LUNCH

RIO BHONGO

KIDS MENU

TO START THE DAY $9
Sandwich bites
With ham, cheese and tomato

Eggs
Made to order

Crepes
With maple syrup, chantilly cream, banana, chocolate, peanut butter, strawberries and/or nutella

Waffles
With chocolate sauce, strawberries and orange syrup

Seasonal fresh fruits
Raspberry or chocolate sauce

FOR THE REST OF THE DAY $9
Meatballs with tomato sauce, broccoli, and mash potatoes with parmesan

Mini cheese burger and french fries

Chicken quesadilla, french fries

Mac and cheese with grilled chicken and broccoli

Chicken or fish fingers, guacamole and carrot sticks

Fish tacos, coleslaw and tartar sauce

PREPARE YOUR OWN PIZZA $11
Choose your ingredients: cheese, ham and/or mushrooms

PREPARE YOUR OWN PASTA $7
Pasta: spaghetti or penne

Sauce: white, pomodoro or cheese

Protein: meatballs, chicken or prawns

DESSERTS $4
Seasonal fruit bowl and ice cream

Brownie with fruit skewer

Dulce de leche “Alfajores”

Ice cream (not available at the beach)
1 scoop $2 / 2 scoops $3 / 3 scoops $4
## Appetizer

**Papagayo Salad** $13
Romaine, croutons, dried tomato, red onion, oregano marinated fresh mozzarella

**Corralillo Salad** $13
Roma tomato, red onion, pumpkin, grilled pineapple, avocado, cuajada cheese, balsamic reduction, sugar cane

**Potrero Salad** $13
Iceberg, crispy bacon, parmesan, sliced beet, grilled sweet corn, homemade ranch dressing

**Chopped Tropical Salad** $13
Lettuce, mango, heart of palm, spring onion, fennel, cherry tomato, pejibaye, passion fruit vinaigrette

**Ceviche de Puerto** $17
White fish, ginger, mango, red onion, jalapeño, coriander, cajun plantain chips

**Add to Your Salad** $10
Fish of the day, chicken breast, beef fillet

## Main Course

**Ruz – Tica Pizza** $18
Tomato sauce, smoked mozzarella, sausage, grilled corn, pico de gallo salsa, sour cream

**Roasted Vegetables and Quinoa** $18
Seared tofu, baby zucchini, green beans, cherry tomato, carrot, sweet potato, mushrooms, micro greens, balsamic reduction

**“Al Ajillo” Mahi Mahi** $23
Heart of palm rice, tomato – watermelon salad

**Traditional Chicken Rice** $17
Sweet corn, peas, bell pepper, heart of palm, coriander, “al mojito” fried yucca

**Whole Red Snapper** $25
Crispy fried plantain, refried beans, criolla salad

**Costa Rican Casado** $25
White rice, black bean stew, fried ripe plantain, mixed salad with one of the following: Beef fillet, chicken breast, sausage, fish of the day or tofu

## Lunch on the Grill

Choose your favorite cut with 2 sides and 2 saucés

<table>
<thead>
<tr>
<th>Cut</th>
<th>Price</th>
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<tbody>
<tr>
<td>Skirt steak</td>
<td>8oz</td>
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<tr>
<td>Rib eye steak</td>
<td>8oz</td>
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<tr>
<td>Tenderloin fillet</td>
<td>8oz</td>
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<tr>
<td>Sausage</td>
<td>8oz</td>
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<tr>
<td>Chicken breast</td>
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<tr>
<td>Salmon fillet</td>
<td>7oz</td>
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<tr>
<td>Catch of the day</td>
<td>7oz</td>
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## Dressing

**Sauce**

- Sweet corn criolla salsa
- Chimichurri
- Roasted garlic sauce
- Herb - red onion vinaigrette

## Sides

- Coriander rice
- Al mojo yucca
- Mixed salad
- French fries
- Grilled vegetables

## Dessert

**Native Soil** $8
Coffee mousse, caramel, citrus – poppy seed crumble, chocolate branch

**Churchill** $8
Fruit punch ice cream, sweet crouton, caramelized macadamia, meringue

**Rio Bhongo Classic** $8
Roasted pineapple, vanilla cream, toasted almond, vanilla ice cream

**Ice Cream del Chef** $6
(Homemade)
Chocolate, vanilla, raspberry, caramel, lemon, mango, passion fruit

**Sliced Seasonal Fruits** $7

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All prices in US-Dollars, exclusive of 13% sales tax & 10% service charge
- Vegetarian
- Gluten
- Lactose
- Seeds
- Wellness