



TUCANES

Starters

Asparagus with poached egg and dried organic mushrooms and Bernese sauce 12.20 | 15.00 🌿

Green papaya salad with quinoa, grapefruit, guava and tarragon vinegar 12.20 | 15.00 🌿

Salmon Mi-Cuit served with grapefruit and pickled onion 18.70 | 23.00 🌿

Mussels Cocotte served with organic leek, garlic, shallot and apple cider 🍷 🌿

Accompanied with grilled garlic and parsley baguette 16.26 | 20.00

Patacones and chicharron “Costa Rican classic” 🌿 🍷

Green plantain with roast pork pieces 12.20 | 15.00

Wood salad with Pacific Ahi tuna and homemade pesto 🌿

Broccoli, quail egg and Kalamata olives 14.63 | 18.00

Soups

Soup of Cubaces beans with juicy pork belly 7.72 | 9.50 🍷

Squash cream soup served with croutons and Parmesan 7.72 | 9.50 🍷

Pasta and Rice

Spaghetti with clams and bottarga 13.82 | 17.00 🍷 🌿

Penne alla Puttanesca 12.20 | 15.00 🍷 🌿 🌿

Risotto with roasted pumpkin and seabass from the Pacific coast of Costa Rica 22.76 | 28.00 🍷

🌿 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

Main Courses

“Cataplana seafood” Seasonal Costa Rican seafood served with smoked paprika 🍷

Hake fish with green peas and cherry tomatoes 28.46 | 35.00

Potato and eggplant with smoked paprika 🌿

Green peas, cherry tomato and oregano 13.01 | 16.00

“Spicy chicken Harissa” served with almond sauce 🍷 🍷

Creamy mashed potatoes with lemon and olive oil and organic roasted baby carrots 19.51 | 24.00

Pork ribs and Brandy 🍷 🍷

Organic carrots served with creamy mashed potatoes and crispy shallots 20.33 | 25.00

Veal scalopin with Cacique guaro 🍷

Creole lemon with parsley and organic baby potatoes 27.64 | 34.00

Angus Tenderloin 280 gr

Organic mushroom ragout and mashed cassava 32.52 | 40.00

Costa Rican trout with Tagliatelle 🍷 🍷 🌿

Organic tomatoes, garlic, broccoli, bacon and parmesan cheese 22.76 | 28.00

Seabass from the Pacific coast of Costa Rica 🍷

Rice, palm heart and Turrialba cheese with bell pepper sauce 23.58 | 29.00

Costa Rican shrimps flambeed with Cacique 🍷

Organic roasted tomato with garlic and bell pepper, and white rice 28.46 | 35.00

Lava Steak “Angus Rib Eye”

Cooked on a volcanic stone at your table accompanied by Aligot 39.84 | 49.00

Desserts

Traditional Tres Leches 🍷

Vanilla sponge cake, sweetened milk syrup, flavored with cinnamon stick, cacique liqueur and served with flambeed meringue 8.13 | 10.00

Costa Rican Crème Brûlée journey 🍷

Explore three of Costa Rica’s signature flavors infused in these classic, silky creations. Freshly roasted world class Costa Rican coffee - Organic guava - Vanilla beans from our very own San Carlos region 8.94 | 11.00

Chocolate taco

Chocolate coverage %56 with chocolate mousse and raspberry sauce filling 9.76 | 12.00

Banana flambé 7.32 | 9.00 🍷 🍷

Artisan blackberry and soursop sorbet 7.32 | 9.00