



# B O S Q U E

B A R

## Costa Rican oysters

Mignonette, lemon, ponzu and chilli

Half dozen \$28.46 (\$35 taxes included)

Full dozen \$46.34 (\$57 taxes included)

## Tuna tartare

Tuna, ponzu, red onion, mango, cherry tomato, sourdoug toast \$18.70  
(\$23 taxes included)

## A la gallega octopus

Octopus, potato, paprika, EVOO \$21.95 (\$27 taxes included)

## Organic mushrooms

Crimini mushrooms, oyster and portobello, balsamic glaze, alioli.  
Served on toasted sourdough bread \$17.07 (\$21 taxes included)

## Al ajillo shrimps with bravas

Shrimps, ajillo sauce, fries, brava sauce \$25.20 (\$31 taxes included)

## Steak & Fries – Angus tenderloin

Served with chimichurri, fries and green salad \$47.97 (\$59 taxes included)

## Tomate tartare, black garlic mayo, toast

Tomato tartar, black garlic mayo, heart of palm, sourdoug toast \$20.33  
(\$25 taxes included)



Gluten Friendly



Vegetarian



Dairy Free

All prices are in US Dollars

# Costa Rican Flavors

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## Homemade empanadas

Filled with shredded beef, Turrialba cheese and potato hash \$15.45 (\$19 taxes included)

## “Costa Rican gallitos”

Corn flour tortillas served with shredded beef, potato picadillo and green papaya picadillo \$18.70 (\$23 taxes included)

# Between Bread

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## Lobster roll

Lobster, black garlic mayo, brioche bun, coconut mayo, spring onion, chips \$25.20 (\$31 taxes included)

## Shrimps

House Brioche bread, breaded shrimp, avocado, lemon mayonnaise, celer y, chives and romaine lettuce \$23.58 (\$29 taxes included)

# Desserts

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## Strawberries with cream

Strawberries, berries sorbet, whipped cream, dehidrited merengue \$12.20 (\$15 taxes included)

## Catalan cream

Catalan cream, berries, turmeric and soursop sauce, crumble, vanilla ice cream \$12.20 (\$15 taxes included)



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# Costa Rican Craft Cocktails

\$18.70 (\$23 taxes included)

## Yorkin

*A sensory journey with our Yorkin cocktail*

A tribute to our autocton heritage, delight yourself with a symphony of flavors. Cacique infused with roasted sweet corn, homemade cocoa bitters and banana oleo served with a corn and honey crisp.

## La Feria

*Step into the lively La Feria*

A celebration inspired by the bustling markets where freshness meets vibrancy. A fusion of local and farming roots comes to life with fresh handpicked countryside treasures. Cacique infused with blueberries, chayote cordial and vibrant orange bitters. Elevated with touches of whisky, Cointreau, sparkling wine and beet air.

## Rum Fat Wash

*A unique exploration with Rum Fat Wash*

Transporting you to the green and fresh altitudes of this tropical paradise. Our traditional Centenario Rum undergoes a captivating fat wash with Turrialba and blue cheese. This rich infusion is complemented by hints of ginger, lemon juice, honey, and a sparkling finish with Prosecco.

## Costa Rica Coffee Old Fashioned

*Experience the art of sustainability*

This unique blend celebrates local treasures, with the peach palm as the star in a classic concoction that harmonizes with coffee's rich notes. A nostalgic journey to the beloved Costa Rican tradition of savoring an afternoon "cafecito". Bourbon infused with roasted peach palm, gently stirred with peach palm syrup, orange bitters, and adorned with coffee "caviar". This Old-Fashioned weaves sustainability and tradition, offering a poetic sip.

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# Costa Rican Craft Cocktails

\$18.70 (\$23 taxes included)

## 1845 Negroni

*Captivating dance of coffee and passion*

Crafted with gin, Campari, specialty coffee-infused vermouth, and a touch of orange bitters, this cocktail is a tribute to Costa Rica's illustrious coffee tradition, and it pays homage to the year of the nation's inaugural international coffee export. Savor the rich heritage and distinctive flavors in every exquisite drop.

## Tropical Native Martini

*A tribute to the bounty of our land*

The sour guava as the heart of savory, a local gem boasting sweet citrus notes and a hint of acidity. We artfully blend dry Vermouth, a whisper of red berry shrub, and a touch of sour guava salt. Inspired by the timeless Vesper Martini, this cocktail achieves a harmonious blend of classic sophistication and native allure.

## Grandma's Backyard

*Dive into the coziness of grandma's backyard*

A cocktail that lovingly pays homage to cherished family gatherings. Tequila, Cointreau, a white wine and sour guava reduction, sour guava puree, zesty lemon juice, and a hint of sour guava salt come together in a thoughtfully cocktail. An experience that transports you to the joyful and traditional family setting.

## Mr. Ferguson

*Cheerful and energetic notes that dance with the Calypso rhythm*

Introducing Mr. Ferguson, a tribute cocktail that encapsulates the spirit of Walter Ferguson, a legendary Costa Rican composer of the Calypso genre. This harmonious blend features dry vermouth, Centenario rum, banana oleo, lemon juice, orange bitters, and a whisper of spearmint. Celebrate this musical legacy with this Caribbean-inspired concoction.

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# Creative Mixology

\$18.70 (\$23 taxes included)

## Scarlet Macaw

Gin, strawberry & thyme syrup, sparkling water, lime juice and strawberry jelly garnish

## Tico Forest

Pisco, pear syrup, homemade pear bitters, Prosecco, gin foam, sundried pear

## Mezcalita de Tamarindo

Tamarind liquor, mezcal, lime juice, simple syrup, tamarind puree, chipotle chili, chipotle salt

## Cosmopolitan Milk-Wash

Lactoferment of vodka, cranberry juice, lemon juice and heavy cream. Cointreau foam and orange peel

## Centenario Rusty Nail

Rum fat wash with spiced butter and passion fruit, spiced whisky, cacao bitters, passion fruit & apple leather

## Grilled Tomato Margarita

Tequila, lime juice, spicy liquor, Cointreau, tomato cordial, sesame salt

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# Gin & Tonics

\$14.45 (\$19 taxes included)

## Morpho Tonic

Nordés Gin, butterfly pea flowers, lemon, Saint Germain liqueur, Mediterranean tonic water and rosebuds

## Deep Forest Fruit Tonic

Bulldog Gin, red fruit tea, Mediterranean tonic water, blackberries and blueberries

## Paradise Tonic

Tanqueray Gin, Chartreuse liqueur, Mediterranean tonic water and peppermint

## Tea Tonic Expressions

Hendrick's Gin, chamomile tea, Benedictine liqueur, Mediterranean tonic water and edible flowers

## Pink Tonic

Grapefruit Malfy Gin, rosemary, aromatic tonic water and grapefruit

# Mocktails

\$8.94 (\$11 taxes included)

## Spring Bloosom

Watermelon juice, lemon juice, sparkling water, dried lemon, edible flowers and dried orange

## Ferrocaryl High Ball

Banana shrub, ginger soda, dried orange and rosemary

## Smooth Night

Black tea, hibiscus infusion, lemon juice, tonic water and hibiscus flower

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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)

## 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

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

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