

Café Campestre

Welcome to Café Campestre, our farm to table restaurant. Our menu features dishes inspired from our farm's organic, seasonal produce. Our pork is free-range, we rear our own chickens and our beef is locally raised. We grow many of the herbs, spices, leafy greens, fruits and vegetables and for items we don't grow, we support local farmers.

We are open 7 days a week from 8am to 9pm

Light Bites

Shwarma - C220

Flat bread topped with spiced marinated chicken, mint tzatziki, tomatoes, cabbage, jalapeños, tangy home-made tahini and fresh coriander

Chicken Satay - C220

Succulent, marinated chicken skewers with a piquant peanut satay sauce, refreshing Thai cucumber salad and fresh pineapple

Hummus *(VG) – C220

Chick pea, garlic, olive oil, lemon and handmade sesame tahini hummus, served with garden salad and a corn or flour tortilla

Aloo Paratha *(V) - C\$200

Delicious Indian flatbread filled with a mild potato curry and served with yoghurt raita and chutney

Chicken Fingers - C220

Crispy buttermilk battered chicken fingers with hand cut french fries, home-made mayo and lemon wedges

Quesadilla *(V) - C160

Melted mozzarella cheese and tomato filled flour tortilla, served with pico de gallo salsa or Heinz ketchup

Pastas

All our pasta is freshly handmade in our bakery

Lasagna *(V) - C330

Hand made lasagna with a creamy béchamel sauce and a rich lentil, black bean, tomato and vegetable filling, topped with grilled cheese, served with a side salad and garlic bread

Fettuccine Bolognese - C330

Ground local free range beef slow cooked in a rich tomato, garlic, olive oil and red wine sauce, served with freshly grated parmesan

Fettuccine Alfredo - C350

Fettuccine classic – griddled chicken fillet from our farm served with a decadent cream, butter and fresh parmesan cheese sauce

Fettuccine Carbonara - C330

Pancetta and ham from our pasture reared pigs in a rich creamy, egg yolk, cream and fresh parmesan cheese sauce with freshly ground black pepper

Sandwiches and Burritos

Sandwiches are served with yucca chips and zesty pico de gallo salsa. Choose flour or corn tortillas for wraps

Chicken Burrito - C310

Warm, fresh flour burrito filled with succulent grilled chicken fillet, home made mayonnaise, tomatoes and garden salad

Burrito Verde *(V) - C270

Burrito filled with hummus, organic lettuce, rose cactus, katuk, moringa, roast peanut pesto, pickled beetroot, pickled jalapenos and red onion

Falafel Burrito *(VG) – C310

Burrito filled with 4 falafel's, tomatoes, cucumber and beet salad, fresh hummus, arugula, tangy sesame tahini cream and pico de gallo salsa

Chicken Sandwich - C240

Succulent hot griddled chicken fillet with tomato, fresh basil and home-made mayonnaise

Chicken, Mango Chutney and Mozzarella - C300

Pan seared tandoori chicken fillet with melted cheese, hand-made mango chutney, tomatoes and coriander

Burgers

Burgers are served in a hand made bun from our bakery and hand cut french fries with creamy mayo slaw and Heinz ketchup.

Add melted mozzarella or our own farm reared free range bacon for C75

Campestre Burger - C380

Classic, juicy 1/3lb burger cooked to order with fresh tomatoes, lettuce, red onion, burger pickles and relish

Hell-apeño Burger - C460

1/3lb local beef burger with pickled and fresh jalapeños, melted mozzarella, burger pickles, tomatoes, red onion lettuce and Chilli Crisp mayo

Chicken Tazin – C345

Well seasoned, crispy fried chicken (5oz), marinated in spiced buttermilk with home made mayo, fresh lettuce and tomatoes

Jackburger *(VG) - C370

Jackfruit and black bean burger with tomato chutney, burger pickles, red onion, arugula, fresh and oven dried tomatoes, served with vegan slaw

The Curry Section

Curries are our specialty at Café Campestre and are freshly prepared with our own in-house spice blends. All our curries are served with rice and pickle or chutney, Tikka Masala and Karnataka are served with flat breads

Chicken Tikka Masala – C360

Tangy, spicy Indian masala sauce made with local yogurt marinated chicken, fresh cream and tomatoes

Curry Karnataka – C360

A rich and heavily spiced, slow cooked, succulent, tender pork shoulder curry from the Karnataka region of India

Aloo Paratha and Moong Dal *(VG) – C320

Delicious Indian flatbread filled with potato curry, served with creamy mung bean dal, raita and mango chutney

Green Chicken Curry – C360

Chicken, fresh lemongrass, Thai basil, galangal, green chili, coriander, kaffir lime, eggplant and coconut milk

Red Beef Massaman – C370

A fragrant, mildly spiced tender beef curry with coconut milk, kaffir lime, potatoes, tamarind and peanuts

