



Vuelve a la vida ceviche – Costa Rican classic - Seasonal seafood from Costa Rica

Organic onion, red peppers and cilantro, marinated in a mixture of natural tomato and lemon juice 15.45 | 19.00

Costa Rican sea bass from the Pacific ceviche 🌿

Organic cilantro, bell pepper, onion, avocado 13.82 | 17.00

Organic crunchy salad with avocado, red apples, candied walnuts, homemade potato chips and homemade creole mango vinaigrette 12.20 | 15.00 🌿 🌱

Organic mixed greens, mango and Turrialba cheese with lemon vinaigrette 12.20 | 15.00 🌿 🌱

Filled Avocado with 🌿 🌱

Shrimp 13.82 | 17.00
Octopus 13.01 | 16.00
Heart of palm 11.38 | 14.00 🌿

Cashew seeds with cherry tomatoes and mushrooms served with a lemon and leek dressing

Pizza

Mia 🌿 🌱

Tomato sauce, parmesan cheese with arugula, strawberry, prosciutto and balsamic reduction 13.82 | 17.00

Caprichosa 🌿 🌱

Tomato sauce, mozzarella cheese and basil, artichokes, black olives, mushrooms, ham and salami 13.01 | 16.00

Reina 🌿 🌱

Tomato sauce, mozzarella cheese and ham 12.20 | 15.00

Vegetarian 🌿 🌱

Tomato sauce, mozzarella cheese, eggplant, zucchini and bell peppers 11.38 | 14.00

Burgers

Cheddar and Gouda Angus burger 220 gr. 🌿 🌱

Freshly baked brioche bun, organic arugula, bacon, homemade BBQ mayonnaise 17.07 | 21.00

Breaded chicken breast 🌿 🌱

Freshly baked brioche bun, organic lettuce, onion, tomato, pickles, homemade spicy mayo 14.63 | 18.00

Costa Rican tuna steak from the Pacific 🌿 🌱

Freshly baked whole wheat bread, organic spinach, roasted tomato, chives, homemade sesame and lemon mayonnaise 15.45 | 19.00

Organic Portobello with blue cheese 🌿 🌱 🌿

Freshly baked oatmeal and honey bun, organic lettuce, sun-dried tomatoes, caramelized onion 13.01 | 16.00

*All burgers are served with French fries, yucca chips, or hummus & carrot sticks

From the Grill

Tuna steak from the Costa Rican Pacific – 200 gr. 20.33 | 25.00

Angus Rib Eye - 300 gr. 29.27 | 36.00

Chicken breast 20.33 | 25.00

Choose 1 sauce

Chimichurri
Home-made hot sauce 🌿
Sweet corn horseradish 🌿
Lemon butter 🌿

Choose 2 Side Dishes

Mashed potato
Baked potato served with bacon, sour cream & parsley 🌿
White rice
Grilled vegetables
Garlic sautéed broccoli
Mixed salad

Desserts

Artisan blackberry and soursop sorbet 7.32 | 9.00

Chia and fruit parfait with yogurt, coconut water and dehydrated banana 6.50 | 8.00 🌿 🌱

Ice cream

Vanilla, chocolate or strawberry 5.70 | 7.00

Vegan arroz con leche 6.50 | 8.00

Cocktails

Mocktails 8.13 | 10.00

Cucumber Mule

Cucumber, Ginger Beer, mint and lemon

Red Flower Power

Watermelon, jamaica, basil and lemon

Spicy Jungle

Mango, passion fruit, pineapple and spicy honey

Berry Blast

Strawberry, blackberry, blueberries and Ginger Ale

In the Fruit 13.82 | 17.00

Piña Colada

White Centenario Rum, coconut cream and pineapple

Coco Loco “reload”

White Centenario Rum, mint liquor, coconut cream, coconut water, mint and Angostura Bitters

Costa Rica Delight

Centenario Rum, Café Rica, Espresso, simple syrup, banana and coconut cream

Melotico

Vodka, melon liquor, Triple Sec, honey syrup and melon

Strawberry & Banana

Cacique Guaro, Centenario Rum, strawberry, coconut cream, banana and lemon juice

Signature Cocktails 13.82 | 17.00

Exotic Passion

Greenall’s London Dry Gin, passion fruit syrup, orange juice, orange bitters, lemon juice and simple syrup

