



## DINNER STARTERS

- Creamy Soups** gf r \$12  
Prepared daily - please ask your server which is the soup of the day: peach palm fruit; porcini mushroom; asparagus or butternut squash
- Kurà Salad** gf vg \$12  
Spinach, swiss chard, basil, marinated chickpeas, cherry tomatoes and roasted beets, served with a passion fruit and honey dressing and plantain croutons
- 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
- Catch of the Day Carpaccio** gf \$16  
Marinated in lime, yellow ají pepper and olive oil, with roasted garlic, jalapeño peppers and sweet potato
- Fresh Catch Ceviche** gf \$14  
Marinated in leche de tigre and peruvian ají, red onion and cilantro 'coyote'
- Yellowfin Tuna Sashimi** \$15  
Fresh tuna marinated in ponzu dressing, diced avocado, roasted garlic and jalapeño slices
- Beef Tenderloin Carpaccio** gf \$18  
Marinated in 'coyote' cilantro oil, with parmesan shavings, celery, capers and remoulade sauce
- Vegetable Green Curry** gf vg \$15  
Homemade coconut milk green curry with mini vegetables and mushrooms, served with a side of rice



## DINNER MAINS

- 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 pejbaye purée and mini vegetables. Choice of sauce: Béarnaise; roasted garlic and basil vinaigrette; mango chutney
- Tuna or Chicken in Homemade Teriyaki Sauce**  
Topped with carrot and zucchini tagliatelle, served with cassava sticks. Tuna \$18 | Chicken \$16
- 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 \$15
- Beef Tenderloin** gf \$28  
Served with leek butter mashed potatoes and sautéed mini vegetables. Sauce to choose from: three cheeses and mushrooms; chimichurri; green pepper
- Mushrooms Quinotto** \$24  
Quinoa risotto with sundried tomatoes, porcini, portobello and shiitake mushrooms, garnished with cherry tomatoes
- Seafood Cassoulet** \$32  
Shrimps, catch of the day and mussels sautéed with garlic, butter and white wine. Served with fried diced potatoes and toast
- 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