Pumpkin and Chickpea Curry *(VG) – C290

Pumpkins sauteed in coconut milk with chickpeas, fresh turmeric, lemongrass, galangal, lime and red chilies

We offer all our curries as half portions or side dishes so you can enjoy trying different combinations. Options can be found in our 'Extras' section

Extras

Curry

We offer mix n' match half portions/side dishes. If building your own, add rice, chutneys, flat breads, mint raita, pickles or chutneys from below;

Green Chicken Curry	C155
Beef Masaman	C160
Pumpkin and Chick Pea	C125
Karnataka	C150
Chicken Tikka Masala	C155
Moong Bean Dal	C125
Aloo Paratha	C145
Bhindi Bhaji	C125

Sweet, creamy Okra sauteed in a thick, spicy onion and tomato masala sauce

French Fries	C90
Rice	C40
Tortilla flour/corn	C30
Mint Raita	C40
Chutney (Mango/Pineapple)	C35
Chutney Tomato	C50

Drinks Menu

Sodas

Coca Cola	C50
Coca Cola Zero	C50
Fresca	C50
Soda	C50
Ginger Ale	C50

Beer

Toña o Victoria 1L	C120 (+C50 deposit)
Toña or Victoria (can)	C70

Seltzers

Sugar and artificial sweetener free alcoholic Seltzers 5%

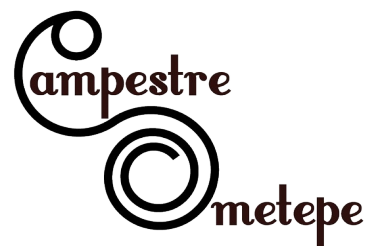
Flor de Caña Mango	C70
Flor de Caña Lemon	C70
Flor de Caña Tropical Berry	C70
Flor de Caña passion fruit	C70
Bambu Mojito	C70

White Wine

Lazo Sauvignon Blanc	C480
Lazo Chardonnay	C480
Undurruga Sauvignon Blanc	C540

Red Wine

Lazo Cabernet Sauvignon	C480
Lazo Merlot	C480
Finca Las Moras Malbec	C540
Aliwen Cab-Sauc Carmenera Reserve	C700



We accept debit/credit cards and Paypal.
USD exchange rates and Paypal fees are at the bar



Please visit our website at www.campestreometepe.com. All our menus are available to download, as are the ferry and bus schedules, information about us and accommodation on our farm. We offer Take-Out (menu online) and our Whatsapp number is +505 8400 1881

Café Campestre

Bienvenidos a Café Campestre, nuestro restaurante de la finca a la mesa. Nuestro menú ofrece platos inspirados en la cosecha de temporada. Criamos nuestros propios cerdos y pollos, la carne de res es local. Cultivamos muchas de las hierbas, especias, verduras y frutas, y para los productos que no cultivamos, apoyamos a los agricultores locales.

Estamos abiertos 7 días la semana de las 8am a 9pm

Platos Livianos

Shwarma - C220

Pan plano cubierto con pollo marinado con especias, tzatziki de menta, tomates, repollo, jalapeños, tahini casero ácido y cilantro fresco

Pollo Satay - C220

Pinchos succulentos de pollo marinado con picante, agridulce salsa satay con ensalada tailandesa de pepino y piña fresca

Hummus *(VG) – C220

Hummus de garbanzo, ajo, aceite de oliva, limón y tahini de sésamo hecho a mano, servido con ensalada del jardín y una tortilla de maíz o de harina

Aloo Paratha *(V) - C200

Delicioso pan plano relleno con un curry de patata suave y servido con raita de yogur y chutney de mango

Dedos de Pollo - C220

Pollo crujiente empanizado con suero de leche con papas fritas, mayonesa casero y rodajas de limón

Quesadilla *(V) - C160

Quesillo derretido con tomates en una tortilla fresca de harina con pico de gallo o catsup de tomate

Pasta

Nuestra pasta está hecha a mano aquí en la panadería

Lasaña *(V) - C330

Lasaña casera con una salsa béchamel cremosa y un relleno rico de lentejas, frijoles negros, tomates y verduras, coronado con queso gratinado, servido con una ensalada y pan de ajo

Fettuccine a la Boloñesa - C330

Carne molida de res local cocida a fuego lento en una rica salsa de tomate, ajo, aceite de oliva y vino tinto, servida con parmesano recién rallado

Pollo Alfredo - C350

Fettuccine clásico - filete de pollo a la plancha de nuestra granja, servido con una decadente salsa de crema, mantequilla y queso parmesano fresco

Fettuccine Carbonara - C330

Pancetta y jamón de cerdos de la granja en una rica salsa de yema de huevo, crema dulce y queso parmesano con pimienta negra recién molida

Sándwiches y Burritos

Los sándwiches se sirven con chips de yuca y salsa pico de gallo. Elige tortillas de harina o de maíz para burritos

