



LA FINCA Y EL MAR

RANCHO SANTANA

DINNER MENU

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	
Pinchos de Carne - Grilled beef skewer glazed with a smoky watermelon demi-glace, served over creamy pumpkin purée.	C\$477 / US\$13	
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, demi-glace, potato & bacon pave, romesco, pickled onion	C\$1,099 / US\$30	
Filete de Res & Risotto Trufado - arborio rice, bell pepper, onion, chives, short ribs broth, butter, blue cheese, parmesan, chimichurri, demi-glace, beef flap meat.	C\$1,062 / US\$29	
Surf & Turf - grilled prime New York steak & whole langoustines, chimichurri, creamy demi-glace	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