



LA FINCA Y EL MAR




RANCHO SANTANA

SPECIALS

Starters

Garden Salad

Fresh garden greens, carrot, squash, green beans, cherry tomatoes, roasted cassava, green mango and moringa dressing.

C\$476 / US\$13   

Honey-Glazed Ham Salad

Honey and spice glazed pork ham served over roasted squash, seasonal vegetables.

C\$586 / US\$16  

Pacific Ceviche Sampler

Tasting sampler of three ceviches: fresh fish cured in passion fruit leche de tigre, octopus prepared in cherry tomato sauce, shrimp dressed in green jalapeño sauce. Served with green plantain tostones.

C\$769 / US\$21  

Main Courses

Indio Viejo

A modern presentation of the traditional Nicaraguan dish, slow-cooked shredded beef, corn-based stew.

C\$549 / US\$15  

Grilled Shrimp with Yuca Flatbread and Pesto

Grilled shrimp served over herb pesto yuca flatbread, grilled vegetables, creole cilantro mojo.

C\$732 / US\$20  

Seafood Casserole in Roasted Tomato Sauce

Selection of seafood cooked in roasted tomato sauce, served with oven-roasted sweet potato, stew-style vegetables.

C\$1,172 / US\$32  



VEGAN



CONTAINS GLUTEN



GLUTEN FREE



DAIRY FREE