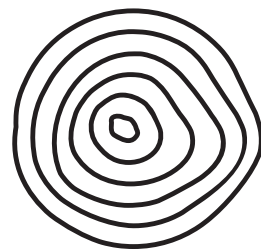
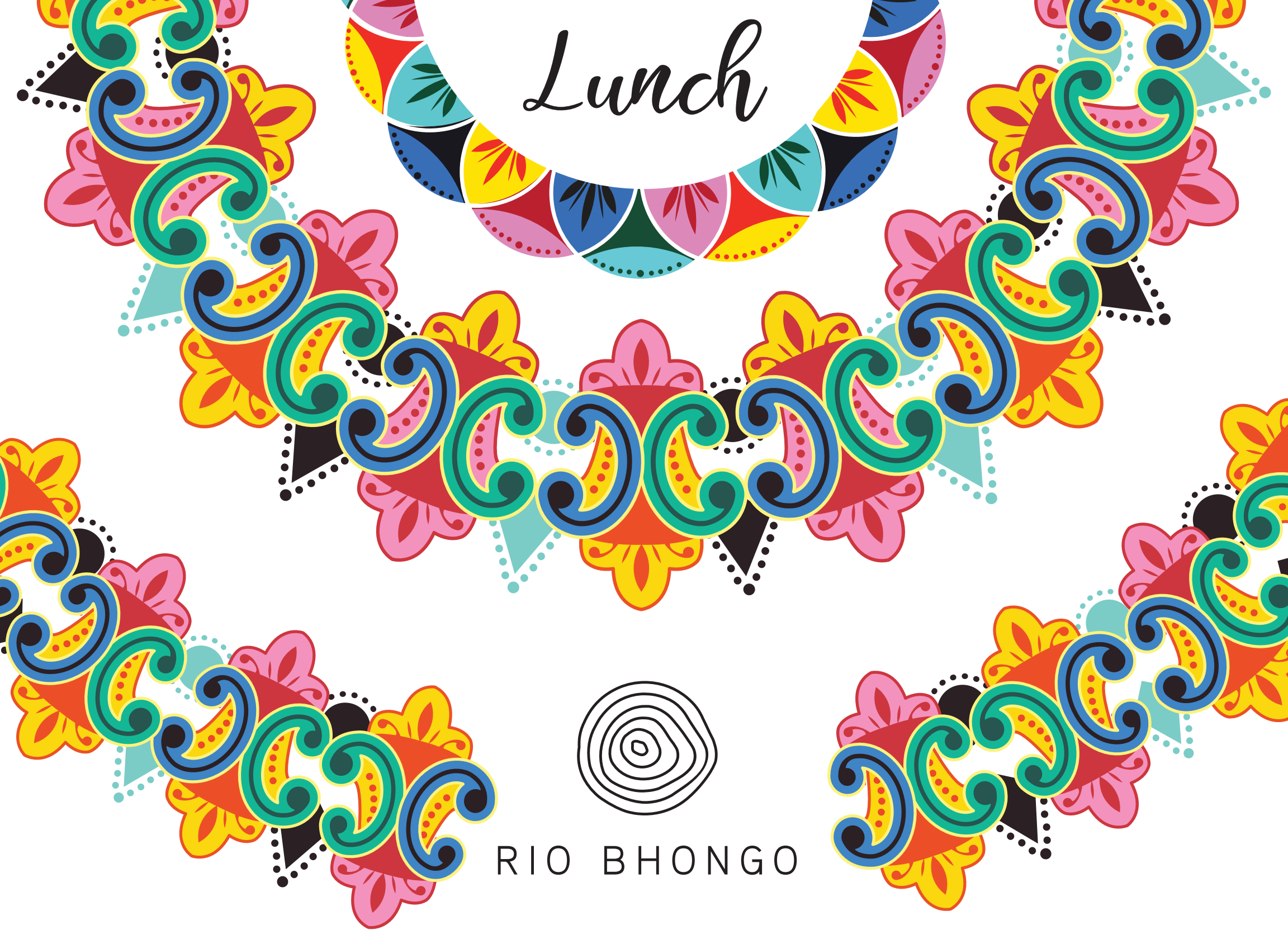


Lunch



RIO BHONGO

# Lunch

## algo livianito *light options*

<b>ENSALADA DEL MAR</b> (W)	\$15
Cooked squid & shrimp with a variety of greens, black quinoa, tomato, passion fruit & coconut dressing	
<b>ENSALADA CARIBEÑA</b> (W)	\$18
Grilled chicken salad with baby spinach, arugula, red onion, fennel, celery, blueberry, coconut flakes & mango dressing	
<b>ESCABECHE DE MARISCOS</b>	\$17
Pickled octopus & shrimp, onion, coriander with tomato marinate & crispy rice paper	
<b>AREPITA</b> (i)	\$16
Creamy chicken salad with avocado & chili aji sauce on corn & quinoa tortilla, ripe plantain, fennel salad & dill dressing	
<b>TUNA SANDWICH</b> (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*

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

## ¡y nos fuimos con todo! *main course*

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

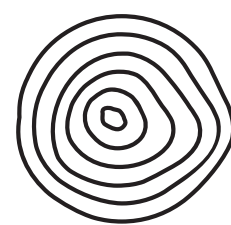
## vamos de a poco *comfort food*

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

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

## ¡para ir jalando! *dessert*

<b>ALFAJOR HELADO</b> (V) (i)	\$7
Ice cream sandwich with linseed cookie & raspberry - yogurt ice cream	
<b>CHEESECAKE DE CARAMELO</b> (i)	\$7
Traditional cheesecake with a salted caramel touch & homemade vanilla ice cream	
<b>TARTA DE LIMON CON CULANTRO</b> (i)	\$7
A lemon - coriander cream on a soft vanilla cookie & covered with a meringue brulee	
<b>HELADOS DE LA CASA</b>	
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** (g) (s) (w) \$12

Red leaf lettuce, kale, red onion, spiced nuts, grilled pineapple & cheese curd, with yogurt citrus dressing

**ENSALADA VERDE** (g) (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** (g) (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 (g) lactose (s) seeds (w) wellness

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