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Enjoy a culinary journey through  
COSTA RICAN FLAVORS  
in the heart of the rainforest



TO SHARE!

Falafel Platter 

Falafel, fried broccoli, chickpea hummus, fresh radish, smoked bell pepper, tzatziki, fresh cilantro, pickled red onion \$17.07 *(\$21 taxes included)*

Tuna Nachos

Tuna tartare, wonton chips, seaweed salad, sriracha mayonnaise, sesame seeds, avocado sauce \$20.33 *(\$25 taxes included)*

Patty Party

Beef empanadas, ripe plantain empanadas, mint blackberry sauce, habanero mayonnaise \$17.07 *(\$21 taxes included)*

Cauliflower Poppers 

Breaded cauliflower, beet romesco sauce, aioli, mixed greens \$15.45 *(\$19 taxes included)*

Angus Caribbean Meatball

Beef meatballs with coconut, Caribbean tomato sauce, cassava bread, and ripe plantain \$17.07 *(\$21 taxes included)*



Gluten Friendly



Vegetarian



Vegan

All prices are in US Dollars

CEVICHE

El Beton 🌾

Sea bass marinated in citrus, onion, bell pepper, cilantro, avocado \$17.07 (\$21 taxes included)

Vuelve a la Vida 🌾

Seasonal seafood, Bloody Mary mix, onion, celery, cucumber, cilantro, cassava chips \$20.33 (\$25 taxes included)

Fried Ceviche 🌾

Pacific sea bass, sweet potato, onion, cilantro, EVOO, lime juice, Peruvian chili \$17.07 (\$21 taxes included)

The Vegan 🌾🌱

Water squash, peach palm fruit, fried onion, pineapple, chives, julienned onion, lime juice \$15.45 (\$19 taxes included)

SALADS

House Salad 🌾🌱

Mixed greens, avocado, red onion, cherry tomato, beet, heart of palm \$17.07 (\$21 taxes included)

Thai Salad 🌾🌱

Purple cabbage, mango, carrot, green papaya, green beans, cherry tomato, cashews, peanut vinaigrette \$18.70 (\$23 taxes included)

Lentil Tabbouleh 🌾🌱

Lentils, quinoa, onion, sweet potato, green pepper, lime juice, olive oil \$17.07 (\$21 taxes included)

Roasted Eggplant 🌾🌱

Roasted eggplant, Greek yogurt, beet hummus, cucumber slices, ground cumin, mint \$17.07 (\$21 taxes included)



SOUPS

Mango Gazpacho 

Mango gazpacho, toasted seeds, serrano ham, fresh cilantro, green oil \$12.20 *(\$15 taxes included)*

Caribbean Rundown

Bisque, coconut milk & curry, seasonal seafood, carrot, yam, fresh cilantro, shrimp “popcorn”  
\$21.95 *(\$27 taxes included)*

SANDWICHES & BURGERS

Angus Burger

House brioche bun, Angus beef patty, cheddar & mozzarella, pickles, caramelized onion, arugula, tomato, BBQ mayonnaise \$25.20 *(\$31 taxes included)*

Chicken Sando

Brioche bun, breaded chicken, black garlic mayonnaise, pickles, coleslaw, sriracha mayonnaise \$20.33 *(\$25 taxes included)*

Portobello Burger 

Oat bread, lettuce, pesto, portobello, sun-dried tomatoes, caramelized onion \$18.70 *(\$23 taxes included)*

Vegan Sandwich 

Ciabatta, beet hummus, roasted eggplant, roasted carrot, vegan almond cheese, sun-dried tomato pesto  
\$15.45 *(\$19 taxes included)*

*\*Choose between fries, mini hash browns, plantain chips, country potatoes or organic salad*

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### Beef Gallo

Corn tortilla, shredded beef with cheese, guacamole, creole salad, and pico de gallo \$17.07 *(\$21 taxes included)*

### Chorizo Gallo

Corn tortilla, mozzarella cheese, fried chorizo, chimichurri, toasted potato crisps \$17.07 *(\$21 taxes included)*

### Picadillos 🌿

Green plantain picadillo (hash), arracacha with spicy chorizo, green bean picadillo (hash) with ground beef, fresh tacacos, chirmol, cilantro, tortillas \$17.07 *(\$21 taxes included)*

### Chicken with Rice 🌿

Rice, chicken broth, shredded chicken, annatto, sofrito, peas \$18.70 *(\$23 taxes included)*

### Shrimp with Rice 🌿

Rice, bisque, shrimp, annatto, celery, sofrito, peas \$21.95 *(\$27 taxes included)*

### Casado | Traditional Costa Rican Plate 🌿

White rice, refried beans, ripe plantain, creole salad, traditional Costa Rican hash (picadillo), tortillas, fried egg  
Choice of: fish, pork chop, beef, or chicken  
\$25.20 *(\$31 taxes included)*

