

STARTERS

Tuna sashimi GF \$9
Fresh tuna slices dressed with a spectacular passion fruit & soy sauce served with guacamole

Tomato soup GF | V \$6
Delicious combination of tomato base and vegetables concentrate, served with croutons

Beef carpaccio \$11
Fine cut tenderloin, arugula, parmesan cheese, balsamic dressing & toast

Ceviche GF \$12
Delicious peruvian style fish ceviche with plantain chips, sweet potato and corn

Mixed ceviche GF \$13
Peruvian style mix of octopus, shrimp & fish with plantain chips, sweet potato and corn

Fried calamari GI \$11
Savory fried calamari with a hint of lime served with Mediterranean sauce

Chips & guacamole GF | V \$10
Special homemade guacamole recipe served with crispy corn tortillas

Crispy shrimp \$15
Panko crusted shrimp with oriental passion fruit sauce

Eggplant envoltini \$9
Thin cuts of eggplant rolled over ricotta cheese dipped in tomato sauce with gratin cheese

Prices do not include 10% service and 13% sales taxes

What is the 13% Sales Tax? The 13% Sales tax is a tax added to anything consumed in Costa Rica. As of July 1 2019, this tax is applicable to all goods and services and is a standard of taxes in this country. It is added to the final amount of your bill and itemized clearly in the invoice for your meal.

What is the 10% Service Tax? In Costa Rica, the law states that for all food and beverage items, there is a standard 10% Service Tax that is billed and collected, and this Service Tax is divided up among the restaurant staff including waiters, cooks, and everyone in between. This is a guaranteed "tip" for them all, but we encourage you to add extra tips as you see fit for great service delivered by our team. This tax is added to the final amount of your bill and itemized separately from the 13% sales tax.

GI: specialty | GF: gluten free | V: vegetarian | P: medium spicy



POTATO SKINS

Guacamole & olives GI | GF | V \$10

Fresh guacamole mixed with black olives, cilantro, & tomato

Bacon GF \$10

Melted cheddar cheese, with crispy bacon, chives & sour cream

FRENCH FRIES

Crunchy and tasty \$4

BRUSCHETTAS

Capresse avocado GI | V \$10

Fresh homemade bread toast topped with fresh mozzarella, avocado and cherry tomatoes, drizzled with balsamic vinegar

Pomodoro V \$8

Fresh homemade bread toast topped with fresh tomato and basil

Funghi V \$10

Fresh homemade bread toast with mushrooms, parmesan cheese & fresh arugula

Steak \$12

Fresh homemade bread toast with roast beef, arugula and parmesan, topped with Dijon mustard dressing

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SALADS

Mediterranean octopus GI | GF \$16

Lettuce and arugula mix, white beans, Kalamata olives, onions, tomato, avocado and crispy octopus served with citrus dressing

Kale superfood GF | V \$14

Avocado, blueberries, chickpeas, kale, almonds, quinoa and ricotta cheese served with honey dijon mustard dressing

Quinoa spinach GF | V \$9

Power salad. Cucumber, tomato, raisins, spinach & quinoa with a citrus dressing

Greek GF | V \$9

Vegetables mix, red pepper, zucchini, cherry tomatoes, onion, olives, ricotta cheese, goat cheese served with a classic vinaigrette

Caesar GF | V \$13

Lettuce, croutons, parmesan cheese, bacon and juicy chicken breast with traditional Caesar dressing

Avocado & arugula GF | V \$9

Arugula, avocado, onions, nuts, blueberries, ricotta cheese served with a balsamic-honey vinaigrette

Nicoise salad with seared tuna and quinoa \$13

Lettuce mix, mini potatoes and hard boiled egg

Shrimp and quinoa tabouleh \$16

Quinoa mix with veggies and gooseberry dressing, served with homemade pita bread

CHOOSE YOUR PROTEIN:

Fish \$11 Tuna \$11 Octopus \$9 Shrimp \$9 Chicken \$7





BEEF

Tenderloin risotto GI | GF \$27

Premium tenderloin with mushroom sauce & zucchini risotto

Tenderloin green pepper GF \$27

Premium tenderloin with green pepper sauce served with a hazelnut carrot puree and green vegetables

Gorgonzola tenderloin GF \$23

Premium tenderloin with gorgonzola sauce, sautéed potatoes and green vegetables

Grilled NY steak (Churrasco) GF \$23

Served with a baked potato and sour cream, grilled sweet plantain and chimichurri sauce

Surf & Turf GF \$27

Grilled tenderloin and shrimp with red wine sauce and cream reduction with tarragon, served with crispy gnocchi.

