



LA FINCA Y EL MAR

RANCHO SANTANA

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

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