### Patacón Pisao 🌿

Smashed plantains (2), shredded beef, refried beans, guacamole, Bagaces cheese, cilantro mayonnaise, tomato \$18.70 *(\$23 taxes included)*

PASTA & RICE

Checceca-Style Pasta 

Tomato, basil, fresh mozzarella, toasted bread, parmesan  
\$23.58 *(\$29 taxes included)*

Pesto Pasta 

Choice of sun-dried tomato pesto or basil pesto, toasted bread, parmesan cheese \$23.58 *(\$29 taxes included)*

Pesto Pasta with Shrimp

Basil pesto pasta with shrimp wrapped in serrano ham, crispy Parmesan \$26.02 *(\$32 taxes included)*

Pumpkin Cream Pasta

Pumpkin cream, grilled chicken breast, fresh mozzarella, sautéed broccoli, fried and fresh sage, truffle oil  
\$26.02 *(\$32 taxes included)*

Mushroom Risotto with Chicken

Mushroom risotto with chicken breast, crispy bacon, and Grana Padano \$26.02 *(\$32 taxes included)*

Tomato Risotto 

Mushrooms, basil, eggplant, and homemade tomato sauce  
\$21.95 *(\$27 taxes included)*

Creamy Lobster Rice

Arborio rice, lobster, bisque, black garlic aioli, sautéed green beans, fresh radish, fresh cilantro \$39.84 *(\$49 taxes included)*

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MAIN COURSES

Caribbean-Style Chicken Breast

Chicken breast, rice & beans, tostones, creole salad, Caribbean sauce \$28.46 (\$35 taxes included)

Beef Tenderloin

Beef tenderloin, white bean purée, sautéed mushrooms, Spanish sauce, sautéed green beans \$36.59 (\$45 taxes included)

Strip Loin 🌿

Arracache picadillo (hash),chorizo, fried broccoli, crispy onion, mushroom sauce \$39.83 (\$49 taxes included)

Pork Chop 🌿

Pork chop, peach palm fruit potato purée, local greens sautéed with butter and bacon, blue cheese or red wine sauce \$28.46 (\$35 taxes included)

Garlic Shrimp Casserole 🌿

Shrimp, garlic, achiote cassava, fresh radish, grilled lemon, green papaya Thai-style salad \$36.59 (\$45 taxes included)

Pacific Sea Bass 🌿

Sea bass, creamy cassava purée, teriyaki bok choy, mango chutney \$31.71 (\$39 taxes included)

Breaded Mahi-Mahi

Clam and tomatillo velouté, roasted sweet potato, tomato, and fresh cheese \$31.71 (\$39 taxes included)

DESSERTS

Churchill

Flavored ice with kola syrup, vanilla ice cream, marshmallow, chocolate wafers, powdered milk, condensed milk \$12.20 *(\$15 taxes included)*

Coconut flan 

Coconut flan, dehydrated pineapple, coconut foam \$12.20 *(\$15 taxes included)*

Chocobanano 

Chocolate banana ice cream coated in white chocolate, chocolate crumble, dark chocolate ring, condensed milk mousse, dehydrated banana chips \$12.20 *(\$15 taxes included)*

Corn cake 

Creamy corn cake, vanilla and strawberry crumble, sour cream and strawberry ice cream, dehydrated strawberry sheet, fresh strawberries \$12.20 *(\$15 taxes included)*

Chocolate fondant

Chocolate sponge cake, vanilla and chocolate crumble, vanilla ice cream, fresh red berries \$13.82 *(\$17 taxes included)*

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# COSTA RICAN TROPICAL COCKTAILS

\$17.07 (\$21 taxes included)

## Pura Vida

Rum, gin, spiced rum, Aperol, coconut cream, orange juice, lime juice, aromatic bitters

## Lono

Mezcal, Malibú, spicy mango syrup, Don’s Mix, lime juice

## Kanaloa

Rum, hibiscus verolis, fennel, rosemary and passionfruit cordial, pineapple juice, lime juice

## Maui

Rum, falernum, Luxardo liquor, pink grapefruit, lime juice, orange juice, raspberry syrup

## Tiki River

Bourbon, rum infused with roasted pineapple and cocoa, tepache, ginger syrup, cacao bitters, spearmint, lemon juice

# CLASSIC TWIST

\$17.07 (\$21 taxes included)

## Mezcal Mule

Mezcal, passion fruit cordial, lime juice, ginger beer

## Negro-Ki

Fat wash of Campari with coconut oil, vermouth infused with banana peel, pineapple rum