SEAFOOD

Catch of the day GF \$23

Italian sauce. Delicious Italian sauce with fresh herbs and cherry tomatoes, served with eggplant puree and green vegetables

Grill octopus GI | GF \$27

Citrus sauce, delicious fresh salad with cranberry dressing and grilled vegetables

Seared tuna GF \$23

Fresh tuna filet, served with a citrus sauce, rice herbs croquettes & sautéed cherry tomatoes

Sesame crusted tuna GF \$23

Sesame crusted tuna with soy ginger lime sauce

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PIZZAS

Margarita \$11

Fresh tomato sauce with mozzarella cheese

Hawaiian \$13

Fresh tomato sauce and mozzarella cheese topped with pineapple & ham

Pepperoni \$13

Fresh tomato sauce, mozzarella cheese topped with pepperoni

Veggie \$13

Fresh tomato sauce, mozzarella cheese topped with mushrooms, grill zucchini and cherry tomatoes

Napolitan \$13

Fresh tomato sauce, mozzarella cheese, pesto with fresh cherry tomatoes

Ham & mushroom \$13

Fresh tomato sauce, mozzarella cheese topped with delicious ham and mushrooms

Fruti di mare \$18

Fresh tomato sauce, mozzarella cheese topped with mussels, shrimp and octopus

Gluten free pizza option available



MAIN COURSE



PASTAS

We offer gluten free option

Spinach ricotta **V** \$12

Creamy pasta sauce w/ ricotta cheese and spinach served w/ homemade bread

Pomodoro **V** \$13

Fresh basil, tomatoes & bocconcini cheese served w/homemade bread

Frutti di mare \$18

Mussels, shrimp and octopus cooked in Pomodoro sauce, served with homemade bread

Veggie **V** \$10

Onions, zucchini, red pepper, mushrooms, cherry tomatoes, spinach and basil sautéed in extra virgin oil served with homemade bread

Shrimp alfredo **GI** \$18

Pasta topped with an exquisite alfredo sauce, shrimp and fresh basil, served with homemade bread

Gnocchi pomodoro **V** \$13

Homemade potato gnocchi with fresh Pomodoro sauce and mozzarella served with homemade bread

Gnocchi al pesto **GF | V** \$10

Homemade potato gnocchi with a creamy pesto sauce served with homemade bread

Gnocchi four cheese \$12

Homemade potato gnocchi with mozzarella, Grana Padano, gorgonzola and ricotta cheese sauce, served w/ homemade bread

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BURGERS

With golden potatoes and green salad

Beef chorizo **SPICY** \$12

Premium beef and chorizo with special siracha mayonnaise, avocado & jalapeños

Iguana **GI** \$14

Premium beef, arugula, provolone cheese and chips, topped w/ béarnaise sauce

Crispy quinoa **V** \$11

Quinoa and beans, cheddar cheese and caramelized onions

Bacon honey burger \$14

Premium beef, bacon, caramelized onions, arugula and goat cheese

Cheese burger \$13

Premium beef, lettuce, tomato, onions, mozzarella cheese and bacon

CHICKEN \$14

Creamy lime chicken **GI | GF**

Juicy chicken breast served with by a delicious reduced citrus cream, sautéed potatoes and green vegetables

Herb grill chicken **Gf**

Tasty grilled chicken breast served with green salad, fresh mozzarella cheese and sautéed potatoes, topped with lemon butter





KIDS MENU

Pasta with butter, pomodoro (tomato sauce) or pesto	\$7
French fries	\$5
Chicken nuggets and french fries	\$7
Grilled chicken breast, fish fillet or tenderloin steak with mashed potatoes and veggies	\$9
Veggie soup	\$5
Cheese paninni with french fries	\$6
Waffles with strawberries and whipped cream	\$6
Pancakes or banana pancakes with strawberries	\$6
Veggie bowl	\$5
Margarita mini pizza	\$6

DESSERTS

Passion fruit mousse	\$9
Fruit tart	\$8
Banana foster	\$7
Cocoa nib and matcha cream tart	\$9
German cake roll and ice cream	\$9
Caramel brownie	\$8
Coconut Iguana flan	\$8
Ice cream (chocolate & vanilla)	\$5
Sorbete <i>Seasonal fruit</i>	\$6

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