

RANCHO SANTANA

IN-HOME DINING MENU

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

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.

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

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
- **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

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IN-HOME DINING MENU FOR LUNCH AND DINNER

NICARAGUAN FEAST *Served family-style*

Includes two main proteins of choice, a selection of traditional Nicaraguan 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).

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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).

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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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