



A V E

Enjoy a culinary journey through
COSTA RICAN FLAVORS
in the heart of the rainforest



TO SNACK!

Falafel board

Falafel, fried broccoli, hummus, radish, Tzatziki, cilantro, paprika, pickled red onion \$17.07 (\$21 taxes included)

Tuna nachos

Tuna tartare, wonton, chips, seaweed salad, mayo Sriracha, sesame seeds, avocado sauce \$20.33 (\$25 taxes included)

Patty party

Beef empanadas, sweet plantain empanadas, mayo- habanero, black berry & mint sauce \$17.07 (\$21 taxes included)

Cauliflower poppers

Breaded cauliflower, romesco beet sauce, alioli, green \$15.45 (\$19 taxes included)

 Gluten Friendly  Vegetarian  Vegan

All prices are in US Dollars

CEVICHESES

El Beton

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

Vuelve a la vida

Seasonal seafood, Bloody Mary, onion, celery, cucumber, cilantro, cassava chips \$20.33 (\$25 taxes included)

Fried ceviche

Pacific seabass, sweet potato, onion, cilantro, EVOO, lemon juice, Peruvian chili pepper \$17.07 (\$21 taxes included)

The vegan

Squash, peach palm fruit, fried onion, pineapple, chives, julienned onion, lemon juice \$15.45 (\$19 taxes included)

SALADS

House salad

Mixed greens, avocado, red onions, tomato, cherry, beetroot \$17.07 (\$21 taxes included)

Thai Salad

Purple cabbage, mango, carrot, green papaya, green beans, cherry tomato, cashew seeds, peanut vinaigrette \$18.70 (\$23 taxes included)

Lentils Tabbouleh

Lentils, quinoa, onions, sweet potatoes, sweet green pepper, lime juice and olive oil \$17.07 (\$21 taxes included)

Grilled eggplant

Grilled eggplants, greek yogurt, beet hummus, sliced cucumber, powdered cumin, mint \$17.07 (\$21 taxes included)

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SOUPS

Watermelon salmorejo with Serrano ham 🌿

Watermelon salmorejo, toasted seeds, Serrano ham, fresh cilantro, green oil \$12.20 (\$15 taxes included)

Caribbean Run Down

Bisque, coconut milk & curry, seasonal seafood, carrot, yam, cocoyam, fresh cilantro \$21.95 (\$27 taxes included)

Pumpkin soup 🌿 🌱

Pumpkin soup, garlic croutons, parsley, truffle oil \$12.20 (\$15 taxes included)

TICO FLOW

Picadillos 🌿

Green plantain hash, arracache & spicy chorizo picadillo hash, green bean & ground beef hash, fresh tacos, chirmol, cilantro, tortillas \$17.07 (\$21 taxes included)

Rice with chicken 🌿

Rice, chicken broth, shredded chicken, achiote, sofrito, peas \$18.70 (\$23 taxes included)

Rice with shrimp 🌿

Rice, bisque, shrimp, achiote, celery, sofrito, peas \$21.95 (\$27 taxes included)

Casado 🌿

White rice, refried beans, sweet plantain, creole salad, picadillo, tortillas, fried egg

Your choice of: fish, pork chop, beef or chicken \$25.20 (\$31 taxes included)

Patacón pisao 🌿

Patacones (2), shredded beef, refried beans, guacamole, Bagaces cheese, cilantro mayonnaise, tomato \$18.70 (\$23 taxes included)

PASTA & RICE

Checce-style pasta 🌱

Tomato, basil, fresh mozzarella, toasted bread, parmesan cheese
\$23.58 (\$29 taxes included)

Pesto pasta 🌱

Choice of basil pesto or sun-dried tomato pesto, toasted bread,
parmesan cheese \$23.58 (\$29 taxes included)

Tomato risotto 🌱

Mushrooms, basil, eggplant, pomodoro sauce \$21.95 (\$27 taxes included)

