CEVICHE

Ceviche is a legendary Peruvian dish which combines fresh products from the sea along with the tasty vegetables, seasonings and local spices from each region of Peru. With the passing of time and influences from new and different cultures, ceviche has evolved while still maintaining its distinct features and characteristics.

In Ostra, we have taken these original Peruvian influences and combined them with a selection of the best local products from Costa Rica.

CHEF’S CHOICES

RANCHERO
Chipotle chili, roasted jalapeño, corn tortilla chips

PURÁ VIDA
Roasted tomato, tomato juice, red onion, yucca chips

EXOTICO
Rocoto chili sauce, coriander cream, green plantain chips

TROPICAL
Mango, avocado, ginger

CLASICO
Sweet potato, garlic, coriander, rocoto chili

CARIBEÑO
Coconut milk, red onion, tomato, ginger, panameño chili, coriander

VEGETARIAN
Heart of palm, green plantain, green mango

SOY & TUNA
Cucumber, coriander, soy dressing, spring onion

ESPECIAL DEL CHEF
White fish, fried calamari and our custom flavor

CEVICHE TASTING
Ranchero, Pura Vida, Tropical, Classic, Soy & Tuna
$25

combine your choice of ceviche with one of the following

SHRIMP   OCTOPUS   TUNA   SEA BASS
RED SNAPPER   GROPER   MIXED

$20

GLUTEN DAIRY SEEDS VEGAN WELLNESS

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

ANGUS BEEF SAN CARLEÑO®
Cajun nut, roasted sweet corn, sweet lemon, olive oil
$21

PUMPKIN CREAM®
Breaded cheese, brioche crouton, truffle oil
$14

CARIBBEAN SOUP®
Coconut, lemongrass, scallop, shrimp, fish
$18

"FRESCO de PESCADO"®
Raw white fish, blackened yucca, tomato dressing, wasabi aioli
$18

OSTRA SALAD®
Quinoa breaded tofu, avocado, greens, tamarind vinaigrette
$11

MAIN COURSES

HOMAGE TO GUANACASTE®
Beef filet, guanacate vegetables, coriander beef jus
$32

CAZUELA DEL PUERTO®
Tomato consommé, catch of the day, seafood from Puntarenas
$34

COCONUT TUNA®
Carrot pureè, local vegetables
$30

PAPAGAYO BAY SEAFOOD TASTING®
Shrimp, octopus, squid, fish, pearl barley, crispy kale
$30

NICOYANOS SHRIMP®
Local dried corn ragout, corn tortilla, coriander chimichurri
$30

BAGACES STYLE NEW YORK STEAK®
Pejibaye chimichurri, Malanga puree, “achiote” fried yucca
$39

NORTEÑO LAMB®
Dehydrated local roots, herb dressing, ripe plantain, potato chips
$45

CORIANDER RICE & SEAFOOD®
Assorted seafood, guineo salad, onion relish
$30

LOBSTER TAGLIATELLE®
Homemade tagliatelle, local vegetables
$36

POLLO EN SALSA®
Heart of palm creamy rice, spicy sauce
$28

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