



STARTERS

- Creamy Soups** gf r \$10
Made daily - please ask your server for today's soup
Peach palm fruit | Porcini mushroom | Butternut squash
- Kurà Salad** gf vg \$9
Spinach, swiss chard, basil, marinated chickpeas, cherry tomatoes and roasted beets, served with a passion fruit and honey dressing and plantain croutons
- Raw Salad** gf vg \$10
Quinoa, cherry tomatoes, cucumber, swiss chard, avocado, cashew nuts and tzatziki dressing
Add Chicken \$16 | Fish \$20
- Yellowfin Tuna Sashimi** \$14
Fresh tuna marinated in ponzu sauce, served with wakame, diced avocado, roasted garlic and jalapeño slices
- Pork Belly and Yellowfin Tuna Bundles** \$12
Roasted swiss chard and lettuce, fresh radish and unagi dressing
- Golden Berries, Goat Cheese and Pecan Salad** gf r \$12
On a bed of organic mixed greens with a balsamic reduction and blackberry compote, served with whole wheat toast
- Vegetable Green Curry** gf vg \$12
Homemade coconut milk green curry with mini vegetables and mushrooms, served with a side of rice



MAIN COURSES

- Thai Fish** \$24
Marinated with miso paste, lemongrass, ginger and coconut milk, served with butternut squash purée and grilled asparagus
- Oven-Roasted Fish** gf \$24
Served with a bacon and pejibaye purée and mini vegetables. Choice of sauce: Béarnaise sauce | Roasted garlic and basil vinaigrette | Mango chutney
- Tuna or Chicken Teriyaki**
Marinated in a homemade Teriyaki sauce, served with sweet potato and green pea purée, and zucchini and carrot tagliatelle. Tuna \$16 | Chicken \$14
- Costa Rican Typical Pork “Chifrijo”** gf v r \$15
Slow cooked pancetta, rice and beans, avocado, tortilla chips, pico de gallo, and homemade chilli sauce on the side. Beef Tenderloin \$16 | Chicken \$14
- Tenderloin Filet** gf \$28
With three cheese and mushroom sauce, leek butter mashed potatoes and sautéed mini vegetables
- Stir-Fry Vegetables** gf r vg r \$14
Quinoa, oyster mushrooms, sautéed vegetables and panko-fried tofu, marinated in a soy-ginger sauce and topped with a grilled portobello
- Pasta Fresca al Pomodoro** v \$14
Artisanal fresh pasta in a homemade tomato sauce, with parmesan cheese shavings. Add Chicken \$16 | Fish \$20
- Ravioli** v \$18
Locally made, fresh ravioli, filled with ricotta cheese and spinach, served in a creamy butternut squash sauce with parmesan shavings and a whole wheat toast

Prices include 10% service charge & 13% tax