




# LA FINCA Y EL MAR


RANCHO SANTANA


## DINNER MENU

### STARTERS



**Empanadas de Res** - crispy pastry filled with slow-seasoned beef, onions, and peppers. Served with a light, refreshing emulsion that balances the golden, crunchy texture C\$440 / US\$12

**Carpaccio de Remolacha y Piña Asada** - oven-roasted beet slices paired with caramelized grilled pineapple. Finished with a cacao-balsamic reduction and fresh baby mustard greens. Light, vibrant, and full of tropical notes C\$476 / US\$13 

**Duo de Hummus** - a combination of classic hummus and beet hummus. Served with Pita bread C\$513 / US\$14 


**Tartar de Aguacate y Palmito Fresco** - layers of creamy avocado, fresh heart of palm, and local tomato. Finished with a cilantro-lemon-linseed oil emulsion. Served with baked yucca chips for added crunch C\$513 / US\$14 


**Pinchos de Carne** - tender beef skewers marinated with herbs, garlic, and olive oil. Grilled and served with a lightly smoked reduction. A flavorful bite perfect to begin the meal C\$549 / US\$15

**Sopa Fosforera de Mariscos y Cangrejos** - a deep seafood broth prepared with fresh crab, daily catch, and local shellfish. Aromatized with garlic, tomato, garden herbs, and a touch of sweet pepper. Comforting, intense, and full of Caribbean flavor C\$806 / US\$22  


**Tenderloin Frío a la Pimienta** - thin slices of seared and rested tenderloin, marinated in a cold infusion of black pepper, mustard, and olive oil. Served with mild pickles for a refreshing contrast, parmesan cheese, arugula salad C\$1,099 / US\$30


### MAIN COURSES

**Bowl de la Raíz del Huerto** - roasted sweet potato, baked beet, kale, lentils, sun-dried tomatoes, and toasted seeds. Finished with a warm honey-lemon-ginger vinaigrette. Deep, earthy, and antioxidant-rich C\$659 / US\$18 

**Verde Vitalidad** - a fresh bowl of tricolor quinoa, steamed broccoli, baby spinach, avocado, cucumber, and spiced chickpeas. Served with tahini-lemon dressing. Plant-based, energizing, and nutritious C\$696 / US\$19 

**Pappardelle de Costela 12h** - house-made pappardelle with a 12-hour braised beef rib ragú. Finished with gremolata, whipped cheese, and a touch of braising jus for a rich, velvety flavor C\$879 / US\$24

**Linguini con Pesto y Camarones** - linguini pasta tossed in fresh basil pesto with olive oil, garlic, and Parmesan. Served with grilled shrimp for an aromatic coastal touch C\$952 / US\$26 

**Langosta al Ajillo en Mantequilla Dorada con Papas Rústicas y Chimichurri Verde** - grilled lobster bathed in golden butter infused with garlic, lemon, and thyme. Served with oven-baked rustic potatoes and vibrant green chimichurri made with garden herbs C\$1,062 / US\$29 



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PESCATARIAN



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<b>Langosta Mac &amp; Cheese</b> - fresh lobster folded into short pasta with a creamy blend of mozzarella and Parmesan cheeses. Topped with a golden crumble for a crispy, decadent finish	C\$1,062 / US\$29 
<b>Chuleta de Cerdo</b> - farm-raised pork chop marinated with spices, coffee, and local herbs. Grilled and served with plantain purée and pickled vegetables for a balanced sweet-savory contrast	C\$1,099 / US\$30
<b>Pescado a la Plancha</b> - daily catch seared on the grill and served over a citrus-infused creamy risotto. Finished with cashew crumble and fresh herbs	C\$1,172 / US\$32 
<b>Surf &amp; Turf clásico con Vainicas</b> - juicy Tenderloin paired with grilled lobster in the house classic style. Served with sautéed green beans and farm-fresh chimichurri	C\$1,465 / US\$40  
<b>Estofado de Cordero con Arroz</b> - lamb stew slow-cooked for 5 hours with root vegetables and aromatic herbs, served with seasoned rice	C\$733 / US\$20  
<b>Filete de Res &amp; Risotto Trufado</b> - arborio rice, bell pepper, onion, chives, short ribs broth, butter, blue cheese, parmesan, chimichurri, demi-glace, rib eye	C\$1,318 / US\$36

## SIDES & ADD – ONS

<b>Garden Green Salad-Fresh Garden</b> - greens with cucumber, tomato, a light vinaigrette, and cold-pressed olive oil	C\$220 / US\$6
<b>Plantain &amp; Bean Fried Hash</b> - crispy pan-fried blend of ripe plantain and beans. A classic Nica-style side with bold character	C\$256 / US\$7
<b>Grilled Farm Corn</b> - fresh corn on the cob grilled and served with a light Caesar mayo and crunchy farofa	C\$256 / US\$7
<b>Grilled Garden Vegetables</b> - selection of garden vegetables grilled and served with green pesto and lemon vinaigrette	C\$293 / US\$8
<b>Truffled Fries</b> - golden fries tossed with truffle oil and freshly grated Parmesan	C\$366 / US\$10



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