



TUCANES

Salads

Garden salad

Mezclum, baked apples, apple gel, avocado, pickled red onion, goat cheese, caramelized nuts, golden berry, cherry tomato, banana vinaigrette \$17.07 *(\$21 taxes included)*

Cauliflower salad

Mezclum, cherry tomato, red onion, avocado sauce, roasted cauliflower, toasted almond, red pepper vinaigrette \$17.07 *(\$21 taxes included)*

Burratina warm salad

Burratina, sautéed cherry tomato, sautéed pumpkin, honey, rocket leaf, pickled red onion, balsamic reduction, fresh radish \$23.58 *(\$29 taxes included)*

Soups & Creams

Caribbean chowder

Catch of the day, clams, fish bacon, taro puree, kale, creamy curry soup \$17.07 *(\$21 taxes included)*

Leek & potato soup

Leek & potato soup, confit leek, crispy potato, nuts soil, green oil \$13.82 *(\$17 taxes included)*

Vegan tomato cream

Tomato cream, coconut caviar, basil caviar, fried onion \$13.82 *(\$17 taxes included)*

Starters

Costa Rican oysters

Served with ponzu, chiliguaro and citroneta dressing

6 units \$28.46 (\$35 taxes included)

12 units \$46.34 (\$57 taxes included)

Trout tartar

Trout, beet gel, tartara sauce, golden berry, avocado cream, green veil, sourdough bread \$18.70 (\$23 taxes included)

Tuna tartar

Tuna, cured egg yolk, black garlic mayo, avocado cream, onion puree, fried sage \$18.70 (\$23 taxes included)

Pulled pork enyucado

Tamarind pulled pork cassava croquete, sour cream, lemon caviar, lemon zest, green oil \$17.07 (\$21 taxes included)

Tempura eggplant

Tempura eggplant, creamy garlic sauce, achiote spicy oil, orange & guava juice \$17.07 (\$21 taxes included)

Beef tataki

Beef tenderloin tataki, orange ponzu sauce, fried onion, onion gel, green oil \$23.58 (\$29 taxes included)

Mussels with chorizo

Mussels, fried chorizo, fenel, onion, paprika, grilled lemon \$18.70 (\$23 taxes included)

Shrimps dumplings

Shrimps dumplings, baby corn, corn bisque, fried kale \$20.33 (\$25 taxes included)

Rice

Cauliflower-base risotto

Cauliflower, pumpkin cream, fresh zucchini, parmesan cheese \$25.20 *(\$31 taxes included)*

Seafood black rice

Arborio rice, squid ink, shrimps, squid, alioli \$28.46 *(\$35 taxes included)*

Peach palm fruit risotto with pressed lamb

Arborio rice, peach palm fruit cream, pressed lamb, peppercorn sauce \$33.33 *(\$41 taxes included)*

Pasta

Dual temperature lobster cannelloni

Lobster – Philadelphia – herbs cannelloni, corn bisque, pomodoro sauce, parmesan cheese foam \$30.08 *(\$37 taxes included)*

Pesto pasta

Basil & cilantro pesto, almonds cheese, green oil, black garlic mayo, garlic bites \$23.58 *(\$29 taxes included)*

Extras: Chicken breast, catch of the day, lobster

Mains

Airline chicken breast 🌿 🍷

Airline chicken, carrot & ginger puree, sautéed mushrooms, oporto chicken sauce, fresh zucchini \$28.46 *(\$35 taxes included)*

Pork loin 🌿 🍷

Pork loin, baked plums, baked apples puree, burnt onions, red wine-chocolate-plums sauce \$30.08 *(\$37 taxes included)*

Catch of the day

Catch of the day, truffle potato foam, sauteed green peas and kale, sauteed clams \$31.71 *(\$39 taxes included)*

Trout 🌿

Pan seared trout, taro puree, golden berries sauce, avocado creamy sauce, crispy taro \$30.08 *(\$37 taxes included)*

Octopus

Grilled octopus, cassava and palmito cheese croquette, caribbean acevichada sauce, roasted heart of palm creamy puree \$33.33 *(\$41 taxes included)*

Lobster tail 🌿 🍷

Lobster tail, coconut rice, crispy plantain, avocado creamy sauce, fresh zuchinni, Caribbean pepper sauce \$47.97 *(\$59 taxes included)*

Beef tenderloin

CAB Beef tenderloin, mash, crispy potato, onion puree, onion soup, burnt onion \$46.34 *(\$57 taxes included)*

Rib eye 🌿

Rib eye CAB, mash, vegetales salteados, chimichurri \$49.59 *(\$61 taxes included)*

Wagyu burger

Brioche bun, wagyu patty, truffled alioli, caramelized onions, cheddar cheese, rocket salad \$31.71 *(\$39 taxes included)*

Side: Mini hash brown

Tomahawk

Tomahawk, baby potatoes, chimichurri sauce \$145.53 (\$179 taxes included)

Includes 2 side dishes of your choice:

- Sautéed vegetables
- Green salad
- Mashed potatoes
- Sautéed mushrooms
- White rice

Desserts

Burnt Basque cheesecake

Basque cheesecake, vanilla ice cream, vanilla crumbled \$12.20 (\$15 taxes included)

Orange & chocolate torrija

Chocolate brioche bread, chocolate cream, orange sauce, cocoa crumbled, white chocolate ice cream, dehydrated orange \$12.20 (\$15 taxes included)

Goat cheese flan, black garlic & salted caramel

Goat cheese flan, black garlic caramel, charcoal and salted caramel ice cream \$12.20 (\$15 taxes included)

Berries pavlova

Dehydrated merengue, whipped cream, oporto macerated strawberries, berries, berries sorbet \$12.20 (\$15 taxes included)

Honey, coco & matcha

Coconut textures, matcha ice cream, honeycomb \$12.20 (\$15 taxes included)

Fruits party

Soursop sorbet, berries sorbet, rice sponge cake, passion fruit sauce, dehydrated fruits, fresh berries, vegan whipped cream \$12.20 (\$15 taxes included)

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.

All prices are in US Dollars

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

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

Ferrocarril High Ball

Banana shrub, ginger soda, dried orange and rosemary

Smooth Night

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

All prices are in US Dollars

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*)

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

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

Stella Artois
Modelo Especial
Modelo Negra
Daura Damm - Gluten Free

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

Free Damm