



LA FINCA Y EL MAR

RANCHO SANTANA

DINNER MENU

STARTERS

Beef Empanadas - Crispy pastry filled with slow-seasoned beef, onions, peppers, served with a light emulsion	C\$440 / US\$12	 
Roasted Beet and Grilled Pineapple Carpaccio - Oven roasted beets slices, grilled pineapple, cacao-balsamic reduction, baby mustard greens	C\$476 / US\$13	  
Hummus Duo - Classic hummus, beet hummus, pita bread	C\$513 / US\$14	 
Avocado and Heart of Palm Tartare - Avocado, hearts of palm, local tomato, cilantro-lemon-linseed oil emulsion, baked yucca chips	C\$513 / US\$14	  
Beef Skewers - Beef skewers, herbs, garlic, olive oil, smoked reduction	C\$659 / US\$18	 
Seafood and Crab Fosforera Soup - Seafood broth, crab, daily catch, local shellfish, tomato, garlic, garden herbs, sweet pepper	C\$806 / US\$22	 
Chilled Pepper Tenderloin - Chilled seared tenderloin, black pepper marinade, mustard, olive oil, mild pickles, Parmesan cheese, arugula	C\$1,099 / US\$30	 
Quesillo Burrata with Peaches & Beets - House-made quesillo burrata, mixed greens, cherry tomatoes, honey-glazed peaches, balsamic-marinated beets, mixed nuts, crispy rice chips	C\$549 / US\$15	 

MAIN COURSES

Garden Root Bowl - Roasted sweet potato, roasted beet, kale, lentils, sun-dried tomatoes, toasted seeds, honey-lemon-ginger vinaigrette	C\$659 / US\$18	  
Green Quinoa Bowl - Tricolor quinoa, broccoli, baby spinach, avocado, cucumber, spiced chickpeas, tahini-lemon dressing	C\$696 / US\$19	  
12-Hour Braised Beef Pappardelle - House-made pappardelle, 12-hour braised beef rib ragù, gremolata, whipped cheese, braising jus	C\$915 / US\$25	
Shrimp Pesto Linguini - Linguini, basil pesto, olive oil, garlic, Parmesan cheese, grilled shrimp	C\$1,098 / US\$30	 
Garlic Butter Lobster - Grilled lobster, garlic butter infused with lemon and thyme, rustic potatoes, green chimichurri	C\$1,208 / US\$33	
Lobster Mac and Cheese - Lobster, short pasta, mozzarella cheese, Parmesan cheese, golden crumble	C\$1,099 / US\$30	 



GLUTEN FREE



CONTAINS GLUTEN



DAIRY FREE



CONTAINS DAIRY



VEGAN



CONTAINS NUT



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Coffee & Herb Pork Chop - Farm-raised pork chop marinated with spices, coffee, local herbs, carrot and sweet potato purée, grilled vegetables	C\$1,099 / US\$30	 
Pork Belly - Confit pork belly, mixed berry glaze, grilled watermelon, arugula, house-smoked cheese	C\$805 / US\$22	
Classic Surf & Turf - Grilled tenderloin, grilled lobster, sautéed green beans, farm-fresh chimichurri	C\$1,758 / US\$48	 
Lamb Stew - Slow-braised lamb, root vegetables, aromatic herbs, seasoned rice	C\$1,062 / US\$29	 
Ribeye with Truffle Risotto - Grilled ribeye, Arborio rice, bell pepper, onion, chives, short rib broth, blue cheese, Parmesan cheese, chimichurri, demi-glace	C\$1,318 / US\$36	 
Nicaraguan Indio Viejo - Traditional Nicaraguan corn stew, slow-cooked shredded beef	C\$659 / US\$18	 
Seafood Stew in Roasted Tomato Sauce - Selection of seafood, roasted tomato sauce, sautéed vegetables, white rice	C\$1,281 / US\$35	 
Grilled Catch of the Day - Grilled catch of the day, roasted vegetables, white rice, choice of green chimichurri or Cala ponzu	C\$988 / US\$27	 

SIDE & ADD ONS

Garden Green Salad - Greens, cucumber, tomato, light vinaigrette, cold-pressed olive oil	C\$336 / US\$10	  
Plantain & Bean Hash - Pan-fried ripe plantain, beans	C\$256 / US\$7	 
Grilled Farm Corn - Grilled corn on the cob, Caesar mayo, farofa	C\$256 / US\$7	
Grilled Garden Vegetables - Seasonal garden vegetables, green pesto, lemon vinaigrette	C\$366 / US\$10	  
Truffled Fries - French fries, truffle oil, grated Parmesan cheese	C\$476 / US\$13	 



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