SHANGRI—LA
GARDENS

Starters & Snacks

Costa Rican sea bass ceviche

With cilantro, bell pepper, onion and organic avocado 21.00

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

With organic onion, red peppers and cilantro, marinated in a mixture of natural tomato and lemon juice 25.00

Warm organic asparagus and green bean salad

Mix of organic greens, cherry tomato, carrot, red onion and citrus dressing
Your choice of: falafel, tenderloin, shrimp, tuna or chicken 23.00

House salad

Mix of organic greens, beets, spinach, cherry tomatoes, avocado and passion fruit dressing 21.00

Filled organic avocado with cashew seeds, cherry tomatoes and mushrooms

Served with a lemon and leek dressing. Your choice of:
Shrimp 25.00
Octopus 25.00
Heart of palm 21.00

Spring rolls

Served with spicy and sweet & sour sauce 17.00

Stuffed jalapeño

Served with our house sauce 17.00

Starters & Snacks

Mediterranean finger food

Served with hummus, asparagus, bell peppers, mixed mushrooms, sauteed cherries organics and pita bread 21.00

Costa Rican finger food

Mixed chips, guacamole and pico de gallo 19.00

Chicken wrap

Served with organic avocado and sour cream 23.00

Vegetarian sandwich

Served with grilled organic vegetables, pesto and Tapenade 19.00

Bliss Bowls

Ahi Tuna

Sushi rice, cucumber, avocado, fresh tuna, strawberries and spicy mayo 25.00

Teriyaki chicken

Sushi rice, avocado, teriyaki chicken, sesame, edamame, beetroot, chive and soy sauce 23.00

Salmon

Sushi rice, salmon, red cabbage, mango, radish, avocado, cucumber and kelp seaweed 25.00

Vegetarian

Sushi rice, chayote, beetroot, edamame, avocado, radish, cherry tomatoes, chive, carrot, watermelon and kelp seaweed 19.00

Burgers

220 g Angus burger

With cheddar and gouda cheese, served with freshly baked brioche bun and homemade BBQ mayonnaise 31.00

Breaded chicken breast

Freshly baked brioche bun, organic lettuce, onion, tomato, pickles and homemade spicy mayo 25.00

Organic Portobello with blue cheese

Freshly baked oatmeal and honey bun, organic lettuce, sun-dried tomatoes and caramelized onion 23.00

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

Dessert

Artisan blackberry and soursop sorbet 11.00

Vanilla, chocolate or strawberry ice cream 11.00

Vegan arroz con leche 13.00

Gluten Friendly Vegetarian Spicy

All prices are in US Dollars. Taxes are included

Wellness Cocktails 19.00

Coconut & Pineapple

Inspired by the energy and properties of coconut milk, aromatic and full of floral flavors from Nordés gin

Nordés gin, coconut milk, pineapple, orange juice and peppermint

Banana Keto

Carbohydrate-free and with a blend of natural fats, it is complemented by the vanilla, wood and caramel flavors of the most emblematic rum of our Guatemalan brothers

Zacapa 23 rum, almond milk, coconut milk, banana, cinnamon chip and dehydrated banana

Free Passion

Completely free of added sugar, refreshing, highlighting the citrus notes characteristic of the classic Tanqueray Ten Gin

Tanqueray Ten Gin, passion fruit, lemon juice, natural Stevia, peppermint and sparkling water

Scotsman Walking

Inspired by Johnnie Walker's walk and the hard work of bees to find the best pollen, spicy, citrus and elegant

Johnnie Walker Black Label, ginger, Jamaican infusion and bee honey

Wild Collins

The best healthy version of Brocksman Gin's perfect serve, refreshing and full of wild berries aromas

Brockmas Gin, blackberry, blueberry, aloe vera and sparkling water

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Shangri - La Secrets

Tell us your secret and we will tell you how we achieve to create so much flavor in a sugar free cocktail

Teeling Small Batch, Cochi Storico Di Torino vermouth, grapefruit juice and sparkling water

Smooth Forest

Sweetened with homemade Stevia, smoky touches of mezcal, fresh Costa Rican fruit and citrus

Monte Lobos Mezcal, strawberry, grapefruit juice, natural Stevia and sparkling water

Jungle Mystery

Welcome to the Costa Rican jungle and its tropical flavors full of energy and good vibes

Cacique, pineapple, coconut milk, bee honey, dehydrated pineapple and peppermint

Crazy Combinations 17.00

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

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Mocktails 11.00

Blueberry Kiev 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

Frozés 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

Gin & Tonics 19.00z

Morpho Tonic

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

Pink Tonic

Malfy Gin Rose, rosemary, tonic waterand 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

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Wine

Champagne

Bollinger Special Cuvée, AOC Champagne, France 159.00

Sparkling

Veuve Ambal Espumante Carte Or Blanc de Blanc, South Region France 39.00

White

Sauvignon Blanc
Kalfú Molu, Sauvignon Blanc, Casablanca, Chile 39.00

Torrontes
Crios de Susana Balbo Torrontés, Salta, Argentina 51.00

Red

Pinot Noir
Anterra Pinot Noir , Sicilia, Italy 39.00

Malbec
Los Haroldos Nampe Malbec, Mendoza, Argentina 43.00

Rosé

Lapostolle Le Rosé, Colchagua Valley, Chile 51.00

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Liquors

Vodka

Tito's 17.00
Grey Goose 17.00
Belvedere 19.00

Rum

Flor de Caña 18 years old 17.00
Zacapa 23 years old 17.00
Centenario 25 years old 21.00

Digestif

Amaretto 13.00
Baileys 13.00
St. Germain 15.00
Sambvca 9.00

Cognac

Courvoisier VSOP 33.00
Hennessey VSOP 33.00

Gin

Bombay Sapphire 13.00
Brockmans 15.00
Hendrick's 15.00
Nordés 13.00

Tequila

Don Julio Reposado 17.00
Don Julio Blanco 17.00
Herradura Añejo 23.00
Herradura Reposado 19.00
Herradura Plata 19.00
Patrón Blanco 17.00

Whisky

Johnnie Walker Black Label 15.00
Chivas Regal 12 years old 15.00
Monkey Shoulder 15.00

Bourbon Whisky

Wild Turkey 13.00
Bulleit 15.00

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Beer

National

Ambar Pilsener 7.00
Ambar Light 7.00
Ambar Marzenbler 9.00
Ambar CBD 11.00

Imported 9.00

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

Craft Beer 11.00

Ipava by Tabacon - IPA
Kapi Kapi by Tabacon - Double 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 5.00

Free Damm

Drinks

Seasonal Juices 7.00

Soft Drinks 7.00

Water

S. Pellegrino (250 ml) 5.00
S. Pellegrino (750 ml) 9.00
Rainforest (500 ml) 7.00
San Benedetto (750 ml) 9.00

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