Tasting Menu

7-Course tasting specially designed to discover Costa Rican flavors with fresh local ingredients.
$96.75 *($119 taxes included)*

Make your gastronomic experience in a perfect pairing
$48.78 *($60 taxes included)* additional

Tuna Tartare

Tuna, cured egg yolk, black garlic mayo, avocado emulsion, ponzu sauce, onion puree, fried sagee.

Beef tartare with potato mille-feuille

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

Catch of the day

Potato purée with huancaína sauce, ají mayo, spirulina tuile, red onion and chili with lemon, coconut milk curry sauce.

Octopus

Grilled octopus, white beans with chorizo, fried chistorra, aioli.

Chicken supreme

Truffled potato purée, sautéed broccoli, mushroom sauce, tapioca crisp.

Beef tenderloin

Potato croquette with palmito cheese, asparagus, black creamy sauce, hollandaise foam.

Chocolate & peach palm fruit

Chocolate and peach palm fruits textures, tangerine – chocolate ice cream.

Prices in US Dollars

Vegetarian | Vegan | Gluten friendly | Nuts | Dairy