



# LA FINCA Y EL MAR

RANCHO SANTANA

## LIGEROS Y DULCES

*LIGHTS & SWEET*

### Plato de Panes de la Casa

fresh baked bread & pastries, jam, butter, honey  
C\$293 / US\$8

### Brioche French Toast

fried french toast, banana, dulce de leche  
C\$293 / US\$8

### Garden Toast

house sourdough, vegetables caponata, hummus,  
roasted tomato, salsa macha  
C\$256 / US\$7

### Bagel de Salmón

beet cured salmon, dill whipped cheese, pickled  
cucumber, fried capers, avocado  
C\$513 / US\$14

### Waffles

waffles, butter, rosemary honey, banana  
C\$256 / US\$7

### Pudin de Chía

chia pudding, berry compote, almonds  
C\$330 / US\$9

### Plato de Frutas

Santana Farm's yogurt, house granola,  
seasonal fruits, mint  
C\$293 / US\$8

### Pancakes

house pancakes, berry compote, chocolate granola  
C\$256 / US\$7

## CLÁSICOS

*CLASSICS*

### Pulled Pork Brioche

brioche, bacon & pulled pork belly, cabbage slaw,  
fried egg, caramelized onion  
C\$293 / US\$15

### Farm Cheese Omelette

classic egg & cheese omelette, garden greens, pico de gallo  
C\$293 / US\$8

### Desayuno Americano

fried eggs, bacon, breakfast potato, grilled tomato, pancakes  
C\$476 / US\$13

### Desayuno Nicaragüense

Nicaraguan classic breakfast with gallo pinto, eggs your  
way, guacamole, creole cheese, plantain, pico de gallo  
C\$439 / US\$12

### Huevos Benedictinos

Benedictine eggs, English muffin, honey-glazed ham,  
Hollandaise sauce  
C\$439 / US\$12

### Lamb Hash

farm lamb, plantain & potato hash, poached eggs,  
Hollandaise sauce  
C\$476 / US\$13

### Burrito de Desayuno

scrambled eggs, gallo pinto, guacamole, cheddar cheese  
C\$403 / US\$11

### Huevos a la Flamenco

eggs a la flamenco, tomato sauce, potato, chorizo,  
sourdough, herbs  
C\$439 / US\$12

## EXTRAS

**Pancake**  
C\$73 / US\$2

**Fresh Fruit**  
C\$183 / US\$5

**Gallo Pinto**  
C\$110 / US\$3

**Toast**  
C\$73 / US\$2

**Bacon**  
C\$146 / US\$4