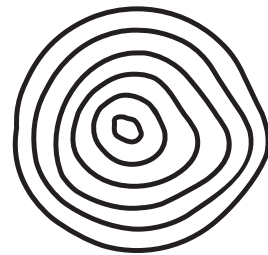


Dinner



RIO BHONGO

Dinner

appetizers

COLD APPETIZERS

- VIGORON DE CAMARONES**  \$13
Fried shrimp, tomato salad, red onion, coriander with lemon dressing, mixed cabbage, yucca purée & sour-sweet vegetables foam
- PEJIBAYES**    \$9
Pejibaye terrine, grilled heart of palm salad, bee pollen, red onion, baby beet, mini romaine lettuce, pejibaye chip, coriander pesto aioli
- ATÚN**   \$12
Sliced yellow fin tuna with avocado purée, heart of palm sour cream, gooseberry, crispy quinoa, black sponge bread
- ZARCERO**   \$11
Colorful cherry tomato, palmito cheese, spiced cashew nuts, coriander purée, mini basil
- LA MELONERA**   \$9
Cantaloupe & squash with basil - sugar cane marinade, curd cheese, crispy chickpeas, kale, sugar cane & cacique dressing

HOT APPETIZERS

- GALLO DE GALLINA**  \$9
Creole hen cooked in wood oven with rustic tomato sauce, pickled onion and fried egg, served on a purple corn tortilla
- GÜIPIPIÁ**   \$9
Turmeric roasted pumpkin soup, goat cheese & walnut, caramelized pumpkin seeds
- QUESILLO**   \$12
Melted palmito cheese with roasted wild mushrooms, toasted ciabatta bread & asparagus crudité
- CHORREADA**  \$10
Sweet corn tortilla, annatto octopus tentacle, black truffle sour cream, roasted mini onion, charred corn & mini coriander leaves
- MADURO**  \$13
Ripe plantain patty stuffed with shrimp & smoked cheese, served with fresh tomato sauce & jalapeño sour cream

el fogón

- Rib eye steak \$36
New York steak \$34
Tenderloin \$32
Lamb rack \$44
Lobster tail \$48
Tuna filet \$28
Catch of the day filet \$25
Chicken breast \$25

SIDES Choose 2

- Roasted vegetables
Corn on the cob
Garden salad
Baked sweet potato
Grilled Caesar salad
Young potatoes

SAUCES Choose 2

- Passion fruit
Hollandaise
Chimichurri
Panameño chili
Guava BBQ sauce
Argentine Creole
Roasted garlic aioli

main course

- TAMAL ABIERTO** \$23
White corn, annatto confit carrot, roasted shallot, sautéed green beans, peas, quail egg, pork leg cooked in wood oven, Lizano jus & crispy rice
- CARNE A LA OLLA** \$30
Beef short ribs braised with a dark beef stock, baked sweet potato, baby corn, tacaco, sliced chili ají
- CAMARONES AL CARBON**  \$36
Sautéed shrimp with smoked salt, guaro - passion fruit hollandaise sauce, black steamed yucca & coffee - infused carrot purée
- CORVINA**  \$26
Citrus pan seared young seabass, pearl barley with yellow corn & Grana Padano, sautéed green beans & shiitake with Tico sauce
- LOMO DE RES**   \$36
Coffee rubbed seared tenderloin, cauliflower cream, roasted onion curd, sautéed asparagus with coffee butter, cacao jus & crispy potato ring
- SLOW COOKED LOBSTER** \$44
Traditional annatto - white corn ragout, sautéed vegetables & sous vided lobster with ginger butter
- CORDERO** \$40
Grilled lamb rack, peas purée, confit carrot, asparagus salad, crispy chickpeas
- CACEROLA** \$38
Mahi mahi & seafood stew in a rustic tomato sauce, annatto baby potatoes
- POLLO CARIBEÑO**  \$26
Chicken breast with Caribbean coconut sauce, ripe plantain mashed, roasted sweet corn segments
- ATUN SELLADO**  \$30
Seared yellow fin tuna with crispy furikake, heart of palm rice with smoked Turrialba cheese, mini coriander leaves
- OJO DE BIFE**  \$36
Pan seared ribeye, sweet potato purée, fried sweet potato, and fennel salad

dessert

- CHOCOLATE-COFFEE**   \$9
Chocolate, coffee & cashew layered cake, gooseberry sauce with chocolate ice cream
- ATOLITO**   \$9
Traditional purple cornmeal cream, sweet milk foam, cocoa & seed crumble
- TROPICAL FRUIT**   \$9
Soft banana tart, passion fruit mousse, cocoa meringue, mixed fruit sorbet & cas sauce
- TURRIALBA CHEESE**   \$9
Caramelized Turrialba cheese flan, honey ice cream, crunchy lemon & macadamia, Poas smoked strawberry sauce

 gluten  lactose  seeds  wellness

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

Vegetarian & Vegan

appetizers

SANDIA (i) (w)

Lemongrass infused dried watermelon, avocado purée, curd cheese mousse, Grana Padano, balsamic reduction, crispy chickpeas, mini basil

\$11

ENSALADA GRILLADA (w)

Grilled heart of romaine lettuce, avocado, pineapple, Roma tomato, red onion with carao - Greek yogurt dressing

\$9

DE LA HUERTA (w)

Mini romaine lettuce, red leaf & basil, gooseberry, cherry tomato, heart of palm, quinoa crusted tofu, ginger - mango dressing

\$9

TACOS (w)

Grilled Portobello, avocado, Creole tomato sauce, purple corn tortilla

\$10

ATOMATADA (v) (i)

Tomato soup, toasted focaccia, sour cream, Turrialba cheese, mini basil leaves

\$18

main course

COLIFLOR (i)

Grilled cauliflower, roasted mini onion, sautéed asparagus with truffle oil, cauliflower purée, crispy chickpeas

\$18

CURRY DE MAIZ

White corn with coconut - yellow curry, sautéed Cartago vegetables, and mini coriander leaves

\$20

CEBADA (v) (i)

Pearl barley creamy with yellow corn & grana Padano cheese, sautéed baby green beans & shitake mushroom with Tico sauce

\$20

TOFU (w)

Roasted vegetables, quinoa flavored with thyme & white wine, seared tofu & balsamic reduction with carao honey

\$20



RIO BHONGO

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

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