



ANDAZ BEACH HOUSE

BREAKFAST-LIKE SERVED ALL-DAY

MORNING SANDWICH

Sliced turkey ham, fresh cheese, tomato, avocado & basil leaves on grilled homemade pita bread
\$12

PEE BEE GEE

Peanut butter & guava jelly on grilled rustic whole grain bread with strawberry & whipped cream
\$10

EGG A LA CART

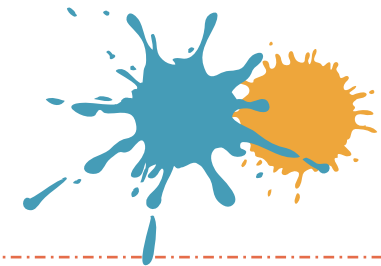
Any style egg with cracked young potato, molcajete sauce & corn tortilla
\$9

BREAD BASKET

Assorted sweet & savory pastry, whole grain bread toast with guava jam, honey & butter
\$14 (2 PAX)

BEACH PARFAIT

Greek yogurt with our homemade granola, seasonal fruit & strawberry compote
\$9



TO START

NACAZCOLO SALAD

Green lettuce, baby spinach, baby beet, tomato cherry, avocado, heart of palm, passion fruit dressing
\$13

CHOPPED SALAD

Mixed leaves, cucumber, red onion, bell pepper, Turrialba cheese, mango, ranch dressing
\$13

SPICY SALAD

Iceberg lettuce, grilled carrot, radish, Cajun roasted sweet corn, panameño - sugar cane vinaigrette
\$13

SWEET CORN SKEWERS

Coriander butter, paprika, goat cheese cream
\$11

TUNA

Diced yellow fin tuna, mixed greens, Lea & Perrins, ginger, soy sauce, red onion, Dijon mustard, yucca chips
\$13

CEVICHE

Seabass & mussels, lemon, tomato, coriander, avocado, garlic, sweet corn, aji chili, red onion
\$17

Add chicken \$6, beef \$8, shrimp \$10 or fish \$8

 gluten  lactose  seeds  wellness

All prices in US-Dollars, exclusive of 13% VAT & 10% service charge.

TO CONTINUE

QUESADILLA

Shrimp, mozzarella, tomato sauce, red onion, black olive
\$18

CATCH OF THE DAY

Seasonal mixed vegetables, annatto, yucca & spicy creamy sauce
\$25

BEACH HOUSE BURGER

Angus beef, tomato bun, house dressing, caramelized onion, cheddar, bacon & portobello
\$20

JERK CHICKEN WRAP

Sweet chili cream, iceberg lettuce, pico de gallo, pickles, smoked mozzarella cheese
\$18

SEA BASS TACO

Grilled sea bass with Costa Rican cole slaw, avocado & coriander, served on homemade pita
\$18

TO FINISH

CARTAGO FRUIT SALAD

Diced seasonal fruit, orange-mint syrup, poppy seed
\$5

POPSICLES



Ask your server for our flavors
\$5

KIDS

GRILLED CHICKEN FINGERS

Roots chips, ranch sauce
\$9

OUR GRILLED CHEESE SANDWICH

Ham, tomato & avocado aioli  
\$9

GRILLED FISH FILLET

Butter sliced potato, steamed broccoli
\$9

SKIRT STEAK TACO

Grilled skirt steak with mango relish, onion & coriander, served on corn tortilla
\$19

SPICY PINEAPPLE PORK RIBS

Roasted pineapple-habanero sauce, coriander
\$18

OCTO FLAT BREAD

Grilled octopus, olives - tomato sauce, smoked cheese, avocado relish & arugula on homemade pita
\$20

Choose root chips or vegetables to share

HOMEMADE ICE CREAM OF THE DAY

Ask your server for our flavors
1 scoop \$3
2 scoop \$5
3 scoop \$7

MINI CHEESEBURGER

Roots chips, ranch sauce
\$9

PENNE PASTA

Tomato sauce or butter
\$9

VEGETARIAN & VEGAN

TO START

MUSHROOM SALAD

Grilled Portobello, broccoli & tomato, tofu marinated with arugula pesto
\$13

GREEN HOUSE SALAD

Snow peas, avocado, spinach, cucumber, greens, herb dressing
\$12

TICO SUMMER ROLL

Greens, carrot, crispy tortilla, celery, mango, red cabbage, sweet chili dressing
\$10

MAIN

PITA

Roasted tomato, zucchini, pickled aubergine, lettuce, avocado creamy sauce, root chips
\$17

BBQ TOFU

Sweet corn rice, roasted bell peppers, mixed green salad
\$18

PARRILLADA

Sweet potato, broccoli, corn on the cob, red onion, carrot, beans, balsamic reduction & chimichurri
\$20

COUSCOUS SALAD

Almond, raisin, granny smith, tomato, spring onion, green curry vinaigrette
\$13

MANGO TARTAR

Heart of palm, red onion, black beans, avocado, coriander on crispy corn tortilla
\$10

TAKI-TAKI

Refried black beans, creole salad, Lizano roasted onion, guacamole & pineapple pico de gallo
\$17

VAQUITA FELIZ

Vegan patty; dried tomato jam, caramelized onion, rockets & avocado, served in ciabatta bread with patacones
\$25



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Please do not feed the animals, only yourself...
Explorers is the only tour operator recommended by the Resort.