Tropical Fire

Fireball Cinnamon Whisky, ginger, passion fruit syrup, lemon juice and Passoa

Coconut Spritz

Aperol, Malibú, Prosecco and tonic water

Guanabana Colada

White Centenario Rum, Cacique with infused soursop, lemon juice, pineapple syrup, simple syrup and Blue Curacao

Tiquicia All Night

Cacique Guaro, Midori, infused strawberry, lemon juice, simple syrup and Vermouth

Tabacon Tiki 13.01 | 16.00

Zombie

House Blended Rum, pineapple juice, Falernum syrup, Angostura bitters, grenadine and lemon juice

Strawberry Daiquiri

White Centenario Rum, strawberry and lemon juice

Painkiller

House Blended Rum, pineapple juice, coconut cream, orange juice, Angostura bitters and mint

Mai Tai

White Centenario Rum, Cointreau, Orgeat and lemon juice

Jungle Bird

Centenario Rum, Campari, pineapple juice, lemon juice and simple syrup

Singapore Sling

Singapore Sling Mix, pineapple juice, jamaica syrup, grenadine and lemon juice

Liquors

Vodka

Tito’s 11.38 | 14.00
Grey Goose 11.38 | 14.00
Absolut 8.13 | 10.00

Gin

Bombay Sapphire 9.76 | 12.00
Tanqueray Dry 9.76 | 12.00
Hendrick’s 10.57 | 13.00

Rum

Flor de Caña 18 years 12.20 | 15.00
Zacapa 23 years 12.20 | 15.00
Centenario 25 years 16.26 | 20.00

Cognac

Courvoisier VSOP 19.51 | 24.00
Hennessy VSOP 19.51 | 24.00

Tequila

Don Julio Reposado 12.20 | 15.00
Don Julio Blanco 12.20 | 15.00
Herradura Añejo 17.07 | 21.00
Herradura Reposado 13.82 | 17.00
Herradura Plata 13.82 | 17.00
Jimador 9.76 | 12.00
Patrón Reposado 12.20 | 15.00
Patrón Blanco 12.20 | 15.00

Bourbon Whisky

Jim Beam 6.50 | 8.00
Jack Daniels No. 7 8.94 | 11.00
Maker’s Mark 9.76 | 12.00

Digestif

Campari 6.50 | 8.00
Cointreau 9.76 | 12.00
Amaretto 8.13 | 10.00
Baileys 8.13 | 10.00
St. Germain 8.94 | 11.00
Sambvca 8.13 | 10.00
Frangelico 10.57 | 13.00

Whisky

Johnnie Walker Red Label 7.32 | 9.00
Johnnie Walker Black Label 8.94 | 11.00
Chivas Regal 12 years 8.94 | 11.00

Wines

By the Glass 8.13 | 10.00

White Sauvignon Blanc,
Pinot Grigio, Chardonnay

Red Cabernet Sauvignon, Merlot

Bottle

White

Peter Winter Graubungunder, Rheinhessen, GER 26.02 | 32.00
Pura Vida Crianza, Costers del Segre, SPA 47.97 | 59.00

Red

Tabali Vetas Blancas, Valle de Limarí, CHI 41.46 | 51.00
Finca Las Moras Reserva, San Juan, Cuyo, ARG 28.46 | 35.00

Champagne

Moët & Chandon, FRA 133.33 | 164.00

Sparkling

André Brut, California, USA 26.02 | 32.00

Rosé

Woodbridge Robert Mondavi White Zinfandel,
California, USA 32.52 | 40.00

Water

San Pellegrino (250 ml) 3.25 | 4.00
San Pellegrino (750 ml) 5.69 | 7.00
Natural (500 ml) 4.07 | 5.00

Coffee & Tea

Espresso 2.44 | 3.00
Latte 3.25 | 4.00
Cappuccino 3.25 | 4.00
Aromatic Tea 2.44 | 3.00

Natural Juice 4.07 | 5.00

Soft Drinks 4.07 | 5.00

Drinks

Imported 6.50 | 8.00

Stella Negra Modelo
Dos Equis Daura Damm / Gluten Free
Modelo Especial Ambar Marzenbler

Non-Alcoholic 4.07 | 5.00

Free Damm

National 5.28 | 6.50

Ambar Pilsener
Ambar Light

Tabacon 8.13 | 10.00

Ipava
Kapi Kapi

Beer

All prices are in US Dollars. First price shown are exclusive of taxes and service charge
Second price includes 13% VAT and 10% service charge