APPETIZERS

Arepa	
Flat round cornbread with different fillers.	
Queso - Cheese	9,50
Chorizo - Home made sausage	10,50
Chicharron - Latin pork rind	13,50
Carne desmechada- Pulled meat	14,50
Pollo - Pulled chicken	12,50
Trio patacón	19,50
3 flattened fried green plantain with latin cheese, shredded meat and chicken with guacamole.	10,00
Maduro con queso	9,50
Sweet plantain topped with latin cheese.	
Empanadas Colombianas 3u.	13,50
Typical colombian patties with shredded meat, chicken or cheese.	10,00
Empanadas Ecuatorianas 3u.	13,50
Typical ecuadorian chicken or vegan patties.	
Yuca frita/patacón con chicharron	15,50
Fried cassava or flattened plantain with pork belly.	•
Salchipapas Homemade fries with sausages or chicken and salad. With mustard, ketchup or mayonnaise.	13,50
Nachos	12,50
Nachos Nachos with cheese, jalapeños, guacamole, pico de gallo, red sauce and white cream.	12,50
Picada La Finca for 2 persons	45
Fried chicken, chicharron, chorizo, spare ribs, arepa, yuca, patacón, tomatoes, guacamole, creole potato, pink sauce, ketchup, mayo and ají.	40
	13,50
Ensalada de aguacate Avocado salad with lettuce,	13,50
arugula, tomatoe, onion and pickle.	
Sopa del día	8,50
Soup of the day.	
Arroz blanco	4,50
White rice.	.,
Arroz Nasi	6,50
Rice with spring onions, cornd and bell peper.	
Frijoles	4,50
Red kidney beans.	
Maduro frito	6,50

Fried plaintain.	
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Papas fritas Homemade fries with mayonnaise.	6
Papas fritas dulces Homemade sweet fries with mayonnaise.	7,50
Patacones Flattened fried plaintain with pink sauce.	7,50
Yuca frita Fried cassava with pink sauce.	8,50
Chorizo Chorizo with chimichurri sauce.	5,50
Chicharrón Latin pork rind with gaucamole.	8,50
Calamares fritos Fried squid rings with garlic sauce.	9,50
Gambas al ajillo Prawns in garlic.	11,50
Verduras al grill Grilled vegetables.	9,50
Tortilla española Spanish tortilla.	8,50
MAIN DISHES Pescado frito Fried fish (Dorada) with rice, patacón and creole salad.	25,50
Encocado mixto Stew of seafood with rice cooked with coco milk and avocado on the side.	24,50
Ceviche de camarón ecuatoriano King prawn (shrimp) marinated in lime juice with red onion, tomatoes and coriander.	19,50
Ceviche Peruano Fresh fish marinated in lime juice with red onion, sweet potato, tostado, corn, chili pepers and tiger's milk.	19,50
Bandeja Paisa Traditional colombian dish made of red kidney beans, rice, chorizo, pork belly, arepa, fried sweet plantain, fried egg and avocado.	25,50
Lomito saltado Sirloin steak with red onion, tomatoes, paprika dressed with soy sauce, served with rice and homemade fries.	23,50

Sobrebarriga en salsa criolla Colombian flank steak in creole sauce, rice, fried sweet plantain and avocado	23,50
BBQ Ribs Spare ribs served with salad and homemade fries.	19,50
Carne a la parrilla 200gr La Finca steak with chimichurri sauce served with salad and homemade fries.	27,50
Pollo a la brasa 1/2 Peruvian roast chicken served with salad and homemade fries.	19,50
Picapollo Fried dominican chicken with patacón and ketchup.	17,50
La Finca burger Burger with patacones, tomatoes, lettuce, latin cheese, guacamole, red onions with mayonnaise served with fried cassava.	19,50
Hamburguesa Burger black angus with tomatoes, lettuce, cheddar cheese, onions,pink sauce, mayonnaise, ketchup served with homemade fries.	15,50
DESSERTS Quesillo / Mousse de maracuyá Arroz con leche / Helado con fruta Latin pudding / Passion fruit mousse Rice pudding / Ice cream with fruit.	7,50
SUNDAY'S SPECIALS	
Especially made for this events in life called guayak cruda, chuchaqui, resaca or also known as a hango Encebollado Typical Ecuadorian soup made of tuna meat, cassava, onions, coriander, and various spices. Served with patacón and rice.	
SAUCES Ají criollo, Guacamole, Mayonesa, Ketchup, Salsa de ajo, Chimichurri.	2

JUICES

Classic latin juices made with milk or water.		
Mango, Guanabana , Guayaba, Maracuya, Lulo		
Tomate de árbol, Mora, Naranja, Pir Banana, aguacate.	ňa, Fresa,	
Jarra de limonada y menta 1L		
FRISDRANK		
Still/Sparkling water small	4	
Still/Sparkling water 750ml	7	
Cola, Cola zero, fanta,Sprite, ice tea	4	
Fernandes (Surinam) Cherry bouquet, green punch, red grape.	4,50	
Organics Ginger ale, tonic water, viva mate ginger beer, bitter lemon.	4,50	
Red Bull	5	
Red Bull sugar free	5	
Postobón (Colombia)	5	
Manzana	5	
Uva	5	
Jarritos (México) Lime, guava, pineapple, mango.	5,50	
Pony malta (Colombia)	5	
Inti's Cola oro (Perú)	5	
Frescolita (Venezuela)	5	
Guaraná (Brasil)	5	
Tamarindo	4,50	
Agua panela con limón	4,50	
Fruity home made ice tea	6	

7,50

15,50

COFFEE	
American	4
Espresso	3,50
Double espreso	5
Late	4,50
Latte machiato	5
Capuchino	4
Especial coffee Caramel or vanilla	5,50
English coffee	9,50
Tea	4
Fresh mint tea	5,50
Fresh ginger Tea	5,50
Hot chocolate milk with whipped cream	4,50



La finca is a special place where families gather for celebrations and our goal is to have a good time while enjoying typical food and drink.

We want to share this feeling so we've specialized in various styles of cooking and also preparing drinks from many countries and cultures of Latin America.



Discover all the origins and ingredients of our dishes in our web and get the joy of sharing food with your loved ones.

La Finca Bar & Restaurant

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