

RANCHO SANTANA

IN-HOME DINING MENU

*TRANSFORM YOUR COASTAL RETREAT
INTO A TRUE HOME AWAY FROM HOME.*

RANCHO SANTANA

IN-HOME DINING MENU

Our talented culinary team brings the restaurant experience to the comfort of your accommodation, offering signature style, exquisite cuisine, and gracious service.

CASUAL MENUS *FOR BREAKFAST*

Includes an assortment of fresh fruit, yogurt, granola, artisanal honey, and three of the following options per party:

- **Desayuno Americano:** scrambled eggs, bacon, ham, cheese, toast
- **Burrito de Desayuno:** scrambled eggs, gallo pinto, guacamole and cheddar cheese
- **Hash de Cordero y Huevos:** lamb, plantain hash, eggs and Hollandaise sauce
- **Huevos Benedictinos:** poached eggs, Hollandaise sauce, green sauce, toast
- **Desayuno Nicaragüense:** scrambled eggs, gallo pinto, fried sweet plantain, creole cheese
- **Waffles y Pancakes de Banano:** banana, caramel sauce, honey

Coffee, milk, tea, orange or calala juice included.

ADULTS: C\$1,795 / US\$49 per person
CHILDREN (7-12) : C\$916 / US\$25 per child

Excludes staff cost (chef, waiter and steward). (Prices on the last page).

Add-On: One Of The Above For C\$366 / Us\$10 per person

Let us know of any dietary restrictions or allergies. Kindly note, this experience is subject to a 15% Nicaraguan sales tax and a 10% service. We recommend booking in advance by contacting us at dining@ranchosantana.com

RANCHO SANTANA

IN-HOME DINING MENU FOR LUNCH AND DINNER

NICARAGUAN FEAST *Served family-style*

Includes two main proteins of choice, a selection of traditional Nicaragua sides, and two desserts of choice per party:

MAIN PROTEINS *CHOOSE TWO*

- Grass fed beef tenderloin & chimichurri
- Farm chicken, farm pork belly
- Pork ribs
- Catch of the day
- Shrimp and garlic butter
- Shredded chicken and creole chorizo

Add-On: One Of The Above For C\$366 / US\$10 per person

SIDES *CHOOSE ALL*

- Gallo pinto
- Plantain chips
- Cabbage salad
- Fried plantain
- Creole cheese
- Pickles and tortilla

DESSERT *CHOOSE TWO*

- Chocolate fudge brownie
- Key lime pie
- Cookies
- Sweet creamy rice
- Passion fruit cheesecake

Add-On: One Of The Above For C\$366 / US\$10 per person

ADULTS: C\$2,564 / US\$70 per person
CHILDREN (7-12): C\$1,282 / US\$35 per child

Excludes staff cost (chef, waiter and steward). (Prices on the last page).

Add-On: One Of The Above For C\$366 / US\$10 per person

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RANCHO SANTANA

IN-HOME DINING MENU FOR LUNCH AND DINNER

LATIN BBQ *Served family-style*

Includes three grilled proteins of choice, two side dishes, two desserts per party:

MAIN PROTEINS *CHOOSE THREE*

- Picanha, beef tenderloin, brisket, New York steak, beef short ribs
- Grilled shrimp
- Grilled whole langoustines
- Grilled lobster tail
- Catch of the day
- Octopus
- Pork chop
- Pork belly
- Chicken

Add-On: One Of The Above For C\$732 / US\$20 per person

SIDES & SAUCES *CHOOSE ALL*

- Garden green salad
- Grilled vegetables
- Roasted potatoes
- Parmesan farofa
- Chimichurri
- Pico de gallo

DESSERT *CHOOSE TWO*

- Chocolate fudge brownie
- Key orchard lime pie
- Pavlova with crema & seasonal fruits
- Cheesecake with seasonal berries
- Caramel flan and berries

Add-On: One Of The Above For C\$366 / US\$10 per person

ADULTS: C\$2,893 / US\$79 per person

CHILDREN (7-12): C\$1,282 / US\$35 per child

Excludes staff cost (chef, waiter and steward). (Prices on the last page).

Add-On: One Of The Above For C\$366 / Us\$10 per person

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RANCHO SANTANA

PERSONALIZED CHEF'S TABLE EXPERIENCES

FROM OUR FARM AND GARDENS TO YOUR TABLE

TRUST THE CHEF: TWO CULINARY EXPERIENCES

Let executive Chef Luis Santi and his dedicated team surprise you with a creative and unforgettable culinary experience.

CHEF'S TABLE *FROM NATURE*

Includes a four-course plated dinner inspired by the sea, our farm, and fresh seasonal ingredients.

ADULTS: C\$4,578 / US\$125 per person

EXECUTIVE CHEF: C\$4,578 / US\$125

Excludes staff cost (chef, waiter and steward). (Prices on the last page).

Wine and cocktail specials are available upon request.

CHEF'S TABLE *SOUL OF NICARAGUA*

Includes a four-course plated dinner inspired by Nicaraguan culinary traditions.

ADULTS: C\$4,578 / US\$125 per person

EXECUTIVE CHEF: C\$4,578 / US\$125

Excludes staff cost (chef, waiter and steward). (Prices on the last page).

Wine and cocktail specials are available upon request.

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ABOUT CHEF'S SERVICES:

STANDARD SERVICES FOR ALL PARTIES

- Parties up to 7: one assistant chef + one waiter
- 8 to 14 parties: one assistant chef + two waiters
- Parties 15 and above: two assistant chefs + two waiters + one steward
- Stewards are necessary for parties of 15 and more.

PRICES:	- Cost per assistant chef:	C\$2,930 / US\$80
	- Cost per waiter:	C\$1,831 / US\$50
	- Cost per bartender:	C\$2,197 / US\$60
	- Cost per steward is:	C\$1,465 / US\$40

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