



Tacos \$18.70 (\$23 taxes included)

Tacos of your favorite option 🌱

- Inside skirt
- Chicken
- Octopus
- Shrimps
- Blackened fish
- Veggie \$15.45 (\$19 taxes included)

Sides included: Guacamole, pico de gallo, pickled red onion, pineapple gel

Guaca & chips 🌱🌱🌱🌱

Corn tortilla chips, guacamole, pico de gallo
\$13.82 (\$17 taxes included)

Piqueo costarricense 🌱🌱🌱🌱

Patacones, corn tortilla chips, pico de gallo, guacamole, grounded beans \$15.45 (\$19 taxes included)

Tostadas

Tuna tostada 🌱🌱

Crispy corn tortilla, tuna, mango, ponzu, red onion, sesame seed, Sriracha mayo \$18.70 (\$23 taxes included)

Fried ceviche tostada 🌱🌱

Crispy corn tortilla, fried ceviche, peppers, habanero mayo
\$18.70 (\$23 taxes included)

Veggie tostada 🌱🌱🌱

Crispy corn tortilla, roasted eggplant, beets hummus, Tzatziki, fresh cucumber, charred corn \$15.45 (\$19 taxes included)

Salads \$17.07 (\$21 taxes included)

House salad 🌱🌱🌱🌱

Lettuce mix, tomato, red onion, beets, heart of palm, vinaigrette

Chickpeas salad 🌱🌱🌱🌱

Chickpeas, red onion, mango, green papaya, rocket, peanut, passion fruit vinaigrette

Nachos \$18.70 (\$23 taxes included)

Chicken nachos 🌱

Chips, ground beans, cheddar cheese sauce, sour cream, guacamole, pico de gallo, shredded chicken

Beef nachos 🌱

Chips, ground beans, cheddar cheese sauce, sour cream, guacamole, pico de gallo, shredded beef

Mixed nachos 🌱

Chips, ground beans, cheddar cheese sauce, sour cream, guacamole, pico de gallo, shredded chicken and shredded beef

Tuna nachos

Wonton chips, plantain chips, tuna, ponzu sauce, red onion, spring onion, ají slices \$20.33 (\$25 taxes included)

Sandwiches

Served with your choice of: Fries, mini hash browns, plantain chips, country potatoes or organic salad

Chicken sando

(Grilled or breaded) Brioche bun, chicken, seaweed salad, sesame sauce, avocado, sauteed mustard, pickled radishes, Sriracha mayo \$20.33 (\$25 taxes included)

Vegetarian 🌱

Oat bread, tomato pesto, grilled zucchini, grilled eggplant, grilled carrot, fried cheese, caramelized onion, rocket
\$15.45 (\$19 taxes included)

Snacks \$17.07 (\$21 taxes included)

Chicharrones & cassava and ground beans 🌱🌱

Pork belly chicharron, fried cassava, ground beans

Chicharrones & cassava and chirmol 🌱🌱

Pork belly chicharron, fried cassava, chirmol sauce

Chicharrones & chips and guacamole 🌱🌱

Pork belly chicharron, tortilla chips, guacamole

Chicharrones & patacon 🌱🌱

Pork belly chicharron, plantain patacon, ground beans

Burgers Served with your choice of: Fries, mini hash browns, plantain chips, country potatoes or organic salad

Classic burger

Brioche bun, Angus patty, cheddar and Swiss cheese, BBQ mayo, lettuce mix, tomato, caramelized onion \$25.20 (\$31 taxes included)

Guacamole burger

Brioche bun, Angus patty, cheddar and Swiss cheese, BBQ mayo, lettuce, tomato, caramelized onion, guacamole \$25.20 (\$31 taxes included)

Pizzas \$18.70 (\$23 taxes included)

Margherita 🌱

Tomato sauce, mozzarella, cherry tomato, basil

Ham

Tomato sauce, mozzarella, ham

Mushrooms & ham

Tomato sauce, mozzarella, mushrooms, ham

Salame

Tomato sauce, mozzarella, salame

Prosciutto, rocket & parmesan

Tomato sauce, mozzarella, prosciutto, rocket, parmesan

Ceviches

Classic 🌱🌱

Seabass, red onion, red pepper, cilantro, avocado, citrus marinade, chips \$17.07 (\$21 taxes included)

Mango & coconut 🌱🌱

Seabass, mango, cilantro, red onion, red pepper, coconut leche de tigre sauce, chips \$17.07 (\$21 taxes included)

Vuelve a la vida 🌱🌱

Seabass, octopus, shrimps, red onion, red pepper, celery, Bloody Mary sauce, cassava chips \$20.33 (\$25 taxes included)

Vegan 🌱🌱🌱🌱

Green papaya, cucumber, mango, red onion, cilantro, red pepper, citrus marinade \$15.45 (\$19 taxes included)

Double cheese & bacon burger

Brioche bun, Angus patty, bacon, BBQ mayo, Swiss and cheddar cheese \$28.46 (\$35 taxes included)

Falafel burger 🌱

Oat bread, falafel patty, tomato, lettuce, caramelized onion
\$21.95 (\$27 taxes included)

Roman

Tomato sauce, mozzarella, red onion, olives, Grana Padano, bacon and rocket

Tartuffe forest

Tomato sauce, mozzarella, wine sauteed mushrooms, rocket, parmesan

4 cheese

Tomato sauce, mozzarella, blue cheese, palmito cheese, parmesan

Vegetarian 🌱

Tomato sauce, mozzarella, eggplant, red onion, olives, red pepper, sweet corn, zuchinni \$17.07 (\$21 taxes included)



Vegan



Vegetarian



Gluten friendly



Dairy free

All prices are in US Dollars



In the Fruit

\$17.07 (\$21 taxes incl.)