## Whisky Smash

Whisky, Lillet Blanc, spinach & spearmint syrup, orange bitters

## Smoky Ginger

Mezcal, cassis liqueur, lime juice, ginger beer

## Drambuie Collins

Drambuie, gin, lime juice, simple syrup, sparkling water

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# COSTA RICAN SIGNATURE COCKTAILS

\$17.07 (\$21 taxes included)

## Pumpkin Flower

Rum, cranberry juice, lime juice, pumpkin  
spice syrup

## Soy Caribe

Cacique, aguadesapo, ginger’s honey,  
pimiento dram, sparkling water splash

## Volcano Sour

Gin, guava syrup, lime juice, Aperol foam

## Smoky Corn Old Fashioned

Rum, burnt corn syrup, cocoa bitters

# MARGARITAS

\$17.07 (\$21 taxes included)

## Hibiscus Margarita

Tequila, chia tea, hibiscus syrup, lime  
juice, hibiscus salt

## Mezcal Margarita

Mezcal, hot chili liqueur, pineapple juice,  
ginger syrup, lime juice, Tajín

## Spicy Mango

Tequila blanco, mango spiced syrup, lime  
juice, chipotle salt

## Cadillac Margarita

Tequila reposado, Grand Marnier, lime  
juice

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## Vodka

- Grey Goose \$13.82 *(\$17 taxes included)*
- Belvedere \$15.45 *(\$19 taxes included)*
- Tito´s \$13.82 *(\$17 taxes included)*
- Absolut \$10.57 *(\$13 taxes included)*
- Ketel One \$12.20 *(\$15 taxes included)*

## Rum

- Centenario 20 years old \$15.45 *(\$19 taxes included)*
- Centenario 25 years old \$18.70 *(\$23 taxes included)*
- Flor de Caña 18 years old \$13.82 *(\$17 taxes included)*
- Zacapa 23 years old \$13.82 *(\$17 taxes included)*

## Gin

- Hendrick´s \$12.20 *(\$15 taxes included)*
- Nordés \$10.57 *(\$13 taxes included)*
- Brockmans \$12.20 *(\$15 taxes included)*
- Bombay Sapphire \$10.57 *(\$13 taxes included)*
- Tanqueray Dry \$12.20 *(\$15 taxes included)*

## Bourbon Whisky

- Wild Turkey \$10.57 *(\$13 taxes included)*
- Bulleit \$12.20 *(\$15 taxes included)*
- Jim Beam \$10.57 *(\$13 taxes included)*
- Jack Daniel's \$12.20 *(\$15 taxes included)*
- Michter's Small Batch \$17.07 *(\$21 taxes included)*
- Michter's Straight Rye \$17.07 *(\$21 taxes included)*

## Tequila

- Don Julio Reposado \$15.45 *(\$19 taxes included)*
- Don Julio Blanco \$15.45 *(\$19 taxes included)*
- Don Julio 70 years old \$23.58 *(\$29 taxes included)*
- Herradura Añejo \$18.70 *(\$23 taxes included)*
- Herradura Reposado \$15.45 *(\$19 taxes included)*
- Herradura Plata \$15.45 *(\$19 taxes included)*
- Patron Silver \$15.45 *(\$19 taxes included)*
- Xicote Reposado \$13.82 *(\$17 taxes included)*

## Digestif

- Amaretto \$10.57 *(\$13 taxes included)*
- Baileys \$10.57 *(\$13 taxes included)*
- St. Germain \$12.20 *(\$15 taxes included)*
- Sambuca \$7.32 *(\$9 taxes included)*

## Cognac

- Courvoisier VSOP \$26.83 *(\$33 taxes included)*
- Hennessey VSOP \$26.83 *(\$33 taxes included)*

## Scotch Whisky

- Monkey Shoulder \$12.20 *(\$15 taxes included)*
- Johnnie Walker Black Label \$12.20 *(\$15 taxes included)*

## Irish Whisky

- Jameson \$10.57 *(\$13 taxes included)*

BEERS

National \$5.69 (\$7 taxes included)

Imperial  
Pilsen

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)

Heineken  
Stella Artois  
Modelo Especial  
Modelo Negra  
Daura Damm - Gluten-Free  
Asahi

Non-Alcoholic

Free Damm \$4.88 (\$6 taxes included)  
Heineken 0.0 \$5.69 (\$7 taxes included)

DRINKS

Water

S. Pellegrino (250 ml) \$4.05 (\$5 taxes included)  
S. Pellegrino (750 ml) \$7.32 (\$9 taxes included)  
Rainforest (500 ml) \$5.69 (\$7 taxes included)  
Zentro still (750 ml) \$4.05 (\$5 taxes included)  
Jungle Spring Sparkling \$8.94 (\$11 taxes included)  
Jungle Spring Still \$8.13 (\$10 taxes included)

Soft Drinks \$5.69 (\$7 taxes included)

Natural Juice \$5.69 (\$7 taxes included)

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