VEGETARIAN

APPETIZERS

CHOPPED SALAD $10 Mix green leaves, heart of palm, mango, sunflower seeds, cherry tomato, chia dressing

HEART OF PALM CEVICHE $10 Red onion, coriander, bell pepper, green plantain, avocado, lime - tomato dressing

PLANTAIN LOVER $12 Ripe plantain stew, tomato sauce, potato, coriander leaves, mozzarella and baked egg

MAIN COURSE

CEBADA $20 Creamy pearl barley with parmesan, toasted cashew nuts, roasted vegetables and pickled baby beet

TOFU $22 Seared tofu, heart of palm terrine with bee pollen crust, pea purée, roasted corn

PORTOBELLO $23 Mushroom steak, herb local squash, green bean, pickled onion, pejibaye purée

KIDS MENU

ALL DAY ANDAZ APPETITES $9

MEATBALLS with tomato sauce, broccoli, and mash potatoes with parmesan

MINI CHEESE BURGER french fries

CHICKEN QUESADILLA french fries

MAC & CHEESE with grilled chicken and broccoli

CHICKEN OR FISH FINGERS, guacamole and carrot sticks

FISH TACOS, coleslaw and tartar sauce

CHICKEN BREAST and vegetables

PREPARE YOUR OWN PIZZA $11

Choose your ingredients: cheese, ham and/or mushrooms

PREPARE YOUR OWN PASTA $7

Pasta: spaghetti or penne
Sauce: white, pomodoro or cheese
Protein: meatballs, chicken or prawns

DESSERTS $4

SEASONAL FRUIT bowl and ice cream

BROWNIE with fruit skewer

DULCE DE LECHE “Alfajores”

ICE CREAM 1 scoop $2 / 2 scoops $3 / 3 scoops $4
**APPETIZERS**

**COLD APPETIZERS**

**LA RUSA** $10
Confit beet, potato, hard-boiled egg, beet aioli, smoked local fish

**CÉDULA 5** $9
Confit beet, potato, hard-boiled egg, beet aioli, smoked local fish

**ZARCERO** $11
Palmito cheese, cherry tomato, coriander pesto, spiced cashew nut

**ATÚN CARIBEÑO** $12
Sour-spicy marinated tuna, uchuva, red onion, avocado purée, spicy cilantro sauce

**GOLFO PAPAGAYO** $15
Shrimp, pejibaye purée, spinach crouton, coconut pickled onion

**CARTAGO** $10
Micro greens, rome tomatoes, strawberry, sunflower seeds, uchuva, avocado, carao yogurt, chia and coconut dressing

**HOT APPETIZERS**

**CACEROLA** $12
Roasted octopus & Costa Rican chorizo, creole tomato sauce with rum, grilled corn bread

**PUNTALITO** $9
Mashed black beans, pork rind, lemon-cherry tomato, red onion, avocado purée, spicy cilantro sauce

**TAYUYA** $13
Beef empanada, spicy cilantro sauce

**¿EL HUEVO O LA GALLINA?** $12
What was first? Traditional annatto chicken stew with potato and coriander, baked egg

**GÜIPÍPIA** $10
Sweet corn creamy soup, heart of palm & green bean relish

**DE LA TITA**

*Abuela’s family style Dinner*

**CASADO**
Refried black beans, steamed rice, fried plantain, criolla salad, beef, sautéed onion, pan seared fish, homemade corn tortillas

$98 x 4 people
$143 x 6 people

**PORTEÑO**
Seafood rice, vigorón with pork rind, cabbage salad, pico de gallo and steamed yucca, pickled vegetables, patacones, lime

$136 x 4 people
$198 x 6 people

**TAQUERÍA**
Beef, chicken and fish, with tomato rice, corn on the cob, local condiments, variety of sauces, corn and flour tortillas

$122 x 4 people
$179 x 6 people

**NUESTRA HUERTA**
Heart of palm rice, gratinade ripe plantain, grilled local vegetables, tropical salad, grilled sweet corn, pickled vegetables

$86 x 4 people
$125 x 6 people

**MAIN COURSE**

**CORVINITA** $25
Pan seared sea bass, creamy pearl barley with pejibaye, asparagus, sliced baby beet, citrus butter

**NICOVAYO** $26
Chicken stuffed with smoked cheese and bacon, butter squash purée with uchuva honey, coffee confit malanga, cashew relish

**CERDITO TÁPIZ** $27
Beer braised pork back ribs, pea purée, bee pollen crusted heart of palm terrine, tamarind jus

**COYOTE** $22
Home-made coriander fetuccini, fennel, roasted garlic velloute, dehydrated rome tomato, uchuva cheese

**GUANACA-STEAK-O** $32
Coffee crusted New York steak, roasted sweet potato, herb local squash, mini zucchini, cocoa jus

**PUERTO LIMÓN** $35
Coconut-roasted tomato soup with lobster, mussels, octopus, fish, mini green plantain

**EL FOGÓN**

**Rib Eye** $36
Tenderloin $34
Rack Lamb $44
Lobster Tail $48
Chicken Breast $25
Tuna Steak $28
Catch of the day $25
Each cut includes 2 sides & 2 sauces

**SAUCES**
Classic chimichurri
Home-made hot sauce
Sweet corn horse radish
Lizano jus

**SIDES** $6
Baked sweet potato
Coconut-sweet plantain rice
Grilled corn on the cob
Garlic sautéed broccoli
Local grilled vegetables
Garden salad

**DESSERT**

**DULCES DE LA ABUELA** $8
Crunchy puff pastry, cas mousseline cream, caramelized pumpkin, sour sop sauce

**CACEROLA DE FRESAS** $8
baked strawberry compote, cashew nut crumble, home-made vanilla ice cream, mint leaves

**PRESTÍNOS** $8
Crispy sweet dough, burned sugar cane meringue, cacao cream, cinnamon milk syrup

**TROPICAL** $8
Caramelized mango tart, banana curd, tangerine sorbet

**HELADOS DE LA CASA**
Chocolate, vanilla, raspberry, caramel, lemon, mango, passion fruit

$3 x 1 scoop
$5 x 2 scoops
$7 x 3 scoops

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All prices in US-Dollars, exclusive of 13% sales tax & 10% service charge

vegetarian gluten lactose seeds wellness