



LA FINCA Y EL MAR

RANCHO SANTANA

ALL DAY MENU

TO SHARE

Nicaraguan Tostones with Cheese - Twice-fried plantain, creole cheese, refried beans, and pico de gallo	C\$403 / US\$11	 
Crudit� of Seasonal Vegetables - Selection of fresh vegetables, herbed yogurt dip, house hummus, lemon, sea salt, pita bread, and roasted chickpeas	C\$403 / US\$11	
House Nachos - House-fried corn tortillas, cheddar cheese, refried beans, avocado, jalape�o, pico de gallo, cilantro chimichurri	C\$476 / US\$13	
Citrus Habanero Wings - Chicken wings glazed in citrus habanero sauce, served with herbed yogurt dip, celery	C\$513 / US\$14	
Coconut Shrimp - Crispy coconut-crusted shrimp and citrus dipping sauce	C\$879 / US\$24	
House Ceviche - Catch of the day, coconut leche de tigre, charred lime, crispy plantain straws, pickled red onion, cilantro	C\$806 / US\$22	

BOWLS & SALADS

Quinoa & Roasted Vegetable Bowl - Quinoa, roasted vegetables, chickpeas, avocado, Santana Farm goat cheese, and tahini-lemon dressing	C\$732 / US\$20	
Poke Bowl - Sushi-grade tuna, sushi rice, edamame, cucumber, avocado, kimchi, cinnamon ponzu, and sesame	C\$916 / US\$25	
Shrimp Caesar Salad - Grilled shrimp, romaine lettuce, parmesan cheese, croutons, and Caesar dressing	C\$769 / US\$21	
Cobb Salad - Romaine lettuce, grilled chicken, avocado, bacon, hard-boiled egg, tomato, and Santana Farm cheese	C\$806 / US\$22	
Grilled Skirt Steak & Green Papaya Salad - Grilled skirt steak, shredded green papaya, cherry tomato, red onion, cilantro, mint, peanuts, and lime-chili vinaigrette	C\$586 / US\$16	
Lobster Tail Salad - Lobster tail, lettuce, citrus segments, hearts of palm, creamy jalape�o sauce, squash, radish, cherry tomato, and toasted almond	C\$1,245 / US\$34	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



VEGETARIANO



PESCATARIAN



LOCAL NICARAGUAN RECIPE



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MAINS

Classic Chicken Sandwich - Crispy or grilled chicken, lettuce, tomato, pickle, mayo or honey mustard, and brioche	C\$549 / US\$15	
Pacific Fish & Chips - Beer-battered catch of the day, fries, tartar sauce, charred lemon, and slaw	C\$916 / US\$25	
Roasted Sweet Potato & Black Beans - Roasted sweet potato, black beans, avocado, cilantro-lime crema, pepitas, charred corn, and lime	C\$623 / US\$17	
Charred Cauliflower Steak - Charred cauliflower, salsa macha, toasted almonds, charred lime, fresh cheese, and herbs	C\$696 / US\$19	
Jalapeño Chicken - Pan-seared chicken breast, white rice, black beans, grilled corn, creole jalapeño salsa, and plantain slices	C\$732 / US\$20	
Asado Nica - Grilled loin steak, gallo pinto, fried plantain tajadas, fried cheese, and green chimichurri	C\$1,062 / US\$29	
Grilled Catch of the Day - Roasted vegetables, White rice; choice of green chimichurri or calala Ponzu	C\$988 / US\$27	
Whole Red Snapper - Fried red snapper, green salad, fried plantains, Tipitapa sauce	C\$1,135 / US\$31	 
Smash Burger - Smashed beef patty, caramelized onions, melted cheddar cheese, and brioche bun	C\$696 / US\$19	
Santana Burger - Premium beef, lettuce, tomato, onion, and brioche	C\$659 / US\$18	

Tax not included

SIDES & ADD-ONS

Chicken
C\$330 / US\$9

Shrimp
C\$440 / US\$12

French Fries
C\$220 / US\$6

Gallo Pinto
C\$220 / US\$6

Grilled Vegetables
C\$293 / US\$8

Side Garden Salad
C\$330 / US\$9

Grilled Fish
C\$659 / US\$18

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