



Starters & Snacks

Thai ceviche 🌱

Sea bass, cucumber, citrus marinade with ginger and ponzu, red onion, and banana chips \$17.07 *(\$21 taxes included)*

Vuelve a la vida 🌱

Seasonal seafood, Bloody Mary, onion, celery, cucumber, cilantro, cassava chip \$20.32 *(\$25 taxes included)*

House salad 🌱

Lettuce, roasted beet, hearts of palm, red onion, cherry tomato, spinach, passion fruit dressing \$17.07 *(\$21 taxes included)*

Rustic chicken salad 🌱

Lettuce, fried Turrialba cheese, red onion, green apple, cherry tomato, cashew seeds, radish, grilled chicken, passion fruit dressing \$21.95 *(\$27 taxes included)*

Fresh tuna salad 🌱

Rocket, red onion, cherry tomato, tuna, chives, mango, beet, cucumber, fresh tuna, chive \$21.95 *(\$27 taxes included)*

Spring rolls 🌱

Served with sweet and sour sauce \$13.82 *(\$17 taxes included)*

Turrialba cheese dices

Served with tzatziki and pineapple gel, pickled tacaco \$13.82 *(\$17 taxes included)*

Hummus with pita bread 🌱

Chickpeas hummus, crudites, pita bread \$17.07 *(\$21 taxes included)*

Guaca & Chips 🌱

Chips, patacones, guacamole, pico de gallo \$13.82 *(\$17 taxes included)*

Chicken warp

Lettuce, chicken, cheese, ground beans, avocado, pico de gallo, sour cream \$18.69 *(\$23 taxes included)*

Shrimp wrap

Lettuce, shrimp, cheese, ground beans, avocado, chirmol, sour cream \$20.32 *(\$25 taxes included)*

Vegetable wrap 🌱

Lettuce, grilled vegetables, ground beans, tomato pesto, breaded cauliflower \$11.38 *(\$14 taxes included)*

Pitas & Bowls

Choose between: Pita bread or rice

Tuna

Marinated tuna with ponzu, edamame, seaweed salad, avocado, carrot, cucumber, sesame seeds \$20.32 *(\$25 taxes included)*

Chicken curry 🌱

Chicken, curry sauce, sautéed broccoli, sautéed carrot, pickled onion, raw zucchini, coriander seeds \$18.69 *(\$23 taxes included)*

Lomito saltado

Tenderloin, red onion, sweet chili, chili paste, fries, tomato, vanilla beans, green salad \$20.32 *(\$25 taxes included)*

Teriyaki trout

Trout, teriyaki sauce, beet, chives, green beans, sesame seeds, hearts of palm \$20.32 *(\$25 taxes included)*

Vegetarian 🌱

Sauteed mushrooms, edamame, hearts of palm, cherry tomato, chives, lettuce \$17.07 *(\$21 taxes included)*

Pad Thai 🌱

Rice pasta, sesame oil, vegetables (garlic-ginger, red onion, sweet chili, edamame, carrot, purple cabbage, palm heart, chives, chayote, chinese mustard / bok choy) ponzu - coriander sauce, cashew seeds, radishes \$17.07 *(\$21 taxes included)*

Burgers

Angus

House Brioche bread, Angus beef patty, cheddar and mozzarella cheese, pickles, rocket, BBQ mayo \$25.20 *(\$31 taxes included)*

Chicken

Brioche bread, breaded chicken, coleslaw, black garlic mayo, Sriracha mayo, pickles \$20.32 *(\$25 taxes included)*

Vegetarian 🌱

Oat bread, tomato pesto, grilled zucchini, grilled eggplant, grilled carrot, fried cheese, caramelized onion and arugula \$18.69 *(\$23 taxes included)*

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

Desserts

Cassava pudding

Warm cassava pudding accompanied by vanilla ice cream with caramel \$8.94 *(\$11 taxes included)*

Chocolate volcano

Chocolate cake with a liquid center, accompanied by vanilla ice cream and fresh red berries \$13.82 *(\$17 taxes included)*

Sundae

Vanilla ice cream, accompanied by fruits in syrup and chantilly cream \$8.94 *(\$11 taxes included)*