Lobster mellow rice

Arborio rice, lobster, bisque, black garlic aioli, sautéed green
beans, fresh radish, fresh culantro \$39.84 (\$49 taxes included)

BETWEEN BREAD

Angus beef burger

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

Fried chicken sando

Brioche bun, breaded chicken breast, black garlic mayo, pickles,
coleslaw, Sriracha-mayo \$20.33 (\$25 taxes included)

Portobello burger 🌱

Oat bread, lettuce, pesto, portobello, sun-dried tomatoes,
caramelized onion \$18.70 (\$23 taxes included)

Vegan sandwich 🌱

Ciabatta bread, beet hummus, grilled eggplant, grilled carrots,
vegan almond cheese, sun-dried tomato pesto \$15.45 (\$19 taxes
included)

**Choose between fries, mini hash browns, plantain chips, country potatoes or
organic salad*

MAIN COURSES

Caribbean airline chicken

Airline chicken breast, Rice & Beans, patacones, creole salad, Caribbean sauce \$28.46 (\$35 taxes included)

Beef tenderloin

200 g. beef tenderloin, achiote cassava, grilled chives, chimichurri \$36.59 (\$45 taxes included)

Striploin

Striploin, hash arracache , crispy onions, fried broccoli, mushroom demi- glace sauce \$39.84 (\$49 taxes included)

St. Louis ribs

St. Louis ribs, vegetable noodles, miso sauce, sautéed green beans \$28.46 (\$35 taxes included)

Garlic shrimp casserole

Shrimp, garlic, achiote cassava, fresh radishes, grilled lime \$36.59 (\$45 taxes included)

Pacific seabass

Seabass fillet, white beans with tomato & capers, EVOO \$31.71 (\$39 taxes included)

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DESSERTS

Chocolate - covered banana pops

Chocolate - banana pops, chocolate crumbled, vanilla mousse, crispy peanuts \$12.20 (\$15 taxes included)

Churchill - style mousse

Churchill mousse, crumbled, strawberries, merengue \$12.20 (\$15 taxes included)

Leche asada

Baked milk pudding, vanilla mousse, berries, syrup \$12.20 (\$15 taxes included)

Corn tamal

Baked corn tamal, yogurt ice cream, crumble Bagaces cheese \$12.20 (\$15 taxes included)

Chocolate fondant

Chocolate fondant, chocolate crumbled, vanilla ice, cranberries \$13.82 (\$17 taxes included)

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COSTA RICAN TROPICAL COCKTAILS

\$17.07 (\$21 taxes included)

Pura Vida

Rum, gin, spiced rum, Aperol, coconut cream, orange juice, lime juice, aromatic bitters

Lono

Mezcal, Malibú, spicy mango syrup, Don's Mix, lime juice

Kanaloa

Rum, hibiscus verolis, fennel, rosemary and passionfruit cordial, pineapple juice, lime juice

Maui

Rum, falernum, Luxardo liquor, pink grapefruit, lime juice, orange juice, raspberry syrup

Tiki River

Bourbon, rum infused with roasted pineapple and cocoa, tepache, ginger syrup, cacao bitters, spearmint, lemon juice

CLASSIC TWIST

\$17.07 (\$21 taxes included)

Mezcal Mule

Mezcal, passion fruit cordial, lime juice, ginger beer

Negro-Ki

Fat wash of Campari with coconut oil, vermouth infused with banana peel, pineapple rum

Whisky Smash

Whisky, Lillet Blanc, spinach & spearmint syrup, orange bitters

Smoky Ginger

Mezcal, cassis licor, lime juice, ginger beer

Drambuie Collins

Drambuie, gin, lime juice, simple syrup, sparkling water

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COSTA RICAN SIGNATURE COCKTAILS

\$17.07 (\$21 taxes included)

Pumpkin Flower

Rum, cranberry juice, lime juice, pumpkin spice syrup

Soy Caribe

Cacique, aguadesapo, ginger's honey, pimiento dram, sparkling water splash

Volcano Sour

Gin, guava syrup, lime juice, Aperol foam

Smoky Corn Old Fashioned

Rum, burnt corn syrup, cocoa bitters

MARGARITAS

\$17.07 (\$21 taxes included)