Burrito de Pollo - C310

Burrito tibio de harina fresca relleno de succulento filete de pollo a la plancha, mayonesa casera, tomates frescos y ensalada de la huerta

Burrito Verde *(V) - C270

Burrito relleno de hummus, lechuga orgánica, nopal, katuk, moringa, pesto de cacahuete asado, remolacha encurtida, jalapeños encurtidos y cebolla morada

Burrito de Falafel *(VG) - C310

Burrito relleno con falafel, tomates, ensalada de pepino y remolacha, hummus fresco, rúcula, crema de tahini alimonada y salsa pico de gallo

Sándwich de Pollo - C240

Filete de pollo succulento a la plancha con tomates, albahaca fresca y mayonesa casera

Pollo, Chutney de Mango y Mozzarella - C295

Pollo a la plancha con salsa tandoori y queso mozzarella derretido, con chutney de mango, tomates y cilantro

Hamburguesas

Las hamburguesas se sirven en un pan casero de nuestra panadería y papas fritas cortadas a mano con ensalada cremosa de mayonesa y ketchup Heinz

Agrega mozzarella derretida o nuestro tocino orgánico criado en nuestra granja por C75

Hamburguesa Campestre - C380

Clásica hamburguesa jugosa de 1/3 libra cocinada al gusto con tomates, lechuga, cebolla roja y pepinillos

Hamburguesa Hell-apeño - C460

1/3lb de carne local con jalapeños frescos y en escabeche, mozzarella derretida, pepinillos, tomates, cebollas rojas, lechuga y mayonesa Chilli Crisp

Pollo Tazin - C345

5oz de Pollo frito crujiente y bien sazonado, marinado en leche agria especiada, con mayonesa casera, lechuga y tomates

Jackburguesa *(VG) - C370

Hamburguesa de fruta de jaca y frijoles negros con chutney de tomate, pepinillo, cebolla morada, rúcula, tomates frescos y secos y ensalada de repollo

The Curry Section

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Chicken Tikka Masala - C360

Thick, tangy, spicy masala sauce made with local yoghurt marinated chicken, fresh cream and tomatoes

Curry Karnataka – C350

A rich and heavily spiced, slow cooked, succulent, tender pork shoulder curry from the Karnataka region of India

Aloo Paratha and Moong Dal *(V) - C320

Delicious Indian flatbread filled with mild potato curry, served with creamy mung bean dal, raita, and chutney

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Chicken, fresh lemongrass, Thai basil, galangal, green chilli, coriander, kaffir lime, eggplant and coconut milk

Red Beef Massaman - C370

A fragrant, mildly spiced tender beef curry with coconut milk, kaffir lime, potatoes, tamarind and peanuts

Pumpkin and Chickpea Curry *(VG) - C290

Pumpkins sautéed in coconut milk with chickpeas, fresh turmeric, lemongrass, galangal, lime and red chillies

We offer all our curries as half portions or side dishes so you can enjoy trying different combinations. Prices can be found in our 'Extras' section

Sweet Treats

Brownie - C120

Decadent, rich, gooey dark chocolate brownie, handmade in our bakery (served hot with ice cream C180)

Lemon Drizzle Cake - C85

Light and delicate butter sponge cake soaked in a tart, sweet lemon syrup. Wonderful with afternoon tea!

Banana Cake - C85

Our banana cake is succulent, moist and light, made with butter and extra sweet local bananas

Café Affogato - C130

Bitter, sweet, hot and cold "Affogato" is Vanilla ice cream drowned in a shot of hot espresso, topped with toasted cacao nibs, delicious!

Vanilla Ice Cream - C120

2 scoops of Nicaragua's Eskimo ice cream

Cookies - C40

Hand made Nutella or Peanut Butter cookies made daily in our bakery

Extras

Curries

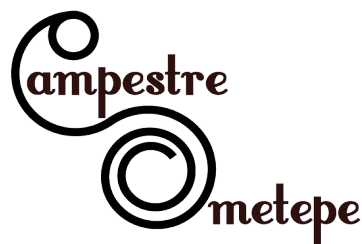
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Bhindi Bhaji *(VG)	C125

Sweet, creamy Okra sautéed in a thick, spicy onion and tomato masala sauce

Extras

French Fries	C90
Rice	C40
Bread / Toast	C40
Flour tortilla	C30
Corn tortilla	C30
Crispy Yuca chips	C40
Humus	C55
Bacon	C75 (2oz)
1/3lb Burger	C145
Mozzarella	C75
Parmesan	C50
Tahini	C40
Salsa Satay	C40
Slaw	C30
(mayonnaise or vegan)	
Pico de Gallo	C40
Raita	C40
Chutney	C35
(mango or pineapple)	
Tomato Chutney	C50
Pickles	C40
(Indian salad, Thai peanut chayote or red beet)	
Heinz tomato ketchup	C20
Mayonnaise (house-made)	C25



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