

DINNER

STARTERS

CREAMY SOUPS \$10

Made daily, please ask your server.

Pejibaye palm fruit soup GF VG

Asparagus cream V

Porcini mushroom cream V

CHILLED CANTALOUPE GAZPACHO GF VG \$8

Fresh herbs.

KURÀ SALAD GF VG \$9

Arugula, marinated chickpeas, cherry tomatoes and roasted beets, served with a passion fruit and honey dressing and plantain croutons.

YELLOWFIN TUNA SASHIMI GF \$18

Fresh tuna marinated with ponzu sauce, served with seaweed, diced avocado, roasted garlic and jalapeño peppers.

RAW SALAD GF VG \$12

Avocado, tomato, cucumber, quinoa tabbouleh with cashew nuts and a tamarind-honey dressing.

Add chicken \$18

Add fish \$24

PORK BELLY AND YELLOWFIN TUNA BUNDLES GF \$12

With crispy rice noodles, pink peppercorns and hoisin dressing.

GOOSEBERRY, GOAT CHEESE, AND PECAN SALAD GF \$14

On a bed of organic arugula and lettuce, with olive oil, blueberry and balsamic vinegar dressing.

We make sure our suppliers provide us with only 100% sustainable and responsibly caught fish.

Some of our greens are produced in our greenhouse in a completely environmentally-friendly way.

GF: GLUTEN FREE

VG: VEGAN

V: VEGETERIAN

MAINS

SEARED YELLOWFIN TUNA GF \$22

Sautéed vegetables, sticky rice, served with a tamarind-ginger sauce.

COSTA RICAN TYPICAL PORK CHIFRIJO GF \$20

Slow cooked pancetta, rice and beans, pico de gallo, avocado, and hot sauce.

GINGER AND LEMONGRASS BEURRE BLANC FISH GF \$24

Fresh fish marinated with miso paste, lemongrass, white wine and coconut milk.

SPICY AND CITRUS CHICKEN \$18

Ginger, orange, jalapeño and hoisin panko chicken with sushi rice and grilled fresh asparagus.

STIR-FRY VEGETABLES GF VG \$16

Sautéed vegetables, tofu and quinoa marinated with a soy-ginger sauce, served on a crispy cassava croquette.

PAN SEARED FRESH CATCH OF THE SEASON GF \$24

Bacon and pejibaye purée, grilled vegetables and micro-greens. Choose your sauce:

Spicy chipotle, cilantro and mango chutney

Béarnaise sauce

Roasted garlic and basil vinaigrette

CARIBBEAN TENDERLOIN FILET GF \$24

Green plantain and heart of palm hash, sautéed vegetables, served with a spicy coconut milk sauce.

VEGETABLE GREEN CURRY GF VG \$16

Zucchini, butternut squash and mushroom with coconut milk green curry.

SPAGHETTI IN A CREAMY ZUCCHINI SAUCE V \$10

Add chicken \$18

Add fish \$24

TYPICAL COSTA RICAN CASADO GF

Your choice of vegetarian, chicken, tenderloin or fish with rice and beans, mild Turriabla cheese, fried sweet plantains and salad.

Vegetarian \$14

Chicken \$18

Tenderloin \$24

Fish \$24