Cocktails served inside fresh tropical fruits

Piña colada

White rum, coconut cream, pineapple.

Coco loco “reload”

White rum, mint liqueur, coconut cream, coconut water, spearmint, aromatic bitters.

Costa Rica delight

Dark rum, coffee liqueur, espresso, coconut cream, banana.

Strawberry & banana

Cacique neutral spirit, dark rum, strawberry purée, coconut cream, lime juice, banana, cinnamon powder.

Guanábana colada

Soursop-infused with Cacique, lime juice, pineapple juice, Blue Curaçao, coconut cream.



Awarded Creations

\$20.33 (\$25 taxes incl.)

Cocktails that represented us in national competitions, created by our bartenders to showcase Costa Rica’s mixology.

Toku by Arnaldo Blanco 2023

Single malt whisky infused, Centenario 12, tangerine, lychee syrup, lime juice, cocoa bitters.

Howler monkey by Christina Vega 2025

Monkey Shoulder, passion fruit purée, passion fruit cordial, banana oleo, vermouth infused with banana peel, lime juice, angostura cocoa bitters.

Hall of Fame

Our award-winning and most celebrated cocktails, chosen by our guests as timeless favorites.

Margarita tamarindo \$15.45 (\$19 taxes incl.)

Tequila infused with Panamanian chili, lime juice, tamarind syrup, Tajín.

JLO \$15.45 (\$19 taxes incl.)

Mezcal, lime juice, pineapple juice, Tajín, jalapeño pepper, coriander, triple sec.

Painkiller \$15.45 (\$19 taxes incl.)

Rum blend, pineapple juice, coconut cream, orange juice, bitters, spearmint.

Exotic passion \$15.45 (\$19 taxes incl.)

Gin, passion fruit, orange juice, lime juice, orange bitters, Tajín.

Smoky volcano \$17.07 (\$21taxes incl.)

Tequila, mezcal, orange juice, coconut cream, pineapple purée, orange bitters.

Sex in the forest \$15.45 (\$19 taxes incl.)

Dark rum, passion fruit, basil, lime juice, orange juice, lime soda.

Spirit of Cacique

\$20.33 (\$25 taxes incl.)

An exclusive tasting set of Cacique infused with tropical fruits, honoring Costa Rica’s ancestral spirit.

Set with 4 flavors:

Strawberry – Blackberry – Passion fruit – Pineapple

Creations Lab

The space where innovation and creativity meet: our bartenders’ original cocktails crafted for you.

The walkin tree \$15.45 (\$19 taxes incl.)

by Jonathan Rojas

Whisky, Fire Monkey, pineapple purée, lime juice, lychee syrup, orange bitters, angostura bitters.

Sancarlito’s \$15.45 (\$19 taxes incl.)

by Kendal Arce

Bourbon, Drambuie, lime juice, coconut cream, passion fruit cordial, pineapple purée, orange bitters, angostura bitters, spearmint.

Skyblue river Collins \$15.45 (\$19 taxes incl.)

by Steven Rodríguez

Cacique neutral spirit, Golden Rush, Blue Curaçao, lime juice, goldenberries, sparkling soda, simple syrup.

+506 rum sour \$15.45 (\$19 taxes incl.)

by Douglas Carballo

Dark rum, Licor 43, guava purée, chai tea, lime juice, cocoa angostura bitters, Cabernet Sauvignon float.

Tropical breeze \$15.45 (\$19 taxes incl.)

by Alfredo Cordero

Gin infused with red berries tea, blueberry – blackberry – lime peel – mint syrup, lime juice, cocoa bitters, grapefruit soda.

Naranjeño \$15.45 (\$19 taxes incl.)

by Esteban Rodríguez

Arancia gin, passion fruit purée, basil leaves, pink lemonade.

Guaro ancestral \$15.45 (\$19 taxes incl.)

by Denis Artavia

Infused tequila reposado with guajillo chili and tortilla, Nixta spirit, tomato juice, lime juice, Worcestershire sauce.

Arenal paloma \$15.45 (\$19 taxes incl.)

by Byran Guzmán

Tequila, passion fruit purée, agave syrup, lime juice, grapefruit bitters, grapefruit soda, Tajín.

Purple cattleya \$15.45 (\$19 taxes incl.)

by Michael Quirós

Vodka, Fire Monkey & gin infused with butterfly pea tea, passion fruit purée, mandarin juice, lime juice, lychee syrup, orange bitters, basil leaves.

Guana fashioned \$20.33 (\$25taxes incl.)

by Arnaldo Blanco

Black whisky, Nixta spirit, simple syrup, cocoa bitters.

Mocktails

Virgin piña colada in the fruit \$12.20 (\$15 taxes incl.)

Coconut cream, pineapple.

Spicy jungle \$8.94 (\$11 taxes incl.)

Mango purée, passion fruit purée, pineapple, spicy honey.

Sparkling sunset \$8.94 (\$11 taxes incl.)

Lime juice, lychee syrup, mandarin juice, grapefruit soda.

Berry blast reload \$8.94 (\$11 taxes incl.)

Strawberries, blackberries, blueberries, cinnamon syrup, ginger soda.

Passion fruit shake \$8.94 (\$11 taxes incl.)

Vanilla ice cream, coconut cream, passion fruit purée, passion fruit syrup.