Welcome to Tucanes

In the heart of La Fortuna, surrounded by mountains, hot springs, and the richness of the tropical forest, we celebrate the essence of Costa Rican cuisine. Our pantry is mostly local: we work hand in hand with farmers, fishermen, and producers from the region who bring us the best of the sea, mountains, and garden. We believe in honest and creative cooking, honoring the land and the people behind every ingredient.

At Tucanes, we embrace the glocal philosophy: global in techniques and inspiration, yet local in ingredients and soul. The result is a unique culinary proposal where tradition meets innovation on every plate.

This menu is both a celebration and a tribute to our biodiversity and the creativity of our culinary team. We invite you to embark on a flavorful journey that will stay with you long after your visit.

Welcome to our table!

Chef Saúl Umaña

Salads

From the field

Mixed greens, roasted apples, apple gel, avocado, pickled red onion, goat cheese, caramelized walnuts, golden berries, cherry tomato, banana vinaigrette.

$17.07 *($21 taxes included)*

Greek style

Arugula, chayote, peach palm fruit (pejibaye), feta cheese, Kalamata olives, tomato, cucumber, red onion, balsamic & honey vinaigrette.

$17.07 *($21 taxes included)*

Burratina

Basil pesto, parmesan crisp, burrata cheese, confit cherry tomato, arugula, sourdough bread.

$23.58 *($29 taxes included)*

Soups & Creams

Chowder

Catch of the day, clams, fish bacon, tiquisque purée, kale, creamy curry soup.

$17.07 *($21 taxes included)*

Potato cream with beef

Truffled potato cream, sautéed tenderloin cubes, burnt onion powder, herb oil.

$17.07 *($21 taxes included)*

Vegan tomato cream

Tomato cream, coconut caviar, basil caviar, fried onion.

$13.82 *($17 taxes included)*

Raw Preparations

Tuna tartare

Tuna, cured egg yolk, black garlic mayo, avocado emulsion, ponzu, onion purée, fried sage.

$18.70 *($23 taxes included)*

Beef tartare with potato mille-feuille

Beef tartare, crispy potato mille-feuille, black garlic mayo, fried kale.

$23.50 *($29 taxes included)*

Costa Rican oysters

Served with ponzu dressing, chiliguaro and citronette.

6 units $28.46 *($35 taxes included)*
12 units $46.34 *($57 taxes included)*

Squash leche de tigre ceviche

Squash and habanero leche de tigre in two textures, avocado emulsion, red onion, scallion, ponzu caviar, crispy corn, cilantro.

$18.70 *($23 taxes included)*

Hot Appetizers

Roasted eggplants
Ajoblanco, EVOO, paprika oil, mint, arugula, fried pumpkin seeds.
$17.07 *($21 taxes included)*

Mussels with chorizo
Mussels, fried chorizo, fennel, onion, bell pepper, grilled lemon.
$18.70 *($23 taxes included)*

Pork & shrimp dumplings
Kimchi, black sesame, chicken & ginger broth, scallion.
$20.33 *($25 taxes included)*

Pork belly with fried baby squid
Squid ink aioli, criolla sauce, EVOO, sherry vinegar.
$18.70 *($23 taxes included)*

Rice Dishes

Cauliflower "risotto"
Cauliflower, squash cream, fresh zucchini, parmesan.
$25.20 *($31 taxes included)*

Green rice with catch of the day & clams
Catch of the day, clams, fried kale, romesco sauce, pesto, aioli.
$28.46 *($35 taxes included)*

Creamy rice with grilled skirt steak
Grilled skirt steak, cilantro aioli, semi-dried cherry tomatoes.
$28.46 *($35 taxes included)*

Pasta

Lamb cannelloni with ragù & hunter sauce
Lamb ragù with vegetables, pomodoro sauce, demi-glace, grana padano cheese.
$30.08 *($37 taxes included)*

Shrimp pesto pasta
Long or short pasta, basil & cilantro pesto, shrimp, fried garlic, Serrano ham powder, black garlic mayonnaise.
30.08 *($37 taxes included)*

Creamy orzo with mushrooms & beef cheek
Orzo pasta with mushrooms and ossobuco & beef cheek terrine, semi-dried cherry tomato, black garlic mayo, paprika tuile, jus sauce.
$33.33 *($41 taxes included)*

From the Sea

Catch of the day
Huancaína potato purée, ají mayo, spirulina tuile, red onion & ají chili with lime, coconut curry sauce.
$31.71 *($39 taxes included)*

Octopus
Grilled octopus, white beans with chorizo, fried chistorra, aioli.
$33.33 *($41 taxes included)*

Trout
Fennel purée, sautéed mushrooms, burnt lemon sauce, orange gel.
$30.08 *($37 taxes included)*

From the Land

Chicken supreme
Truffled potato purée, sautéed broccoli, mushroom sauce, tapioca crisp.
$28.46 *($35 taxes included)*

Pork milanese
Pistachio crust, yogurt cream, arugula, goat cheese & dill cream, zucchini ribbons, smoked chili oil.
$30.08 *($37 taxes included)*

Lamb rack
Blue cheese polenta, jus sauce, sautéed Swiss chard, mint oil.
$49.59 *($61 taxes included)*

Beef tenderloin
Potato croquette with palmito cheese, asparagus, black creamy sauce, hollandaise foam.
$46.34 *($57 taxes included)*

Wagyu burger
Brioche bun, Wagyu patty, truffle aioli, caramelized onions, cheddar cheese, sautéed mushrooms, arugula salad. Served with mini hash brown.
$31.71 *($39 taxes included)*

Angus short rib
Sweet potato mash, pickled vegetables, crispy quinoa, chocolate sauce.
$46.34 *($57 taxes included)*

Rib eye
CAB rib eye, potato purée, sautéed vegetables, chimichurri.
$49.59 *($61 taxes included)*

Tomahawk
Roasted baby potatoes, chimichurri, sweet plantain, corn on the cob.
$145.53 *($179 taxes included)*

Dessert

Basque cheesecake with activated charcoal ice cream
Cheesecake, vanilla crumble, activated charcoal ice cream.
$12.20 *($15 taxes included)*

Passion fruit, coconut & strawberry pavlova
Merengue deshidratado, sorbet de maracuyá, espuma de coco, coco deshidratado, fresa fresca.
$12.20 *($15 taxes included)*

House gelato sampler
3 flavors.
Ask for today's selection.
$12.20 *($15 taxes included)*

Chocolate & peach palm fruit
Chocolate and peach palm fruits textures, tangerine – chocolate ice cream.
$12.20 *($15 taxes included)*

Matcha tiramisú
Matcha ice cream, ladyfingers, mascarpone cream, chocolate, coffee, matcha tiles.
$12.20 *($15 taxes included)*

Torrija
Brioche bread, hazelnut crème anglaise, hazelnut ice cream, orange meringue, candied hazelnut, cocoa crumble.
$12.20 *($15 taxes included)*

Tropical fruits
Mango sorbet, almond sponge cake, dehydrated meringue, seasonal fruit textures.
$12.20 *($15 taxes included)*

Prices in US Dollars

Vegetarian | Vegan | Gluten friendly | Nuts | Dairy