



LA FINCA Y EL MAR

RANCHO SANTANA

ESPECIALES

STARTERS

Empanadas de Res

Beef-stuffed empanadas served hot and crispy.

C\$440 / US\$12

Duo de Hummus con Pan de Pita



Chickpea and beet hummus, served with warm pita bread. Serves two.

C\$623 / US\$17

Tamal de Arroz con Pulpo de la Costa Esmeralda

A traditional rice tamal filled with tender octopus, wrapped in banana leaf and gently steamed.

C\$623 / US\$17

MAINS

Langosta Confitada en Mantequilla de Hierbas con Yoltamal



Baked lobster in herb butter sauce, served with traditional Nicaraguan yoltamal.

C\$1,173 / US\$32

Estofado de Cordero con Arroz

Lamb stew slow-cooked for 5 hours with root vegetables and aromatic herbs, served with seasoned rice.

C\$733 / US\$20

Estofado de Vegetales al Curry

Seasonal vegetables simmered in a fragrant blend of curry, coconut milk, and fresh ginger.

C\$733 / US\$20

DESSERT

Baklava de Marañón con Corona de Queso de Cabra



Cashew baklava topped with goat cheese and drizzled with a citrus-infused syrup.

C\$440 / US\$12



CONTAINS LACTOSE



CONTAINS GLUTEN