraldinha & Queso Azul - prime flap meat steak on creamy blue cheese sauce, caramelized & fried onion	c\$ 1,062 / US\$ 29	
Surf & Turf - grilled prime New York steak & whole langoustines, chimichurri, creamy demiglace	c\$ 1,355 / US\$ 37	
Langosta al Ajillo - grilled Pacific lobster, garlic butter, lime gremolata	c\$ 806 / US\$ 22	

ACOMPAÑAMIENTOS - SIDES & ADD-ONS

Garden green salad	c\$ 220 / US\$ 6	Grilled farm corn, Caesar mayo, farofa	c\$ 256 / US\$ 7
Plantain & bean fried hash	c\$ 256 / US\$ 7	Truffled fries & parmesan	c\$ 330 / US\$ 9
Gallo Pinto & pico de gallo	c\$ 220 / US\$ 6	Grilled garden vegetables, pesto, vinaigrette	c\$ 293 / US\$ 8



GLUTEN FREE



PESCATARIAN