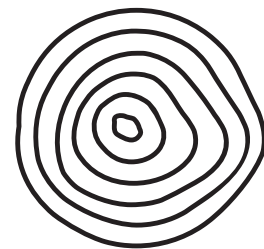


Lunch



RIO BHONGO

Lunch

algo livianito *light options*

ENSALADA DEL MAR (W)	\$15
Cooked squid & shrimp with a variety of greens, black quinoa, tomato, passion fruit & coconut dressing	
ENSALADA CARIBEÑA (W)	\$18
Grilled chicken salad with baby spinach, arugula, red onion, fennel, celery, blueberry, coconut flakes & mango dressing	
ESCABECHE DE MARISCOS	\$17
Pickled octopus & shrimp, onion, coriander with tomato marinate & crispy rice paper	
AREPITA (i)	\$16
Creamy chicken salad with avocado & chili aji sauce on corn & quinoa tortilla, ripe plantain, fennel salad & dill dressing	
TUNA SANDWICH (V)	\$21
Jerk seared yellow fin tuna, avocado, aioli, tomato, kale, mango - squash salad on homemade multigrain bread with fried sweet potatoes	

¡algo más! *sides*

PATACONES	\$5
Fried green plantain & guacamole	
PAPAS FRITAS	\$5
Rustic fried mini potatoes with tomato jam	
DEL CAMPO SALAD (W)	\$5
Mixed garden salad with citrus dressing	

¡y nos fuimos con todo! *main course*

BISTEK ENCEBOLLADO	\$32
Pan seared tenderloin, caramelized onion, sautéed mushroom, cilantro rice & homemade dried tomato	
GALLO TAPADO (i)	\$25
Chicken & ripe plantain casserole with palmito cheese, avocado - tomato salad with chia - lemon dressing	
PASTA CON LANGOSTA (V)	\$32
Penne with avocado sauce, cherry tomato, crispy prosciutto & sliced lobster	
ASADO (i)	\$34
Grilled ribeye, roasted young potato, jalapeño sour cream, bacon, spring onion & smoked salt	
LOS CHANCHOS	\$25
Rum & guava glazed pork ribs, beans ragout, spicy Caesar salad	
POLLO EN SALSA (i)	\$25
Annatto chicken with fresh tomato & creole coriander sauce, asparagus & Malanga puree	
CAMARONES (i)	\$33
Pan seared shrimp with chipotle - honey sauce, green plantain ceviche & peas puree	
EL PIQUE (i) (W)	\$26
Blackened Mahi Mahi, yucca cake, pickled onion & dill - lemon sauce	
CASADO (W)	
The traditional Costa Rican lunch, combination of white rice, black beans, fried plantain & mixed greens salad, with one of the following options:	
Tenderloin	\$32
Chicken breast	\$25
Catch of the day	\$25

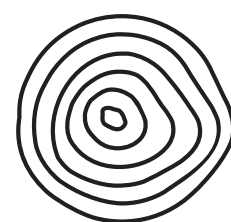
vamos de a poco *comfort food*

NACHOS GUAPE (i)	\$15
Crispy tortillas with chili con carne, shrimp, cheese sauce, guacamole, jalapeños & coriander	
GALLINA DE PALO (i)	\$16
Chicken wings with spicy tamarind sauce, chili-coriander spiced corn & jalapeño sauce	
MALACRIANZA (V) (i)	\$21
Homemade beef patty, palmito cheese, ripe plantain, portobello & caramelized onion, bacon, Lizano aioli served on smoked cheese bread with fried yucca	
GALLOS	\$15
Black bean - corn tortilla, pork belly with annatto & chipotle, chayote - pineapple salad, green tomato sauce, aji chili slices	
ROPA VIEJA (V) (i)	\$17
Shredded beef quesadilla with palmito cheese in flour tortilla, pico de gallo & jalapeño sour cream	

FRIJOLES BLANCOS	\$5
Thyme - white beans ragout	
ESPÁRRAGOS (W)	\$9
Grilled herbs marinated asparagus	

¡para ir jalando! *dessert*

ALFAJOR HELADO (V) (i)	\$7
Ice cream sandwich with linseed cookie & raspberry - yogurt ice cream	
CHEESECAKE DE CARAMELO (i)	\$7
Traditional cheesecake with a salted caramel touch & homemade vanilla ice cream	
TARTA DE LIMON CON CULANTRO (i)	\$7
A lemon - coriander cream on a soft vanilla cookie & covered with a meringue brulee	
HELADOS DE LA CASA	
Assorted homemade ice cream	
1 scoop	\$3
2 scoops	\$5
3 scoops	\$7



RIO BHONGO

#riobhongo #andazcostarica #wheninandaz

(V) gluten (i) lactose (s) seeds (W) wellness

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

Vegetarian & Vegan

appetizers

ENSALADA SOMBRERO (i) (s) (w) \$12
Red leaf lettuce, kale, red onion, spiced nuts, grilled pineapple & cheese curd, with yogurt citrus dressing

ENSALADA VERDE (i) (s) (w) \$15
Romaine lettuce, spinach, grilled asparagus, basil, peas, pumpkin seed, dried papaya, coriander pesto & palmito cheese

ENSALADA DEL VERANO (w) \$13
Green mixed, cucumber, avocado, cape gooseberry, peas & bee pollen with roasted bell pepper dressing

ENSALADA FRESCA DE TOMATE (s) (w) \$15
Tomato, avocado, basil, grilled heart of palm, red onion, cashews with Carao honey-balsamic reduction

LA NEGRA (i) (w) \$11
Traditional black bean soup with bell pepper, cheese curd, corn tortilla chips & coriander leaf

VEGAN NACHOS \$11
Served with guacamole, pico de gallo salsa and refried beans

ESCABECHE DE PLATANO (w) \$10
Pickled green plantain, tomato, red onion, bell pepper, coriander and lime juice

main course

VAQUITA FELIZ (v) (w) \$25
Vegan patty; dried tomato jam, caramelized onion, rockets & avocado, served in ciabatta bread with patacones

CASADO VEGANO (w) \$22
The traditional Costa Rican lunch, combination of white rice, black beans, fried plantain, tofu & mixed greens salad

TAQUITO (v) \$17
Soft corn & wheat tortillas, sautéed mushroom fajitas, cabbage salad, green tomatillo salsa

VEGAN - FRIJO \$16
Steamed rice, beans stew, pico de gallo, crispy onion, avocado, coriander & tortilla chips

TOFU CON QUINOA \$18
Roasted vegetables with chimichurri, balsamic reduction & green salad

PASTA PENNE (v) \$17
Fresh tomato sauce, fennel, olives & basil

SANDWICH DEL CAMPO (v) \$16
Avocado, tomato, grilled zucchini, aioli on ciabatta bread

(v) gluten (i) lactose (s) seeds (w) wellness

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