



LA FINCA Y EL MAR

RANCHO SANTANA

ESPECIALES

STARTERS - FROM THE FARM

Verde del Desierto

A blend of quinoa, tomato, cucumber, mint, and lemon, crafted to awaken the palate with clean flavors.

C\$513 / US\$14

Brisa de Palmito y Coco

A vegetarian ceviche of heart of palm, pineapple, and roasted avocado in coconut tiger's milk, finished with citrus notes, fresh garden herbs, and sliced almonds.

C\$513 / US\$14

Raíces al Sol

Artisan bread served with homemade hummus and roasted garden vegetables, crowned with toasted golden seeds.

C\$440 / US\$12

MAIN COURSES - FROM THE SEA

Corvina del Pacífico

Delicately simmered in natural coconut milk and fresh herbs, accompanied by turmeric rice, roasted vegetables, and tender greens.

C\$1,208 / US\$33

Pulpo a la Parrilla con Mojo Verde y Puré de Yuca

Char-grilled octopus paired with tropical herb mojo and rustic yuca purée.

C\$1,318 / US\$36

Pasión del Trópico

Sautéed shrimp with garlic, passion fruit, and roasted sweet chili, served over crunchy quinoa with zucchini ribbons.

C\$989 / US\$27