Signature Cocktails

\$17.07 *(\$21 taxes included)*

Rainbow Tiki - *Fruity, juicy, powerful, aromatic*

Rum, whisky, passion fruit, pineapple, basil

Spicy in Love - *Spicy, citrus, refreshing*

Tequila, passion fruit, spicy bitters

Shangri-Fashion - *Digestive, fruity, full-bodied, elegant*

Rum, passion fruit, triple sec

Pineapple Julep - *Refreshing, full-bodied, spicy, tropical*

Bourbon, ginger, pineapple juice, spearmint

Black-Grass Tiquicia - *Citrus, fruity, herbal, Costa Rican*

Cacique, blackberry, lime grass

Golden Forest - *Fruity, sparkling, aperitif, oriental*

Vodka, lychee syrup, golden berries, sparkling wine with sake

Pura Vida Mule - *Refreshing, easy to drink, spicy*

Cacique, ginger, tonic water

Golden Wine Mule - *Herbal, spicy, semi-dry*

Muscatel wine, golden berries liqueur, ginger beer

Passion Jungle - *Digestive, sweet, fruity*

Whisky, passion fruit, balsamic vinegar

Guayabita - *Creamy, citrus*

Gin, guava and cinnamon syrup, Greek yogurt

Shangri-Love - *Digestive, smooth, unctuous, almondy*

Rum, amaretto, banana, tangerine juice

Orange Honey Americano - *Citrus, energetic*

Rum, orange juice, cold brew coffee, honey

Tea Spritz - *Fruity, spicy, aromatic, bubbly, oriental*

Cacique infusion with chai tea, sparkling wine with sake and chardonnay

Wellness Cocktails

\$15.45 *(\$19 taxes included)*

Free Passion

Completely free of added sugar, refreshing, highlighting the citrus notes characteristic of the gin

Gin, passion fruit, lemon juice, natural Stevia, peppermint and sparkling water

Smooth Forest

Sweetened with homemade Stevia, smoky touches of mezcal, fresh Costa Rican fruit and citrus

Mezcal, strawberry, grapefruit juice, natural Stevia and sparkling water

Jungle Mystery

Welcome to the Costa Rican jungle and its tropical flavors full of energy and good vibes

Rum, pineapple, coconut milk, honey

Mocktails

\$8.94 *(\$11 taxes included)*

Blueberry Kiev Mule

Cranberry, fresh lime juice, simple syrup and ginger beer

Pineapple Ginger Sparkler

Pineapple juice, ginger soda

Springs Sensation

Strawberries, cranberry juice, lime juice, agave syrup, strawberry, basil, tonic water

Gin & Tonics

\$15.45 *(\$19 taxes included)*

Morpho Tonic

Nordés Gin, Butterfly pea flowers, lemon, St. Germain liqueur, Fever Tree Mediterranean and rosebuds

Pink Tonic

Malfy Gin Rose, Fever Tree aromatic and grapefruit

Rose-Fresh Tonic

Brockmans Gin, lemon juice, agave syrup, strawberry, basil, tonic water

Deep Forest Fruit Tonic

Bulldog Gin, red fruit tea, Fever Tree Mediterranean, blackberries and cranberries

Paradise Tonic

Tanqueray Gin, Chartreuse liqueur, lemon, Fever Tree Mediterranean and peppermint

Beers

Craft Beer \$8.94 *(\$11 taxes included)*

Ipava por Tabacón - IPA

Kapi Kapi por Tabacón - Doble IPA

Costa Rica CRBF Tortuguero - IPA. IBUS 55

Costa Rica CRBF Dota - FB. IBUS 8

Costa Rica CRBF Escalante - Irish Red Ale. IBUS 23

National

\$5.69 *(\$7 taxes included)*

Pilsen

Imperial

Imperial Light

Palm Wine \$8.94 *(\$11 taxes included)*

Imported

\$7.32 *(\$9 taxes included)*

Heineken

Stella Artois

Modelo Especial

Modelo Negra

Daura Damm - Gluten free

Non-Alcoholic

Free Damm \$4.88 *(\$6 taxes included)*

Heineken 0.0 \$5.69 *(\$7 taxes included)*

Collective Arts IPA \$8.94 *(\$11 taxes included)*

Wines

Champagne

Bollinger Special Cuvée, AOC Champagne, France \$174.80 *(\$215 taxes included)*

Sparkling

Veuve Ambal Espumante Carte Or Blanc de Blanc, South Region France \$31.71 *(\$39 taxes included)*

White

Sauvignon Blanc

Kalfú Molu, Sauvignon Blanc, Casablanca, Chile \$31.71 *(\$39 taxes included)*

Torrontes

Crios de Susana Balbo Torrontés, Salta, Argentina \$41.46 *(\$51 taxes included)*

Red

Pinot Noir

Anterra Pinot Noir, Sicilia, Italy \$31.71 *(\$39 taxes included)*

Malbec

Los Haroldos Nampe Malbec, Mendoza, Argentina \$34.96 *(\$43 taxes included)*

Rosé

La Posta, Rose Malbec, Mendoza, Argentina \$31.71 *(\$39 taxes included)*

Drinks

Seasonal Juices \$5.69 *(\$7 taxes included)*

Soft Drinks \$5.69 *(\$7 taxes included)*

Water

Perrier (210 ml) \$4.07 *(\$5 taxes included)*

Rainforest (500 ml) \$5.69 *(\$7 taxes included)*

Jungle Spring (750 ml) \$8.94 *(\$11 taxes included)*