

# Tasting Menu

Tasting specially designed to discover Costa Rican flavors with fresh local ingredients \$96.75 (\$119 taxes included)

Make your gastronomic experience in a perfect pairing \$48.78 (\$60 taxes included) additional

## Tuna Tartare 🕸 🚯

Tuna, cured egg yolk, black garlic mayo, avocado emulsion, ponzu sauce, onion puree, fried sage

#### Vitello Tonnato

Seared tenderloin, tuna mayonnaise, fried caper, mustard seeds, parmesan, sourdough bread, arugula, mustard and honey vinaigrette

### Catch of the Day

Potato purée with huancaína sauce, ají mayo, spirulina tuile, red onion and chili with lemon, coconut milk curry sauce

### Octopus

Cassava croquette with breaded Costa Rican palmito cheese, fresh zucchini, heart of palm purée, ceviche-style sauce

## Airline Chicken (\*)

Airline chicken, sautéed mushrooms, eggplant purée, mushroom sauce, tapioca crisp, truffle oil

#### Beef Tenderloin

Cauliflower purée, fried oyster mushroom, fresh zucchini, asparagus, Spanish sauce

#### Strawberry & Basil

Strawberry paper, lacto-fermented strawberries, white chocolate mousse, strawberry and basil ice cream, strawberry spheres, freeze-dried strawberries