

Zesty

Mediterranean Olives 5

Lemon zest/ red pepper flakes/olive oil

Albondigas 9

Veal meatballs/ homemade tomato sauce

Patatas Bravas con Chorizo 7

Mild spicy chorizo/ fingerling potatoes/ sour cream

Stuffed Plantain 10

Seafood ceviche/lemon-lime/cilantro

Goat Cheese and Onion Tart 8

Roasted pepper coulis/ fresh herbs

Salmon Rillete 13

Endive/ fresh herbs/toast

Truffle Fries 5

Dizzled with white truffle oil/herbs

Tarte Flambe 7

Caramelized onion/ bacon lardons/ crème fraiche

Croquettes 7

Crispy potato/ chorizo/ tetilla cheese/ creamy mustard

Spreads

Hummus 4

Roasted Eggplant/ Marscapone 6

Htipiti 5

Feta cheese/ roasted peppers/garlic/ EVOO

Asian Fusion

Seaweed Salad 6

Toasted sesame oil/drizzled soy sauce

Shrimp Tempura 10

Mayo-chili sauce

Tuna Tartar 12

Spicy avocado/ginger glaze/crispy wonton

Sushi Rolls

Salmon Avocado 10

Spicy Tuna 10

Smoked Eel 10

Vegan

Quinoa Salad 7

Grilled zucchini/grenadine/dried cranberries

Puy Lentil and Parsnip Salad 8

Walnuts/watercress/sherry vinaigrette

Roasted Cauliflower and Brussel Sprouts 8

Raisin/walnuts/paprika/ saffron tomato emulsion

Roasted Aubergine 8

Pomegranate/tomatoes/green onions/tofu

Land

Finca Burger 7

Chorizo/ fried egg/potato bun

Braised Pork Belly 9

Puy lentils/ parsnip puree/pomegranate/ pickled apple

Short Rib Quesadilla 11

Queso Fresco/watercress

Duck Cassoulet 12

Chorizo/ cannellini beans

Madre e Hijo 10

Seared chicken breast/fingerlings potato/fried egg/truffle jus

Cavatelli 10

Wild mushrooms/ english peas/truffle cream

Skirt Steak 15

Chimichurri/fries

Croque Madame 9

Fried egg/ smoked ham/gruyere mornay sauce cream

Ricotta Gnocchi 12

Lamb ragout/cauliflower cream/peas/ parmesan

Indonesian Beef Rendang 12

Tender coconut beef stew/sticky rice

Sea

Crab Cakes 13

Creamed corn/ cilantro/ chipotle aioli

Charred Octopus 13

Crisp potatoes/salsa verde/ roasted tomatoes

Grilled Salmon 12

Pea veloute/ pickled radish beet/ mint

Black Pepper Crusted Tuna 15

Wild mushroom/asparagus ragout/ truffle spuma

Pan Seared Chilean Sea Bass 15

Parsnip mousseline/raisin/caper/ pinenuts



FINCA

THE ESTATE OF SMALL PLATES



Garden

Butternut Squash Soup 5

Toasted almonds/crème fraiche

Roasted Artichokes 7

Shaved pecorino/saffron aioli

Grilled Asparagus 7

Parmesan cheese/aged balsamic

Roasted Beet Salad 7

Goat cheese/orange-truffle emulsion/candied walnuts/ horseradish cream

Stuffed Grilled Avocado 12

Crab meat/pickled tomato/fresh herbs

Prosciutto and Arugula 9

Melon/ manchego/balsamic

Charred Caesar Salad 6

Parmesan toast/anchovy dressing

Vegetarian Hummus Bowl 9

Mixed vegetables

Charcuterie

Jamon Serrano/ Soppressata/

Goat Cheese/Gorgonzola/

Camembert/ Fruit Jam 12

Empanadas

Garden 2.50

Sauteed spinach/queso fresco

Chicken 2.75

Peas/carrots/spices

Traditional 3

Ground beef/onions/olives

Cubano 3

Roasted pork/ ham/swiss/pickles

Philly Cheesesteak 4

Ribeye/ carmelized onion/Vermont cheddar

Discover the world of tapas in Ridgewood. Visit our sister restaurant, CRAVINGS TAPAS BISTRO, located just across the tracks at 8 Wilsey Sq. and find us online at cravingstapas.com and fincanj.com