

APPETIZERS

HOT APPETIZERS

Caribbean seafood soup

Classic recipe from our Atlantic coast, a combination of seafood with herbs, coconut milk and tubers from our land.

Pumpkin and pejibaye cream

Served in an artisanal bread shell, this delicious signature combination invites the palate to taste a wonderful mix of flavors from regional cultivated products.

COLD APPETIZERS

Tilapia Ceviche.

Served with fried plantains and citrus marinated onions and vegetables from our land.

Chef's salad

Lettuce and micro sprouts, Serrano ham, cherry tomato, Spanish chorizo, Spanish salami, roasted mini potatoes, fresh cheese and cucumber, with a citrus and starfruit dressing.

Green trilogy

Lettuce, black grapes, cherry tomato, gouda cheese with fine herbs, garlic croutons, walnuts and pesto with passion fruit dressing.

MAIN COURSES

CARNE ROJA

Coffee beef tenderloin.

In Tarrazú coffee sauce accompanied with mashed potatoes with small pieces of pejibaye and broccoli and roasted sweet corn.

Grilled churrasco

Served with chimichurri, baked potato stuffed with chive cream and wine sautéed mini vegetables.

PASTA

Fettuccine from the Pacific

From our Pacific Coast, a combination of seafood, fresh tomato sauce, a touch of cream and basil which gives the palate an exquisite combination, accompanied with herb focaccia.

Rigatoni à la crème with chicken and bacon

A creamy combination of ingredients and grilled chicken pieces; served with herb focaccia.

Espaguetti pomodoro

Modern recipe of roasted tomatoes, fine herbs, basil, and parmesan cheese, accompanied with herbal focaccia.



MAIN COURSES

POULTRY

Stuffed breast filet

Stuffed with spinach, roasted sweet peppers and gouda cheese covered in bacon with pear sauce; served with tomatoes and grilled aubergines and garlic cassava sticks.

Caribbean chicken

A classic staple of our Atlantic coast. Served with rice and beans and crispy fried plantains; Caribbean cabbage salad with a dressing that highlights the flavors of the Caribbean.

FISH

Sea bass fillet in Kioro sauce

Served with fettuccine style vegetables and sautéed mini potatoes with rosemary. The sauce is made from a combination of citrus fruits and typical herbs from our land.

Grilled trout with gooseberry sauce

Served with broccoli puree and mini vegetables sautéed in wine. Exquisite signature dish.

FOR KIDS

Fish sticks accompanied with French fries

Personal size pizza with ham and cheese

Chicken nuggets with French fries

Buttery spaghetti accompanied with fresh garlic bread

DESSERTS

Crepe filled with strawberries and rum

Served with vanilla ice cream. A combination of strawberries from our country's highlands.

Cup of rice pudding with tulip milk and chocolate truffles

A different way to taste a Costa Rican cuisine classic.

Flambé fruits

Served with ginger and lemon ice cream. Peaches, red apples, kiwis and strawberries with blueberry and cherry sauce.