



SHANGRI—LA
GARDENS

Ceviches

Costa Rican sea bass from the Pacific 🍷

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

Vuelve a la vida – 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

Salads

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

Bliss Bowls

Ahi tuna 🍷

Sushi rice, cucumber, avocado, fresh tuna, strawberries, and spicy mayo 13.82 | 17.00

Teriyaki chicken

Sushi rice, avocado, teriyaki chicken, sesame, edamame, beetroot, chive, soy sauce 13.01 | 16.00

Salmon

Sushi rice, salmon, red cabbage, mango, radish, avocado, cucumber, kelp seaweed 14.63 | 18.00

Vegetarian 🌱

Sushi rice, chayote, beetroot, edamame, avocado, radish, cherry tomatoes, chive, carrot, watermelon, kelp seaweed 11.38 | 14.00

🍷 Spicy 🐷 Pork 🌱 Vegetarian 🥜 Nuts 🍷 Alcohol 🌱 Gluten

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

Burgers

Cheddar and Gouda Angus burger 220 gr 🍷 🍷

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

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

Breaded chicken breast 🍷 🍷

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

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

Wraps

Chicken wrap with organic arugula and avocado served with honey mustard dressing 12.20 | 15.00

Vegetarian wrap with Mozzarella cheese, chard, mushrooms, black olives and tofu 10.57 | 13.00 🍷

Desserts

Artisan blackberry and soursop sorbet 7.32 | 9.00

Ice Cream

Vanilla, chocolate or strawberry 5.70 | 7.00

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

Vegan arroz con leche 6.50 | 8.00

🍷 Spicy 🍷 Pork 🍷 Vegetarian 🍷 Nuts 🍷 Alcohol 🍷 Gluten

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

Shangri-La Paradise Cocktails 13.82 | 17.00

Irish Mojito

The Irish whisky takes this classic cocktail from Cuba through Ireland in each delicious sip. An easy mint mojito recipe with an Emerald Island twist Teeling Small Batch Premium Blend, simple syrup, mint, honey, lemon and André Brut

Tropical Thunder

Who said whisky can't be fun? Tropical, sweet and with salty undertones, this cocktail represents the true versatility obtained from the marriage of the new wave of Irish premium blends Teeling Small Batch Premium Blend, Midori, salt, simple syrup, honey, Angostura aromatic bitters, lemon and tonic water

Pineapple Excess

Reminiscent of those good old days that always come back, this fresh combination is set to become a favorite staple every time you enjoy the joys of nature that surround you Jim Beam, cardamom water, pineapple juice, simple syrup, Angostura aromatic bitters and tonic water

Mango Gin Spritz

A great summertime cocktail to make with our ripe local mangoes and a touch of freshly citrus London Gin Greenall's London Dry Gin, Aperol, mango, Earl grey tea syrup, simple syrup and André Brut

Soursop Punch

This soursop cocktail is the perfect drink to top off your holidays. Soursop is a locally grown fruit with creamy tropical and spiced notes that fits perfectly in this journey White Centenario Rum, lemongrass syrup, soursop, lemon and Cabernet Sauvignon

Tico Mule

Served in traditional costarican coffee mug, the Tico Mule preserves the essence of Cacique guaro adding intense flavors and spices married with this sweet costarican cane juice spirit. It will become one of your favorites Cacique, simple syrup, Angostura aromatic bitters, ginger, lemon and tonic water

Fresh Mint Julep

There is nothing better like fresh mint in your drink. Simply made with Kentucky's finest, this herbal classic is set to make your voyage easier Jefferson's Very Small Batch Bourbon, mint, basil, lemon, simple syrup, ginger and Angostura aromatic bitters

Passion Fruit Tonic

This fizzy passion fruit cocktail indulges your need for refreshment. A tropical twist on the fruity cocktail that lifts clear with floral and fruity notes. The perfect start to any leisure day Absolut Vodka, apple juice, passion fruit, Angostura aromatic bitters, simple syrup and tonic water

Crazy Combinations 13.01 | 16.00

Choose your favorite spirit (Vodka, Rum, Gin, Tequila, Whisky) and pick one of our favorite pairs

Melon & Cucumber

Watermelon & Basil

Passion fruit & Mint

Pineapple & Ginger

Mango & Jalapeño

Mocktails 8.13 | 10.00

Blueberry Moscow Mule

Cranberry, fresh lime juice, simple syrup and ginger beer

Pineapple Ginger Sparkler

Pineapple juice, Ginger Ale and basil

Paloma Fizz

Grapefruit juice, rosemary syrup and fresh lemon juice

Gin & Tonics 13.82 | 17.00

Morpho Tonic

Nordes Gin, Butterfly pea flowers, lemon, Saint Germain liqueur, Fever Tree Mediterranean and rosebuds

Pink Tonic

Malfy Gin Rose, rosemary, Fever Tree Aromatic and grapefruit

Tea Tonic Expressions

Hendricks Gin, chamomile tea, Benedictine liqueur, Fever Tree Mediterranean and edible flowers

The Silk Road Tonic

Martin Miller's Gin, Bitter, Oleo Saccharum, orange, Fever Tree Indian and rosemary

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

Frozés 15.45 | 19.00

White Seduction

Canyon Road Pinot Grigio, Cocchi Storico Vermouth di Torino, Saint Germain liqueur and dehydrated orange

Red Berries Spirit

Estancia Pinot Noir, Cocchi Storico Vermouth di Torino, strawberries and cranberries

Rose Citrus Soul

Whispering Angel, Cocchi Storico Vermouth di Torino, lemon juice and pink grapefruit

Sparkling Rose Bubbles

Sparkling Rosé Rivarose, Cocchi Storico Vermouth di Torino, Gin Bombay, raspberry and lemon

Costa Rica Sparkling

Moscone Prosecco, Cocchi Storico Vermouth di Torino, white rum Centenario, dehydrated lemon and peppermint

Wine - Bottle

Champagne

Moët & Chandon, **France** 133.33 | 164.00

Sparkling

André Brut, **California, USA** 26.02 | 32.00

White

Peter Winter Graubungunder, **Rheinhessen, Germany** 26.02 | 32.00
Pura Vida Crianza, **Costers del Segre, Spain** 47.97 | 59.00

Red

Tabali Vetas Blancas, **Valle del Limari, Chile** 41.46 | 51.00
Finca Las Moras Reserva, **San Juan, Cuyo, Argentina** 28.46 | 35.00

Rosé

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

Wine - Glass

Red 8.94 | 11.00

Cabernet Sauvignon
Merlot

Rosé 11.38 | 14.00

Whispering Angel
Rivarose Sparkling

White 8.94 | 11.00

Sauvignon Blanc
Chardonnay
Pinot Grigio

Beer

National 5.28 | 6.50

Ambar Pilsener
Ambar Light

Tabacon 8.13 | 10.00

Ipava
Kapi Kapi

Non-Alcoholic 4.07 | 5.00

Imported 6.50 | 8.00

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

Free Damm

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

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

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 Black Label 8.94 | 11.00
Chivas Regal 12 years 8.94 | 11.00

Cognac

Courvoisier VSOP 19.51 | 24.00
Hennessy VSOP 19.51 | 24.00

American Bourbon Whisky

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

Drinks

Seasonal Juices 4.07 | 5.00

Soft Drinks 4.07 | 5.00

Water

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