



LA FINCA Y EL MAR

RANCHO SANTANA

AUGUST SPECIALS

Selection by Chef Karel Mendoza · Rancho Santana

STARTERS

- Farm Greens & Tropical Fruit** - Green papaya, carrot, mango, green apple, cherry tomatoes, citrus supremes, and mixed greens, with a honey-habanero dressing and olive oil. C\$440 / US\$12
- Rice Tamale & Coastal Octopus** - Traditional rice tamale filled with tender octopus, wrapped in banana leaf and steamed. C\$880 / US\$24

MAIN COURSES

- Coconut Curry Vegetables** - Local vegetables in coconut curry with fresh ginger, served with basmati rice and toasted almonds. C\$733 / US\$20
- Prawns & Passion Fruit** - Prawns sautéed with garlic, passion fruit, and roasted sweet chile, served over crunchy quinoa with zucchini ribbons. C\$915 / US\$25
- Grilled New York Strip** - New York steak, served with roasted sweet potato, tajín-roasted avocado, and charred salsa. C\$1,026 / US\$28

DESSERT

- Peach Cobbler & Local Fruits** - Baked peaches with a crisp butter-cinnamon crumble, served with vanilla ice cream. C\$293 / US\$8

Contains dairy and gluten depending on dish · Ask your server about allergies