



LA FINCA Y EL MAR

RANCHO SANTANA

NICARAGUAN BREAKFASTS

Nacatamal - Nixtamalized corn masa filled with pork, rice, and vegetables, wrapped and steamed in a plantain leaf	C\$402 / US\$11	
Traditional Nicaraguan Breakfast - Gallo pinto, eggs your way, guacamole, fresh cheese, fried plantain, and pico de gallo	C\$440 / US\$12	
Fresh Corn Güirila - Fresh corn griddle tortilla, fresh cheese, and homemade cream	C\$440 / US\$12	

CLASSICS

La Finca Breakfast Burrito - Scrambled eggs, gallo pinto, guacamole, and cheddar cheese	C\$402 / US\$11	 
Eggs Benedict - Poached eggs, English muffin, Canadian bacon, and classic hollandaise sauce	C\$512 / US\$14	
American Breakfast - Fried eggs, bacon, breakfast potatoes, tomato, and pancakes	C\$476 / US\$13	
Salmon Bagel - Cured salmon, cream cheese, arugula, capers, red onion, and avocado	C\$512 / US\$14	 
Huevos Rancheros - Fried eggs, corn tortillas, refried beans, ranchero sauce, avocado, fresh cheese, and sour cream	C\$366 / US\$10	 
Green Salsa Chicken Chilaquiles - Crispy corn tortillas tossed in green tomatillo sauce, shredded chicken, fresh cheese, sour cream, red onion, cilantro	C\$549 / US\$15	 
Lamb Sliders - House-made brioche, braised lamb, Mediterranean spices, feta cheese, and marinated arugula	C\$695 / US\$19	 
Farm Cheese Omelette - Eggs, cheese, garden greens, and pico de gallo	C\$329 / US\$9	
Pulled Pork Brioche - House-made brioche bread, pulled pork, cabbage slaw, fried egg, and caramelized onion	C\$549 / US\$15	

FROM THE GARDEN

Garden Toast - Sourdough bread, vegetable caponata, hummus, roasted tomato, and salsa macha	C\$293 / US\$8	
Chia Pudding - Chia pudding, red berry compote, and almonds	C\$329 / US\$9	
Fruit Plate - Santana Farm yogurt, homemade granola, seasonal fruit, and fresh mint	C\$293 / US\$8	 
Cocoa Oatmeal - Whole oats, coconut milk, pure cocoa, almonds, banana, red berries, coconut, and flaxseed	C\$366 / US\$10	 



GLUTEN FREE



CONTAINS GLUTEN



CONTAINS DAIRY



VEGAN



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SWEET FAVORITES

Waffles - Waffles served with butter, rosemary honey, and banana	C\$329 / US\$9	 
Brioche French Toast - Golden brioche, banana, and dulce de leche	C\$293 / US\$8	
Pancakes - Homemade pancakes, red berry compote, and chocolate granola	C\$293 / US\$8	

BAKERY

Oven Delights - Traditional Nicaraguan rosquillas and baked corn empanaditas	C\$256 / US\$7	 
Cosa de Horno - Traditional Nicaraguan bread made with fresh corn and fresh cheese	C\$293 / US\$8	 
House Rolls - Freshly baked rolls and pastries, homemade jam, butter, and honey	C\$366 / US\$10	

EXTRAS

Pancake C\$73 / US\$2 	Fresh Fruit C\$183 / US\$5	Gallo Pinto C\$146 / US\$4 
	Toast C\$183 / US\$5 	Bacon C\$256 / US\$7



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