

SUNDAY BRUNCH

Our brunch celebrates the best of Nicaragua and beyond: traditional recipes, international classics, and sweet creations that warm the soul.

SUNDAY, OCTOBER 12TH

10:30 AM - 2 PM

C\$1,656 / US\$45

PER PERSON, ALL INCLUSIVE

SABORES DE NICARAGUA

An homage to the flavors that shaped us, authentic dishes filled with tradition, comfort, and celebration.

INDIO VIEJO

Slow-cooked cornmeal stew with tender shredded beef, tomatoes, onions, and a touch of sour orange.

VIGORÓN

Steamed yuca crowned with crispy pork cracklings and a refreshing cabbage slaw, a Granada street favorite.

ENCHILADAS DE POLLO

Golden-fried tortillas filled with seasoned chicken and rice, served with tangy pickled vegetables.

SOPA DE QUESO 🖔

A comforting cheese broth with house-spiced rosquillas de maíz, rich in flavor and tradition.

GÜIRILA CON CUAJADA 🖒

Sweet corn tortilla paired with fresh curd cheese and cream, rustic simplicity at its finest.

QUESILLO 🕲

Warm tortilla wrapped around melted quesillo, pickled onions, and cream, a beloved Nicaraguan ritual.

CLÁSICOS AMERICANOS

Beloved classics, reimagined with Rancho Santana flair.

SÁNDWICH DE POLLO (*)

Crispy breaded chicken on soft bread with fresh coleslaw and house mayonnaise.

WAFFLES CON BERRIES (%) (1)

Light and golden waffles with butter, a touch of glaze, and seasonal berries.

SÁNDWICH PHILLY CHEESE STEAK (**)

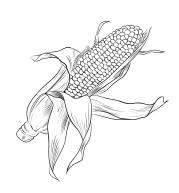
Juicy beef strips sautéed with onions and peppers, smothered in melted cheese on warm bread.

STEAK Y HUEVOS (*)

Seared beef steak served with eggs your way and golden hash browns.

HUEVOS BENEDICTINOS (*)

Classic poached eggs over English muffin, honey-glazed ham, and velvety Hollandaise sauce.



POSTRES

A sweet corner inspired by homestyle bakeries, crafted for sharing and savoring.

PAN DE BANANO (*)

Moist banana bread with delicate notes of spices.

COBBLER DE MANZANA (*)

Oven-baked apples with cinnamon, topped with a buttery, golden crust.

MUFFINS VARIADOS (*)

Blueberry, vanilla, or chocolate muffins, soft, sweet, and perfect with coffee.

ROLES DE CANELA (*)

Fluffy rolls swirled with cinnamon and drizzled in sweet glaze.

CAJETAS MIXTAS 🗍

Traditional sweets of corn, milk, sugarcane, and tropical fruits, Nicaraguan heritage in every bite.

BEBIDAS

From ancestral traditions to brunch classics, a selection to complete the experience.

TRADICIONAL NICARAGÜENSE

Tiste en jícara, a pre-Columbian cacao and corn beverage, served in a jícara gourd.

VINOS Y ESPUMOSOS

Montes Alpha Chardonnay

Menage à Trois Prosecco

19 Crimes Red Blend

LICORES

Flor de Caña 7 Años

Jack Daniel's

House Vodka

House Gin

CÓCTELES

White or Red Sangría

Classic Margarita

Bloody Mary

Mimosas

Micheladas

CERVEZAS NACIONALES

Victoria Clásica

Toña