Hibiscus Margarita

Tequila, chia tea, hibiscus syrup, lime juice, hibiscus salt

Mezcal Margarita

Mezcal, hot chili liqueur, pineapple juice, ginger syrup, lime juice, Tajín

Spicy Mango

Tequila blanco, mango spiced syrup, lime juice, chipotle salt

Cadillac Margarita

Tequila reposado, Grand Marnier, lime juice

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LIQUORS

Vodka

Grey Goose \$13.82 (*\$17 taxes included*)

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

Tito's \$13.82 (*\$17 taxes included*)

Absolut \$10.57 (*\$13 taxes included*)

Ketel One \$12.20 (*\$15 taxes included*)

Rum

Centenario 20 years old \$15.45 (*\$19 taxes included*)

Centenario 25 years old \$18.70 (*\$23 taxes included*)

Flor de Caña 18 years old \$13.82 (*\$17 taxes included*)

Zacapa 23 years old \$13.82 (*\$17 taxes included*)

Gin

Hendrick's \$12.20 (*\$15 taxes included*)

Nordés \$10.57 (*\$13 taxes included*)

Brockmans \$12.20 (*\$15 taxes included*)

Bombay Sapphire \$10.57 (*\$13 taxes included*)

Tanqueray Dry \$12.20 (*\$15 taxes included*)

Bourbon Whisky

Wild Turkey \$10.57 (*\$13 taxes included*)

Bulleit \$12.20 (*\$15 taxes included*)

Jim Beam \$10.57 (*\$13 taxes included*)

Jack Daniel's \$12.20 (*\$15 taxes included*)

Michter's Small Batch \$17.07 (*\$21 taxes included*)

Michter's Straight Rye \$17.07 (*\$21 taxes included*)

Tequila

Don Julio Reposado \$15.45 (*\$19 taxes included*)

Don Julio Blanco \$15.45 (*\$19 taxes included*)

Don Julio 70 years old \$23.58 (*\$29 taxes included*)

Herradura Añejo \$18.70 (*\$23 taxes included*)

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

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

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

Xicote Reposado \$13.82 (*\$17 taxes included*)

Digestif

Amaretto \$10.57 (*\$13 taxes included*)

Baileys \$10.57 (*\$13 taxes included*)

St. Germain \$12.20 (*\$15 taxes included*)

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

Cognac

Courvoisier VSOP \$26.83 (*\$33 taxes included*)

Hennessey VSOP \$26.83 (*\$33 taxes included*)

Scotch Whisky

Monkey Shoulder \$12.20 (*\$15 taxes included*)

Johnnie Walker Black Label \$12.20 (*\$15 taxes included*)

Irish Whisky

Jameson \$10.57 (*\$13 taxes included*)

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BEERS

National

- Imperial \$5.69 (\$7 taxes included)
- Heineken \$7.32 (\$9 taxes included)
- Ambar Pilsener \$5.69 (\$7 taxes included)
- Ambar Light \$5.69 (\$7 taxes included)
- Ambar Marzenbler \$7.32 (\$9 taxes included)

Non-Alcoholic \$4.88 (\$6 taxes included)

- Free Damm

Imported \$7.32 (\$9 taxes included)

- Stella Artois
- Modelo Especial
- Modelo Negra
- Daura Damm - Gluten Free

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

- Ipava by Tabacón - IPA
- Kapi Kapi by 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

DRINKS

Water

- S. Pellegrino (250 ml) \$4.05 (\$5 taxes included)
- S. Pellegrino (750 ml) \$7.32 (\$9 taxes included)
- Rainforest (500 ml) \$5.69 (\$7 taxes included)
- Zentro still (750 ml) \$4.05 (\$5 taxes included)

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

Natural Juice \$5.69 (\$7 taxes included)

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