



TUCANES

Salads

Garden Salad

Mixed greens, roasted apples, apple jelly, avocado, pickled red onion, goat cheese, caramelized walnuts, native goldenberries, cherry tomatoes, banana dressing \$17.07 (\$21 taxes included)

Greek Salad with Peach Palm Fruit

Arugula, water squash, peach palm fruit, feta cheese, Kalamata olives, tomato, cucumber, red onion, balsamic and honey vinaigrette \$17.07 (\$21 taxes included)

Burrata Salad

Basil pesto, parmesan crisp, burrata cheese, confit cherry tomatoes, arugula, sourdough bread \$23.58 (\$29 taxes included)

Soups & Creams

Caribbean Chowder

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

Cream of Broccoli and Spinach

Broccoli and spinach cream served with seed crumble, fried spinach, and sourdough bread \$13.82 (\$17 taxes included)

Vegan Tomato Cream

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

Appetizers

Costa Rican Oysters

Served with ponzu dressing, Chiliguaro shot, and citrus sauce

6 units \$28.46 (\$35 taxes included) 12 units \$46.34 (\$57 taxes included)

Fish Tiradito

Leche de tigre with squash and habanero pepper, charred avocado, red onion, fried garlic, ponzu caviar, cilantro microgreens

\$18.70 (\$23 taxes included)

Tuna Tartare

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

Baby Squid & Pork Belly

Squid ink aioli, creole sauce, extra virgin olive oil (EVOO), and sherry vinegar \$18.70 (\$23 taxes included)

Baked Eggplants

Ajoblanco, EVOO, paprika oil, mint, arugula, fried pumpkin seeds \$17.07 (\$21 taxes included)

Vitello Tonnato

Seared tenderloin, tuna mayonnaise, fried caper, mustard seeds, parmesan, sourdough bread, arugula, mustard and honey vinaigrette \$23.58 (\$29 taxes included)

Mussels with Chorizo

Mussels, fried chorizo, fennel, onion, bell pepper, grilled lemon \$18.70 (\$23 taxes included)

Shrimp and Pork Dumplings

Kimchi, "droga negra" sauce, ginger chicken broth, scallions \$20.33 (\$25 taxes included)

Rice Dishes

Cauliflower “Risotto”

Cauliflower, squash cream, fresh zucchini, parmesan
\$25.20 (\$31 taxes included)

Green Rice with Catch of the Day

Catch of the day, clams, fried kale, romesco sauce, pesto, aioli
\$28.46 (\$35 taxes included)

Peach Palm Fruit Risotto with Lamb Terrine

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

Seafood Black Rice

Arborio rice, squid ink, shrimp, squid, aioli \$28.46 (\$35 taxes included)

Pasta

Lobster Cannelloni with Ragout

Cannelloni stuffed with vegetables ragout and lobster, mozzarella
cheese, parmesan cheese, fresh basil \$30.08 (\$37 taxes included)

Pesto Pasta

Long or short pasta, basil and cilantro pesto, fried garlic,
Serrano ham dust \$23.58 (\$29 taxes included)

Pesto Pasta with Shrimps

Long or short pasta, basil and cilantro pesto, shrimp, fried
garlic, Serrano ham dust \$30.08 (\$37 taxes included)

Creamy Orzo Pasta with Mushrooms and Beef Cheek

Orzo pasta with mushrooms, ossobuco and beef cheek
terrine, cherry tomato, black garlic mayo, paprika tuile,
sauce reduction \$33.33 (\$41 taxes included)

Main Courses

Airline Chicken

Airline chicken, sautéed mushrooms, eggplant purée, mushroom sauce, tapioca crisp, truffle oil \$28.46 *(\$35 taxes included)*

Pork Loin

Pork tenderloin, mojo mashed potatoes with spinach & cilantro, red mojo, almond mole, Swiss chard, charred onions \$30.08 *(\$37 taxes included)*

Catch of the Day

Potato purée with huancaína sauce, ají mayo, spirulina tuile, red onion and chili with lemon, coconut milk curry sauce \$31.71 *(\$39 taxes included)*

Trout

Sweet potato purée, baby carrots, sautéed asparagus, Meunière sauce , shrimp, parsley \$30.08 *(\$37 taxes included)*

Octopus

Cassava croquette with breaded Costa Rican palmito cheese, fresh zucchini, heart of palm purée, ceviche-style sauce \$33.33 *(\$41 taxes included)*

Lobster

Lobster tail, coconut rice, plantain crisp, avocado emulsion, fresh zucchini, habanero Caribbean sauce \$47.97 *(\$59 taxes included)*

Beef Tenderloin

Cauliflower purée, fried oyster mushroom, fresh zucchini, asparagus, Spanish sauce \$46.34 *(\$57 taxes included)*

Rib Eye

CAB Rib eye, mashed potatoes, sautéed vegetables, chimichurri \$49.59 *(\$61 taxes included)*

Wagyu Burger

Brioche bun, wagyu patty, truffled aïoli, caramelized onions, cheddar cheese, sautéed mushroom, arugula salad

Side: Mini hash brown \$31.71 *(\$39 taxes included)*

Tomahawk

Tomahawk, roasted baby potatoes, chimichurri, ripe plantain and corn on the cob \$145.53 *(\$179 taxes included)*

Includes two side dishes of your choice:

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

Desserts

Basque Burnt Cheesecake

Basque burnt cheesecake, charcoal-infused ice cream

\$12.20 *(\$15 taxes included)*

Fruit Party 🌾 🌿 🧊

Fresh fruits marinated with salt, Tajín and sugar, soursop sorbet, strawberry paper \$12.20 *(\$15 taxes included)*

Herbal

Eucalyptus ice cream, lemongrass marshmallow, cinnamon tuile, mint rocks, herb sponge cake, rosemary foam \$12.20 *(\$15 taxes included)*

Strawberry & Basil

Strawberry paper, lacto-fermented strawberries, white chocolate mousse, strawberry and basil ice cream, strawberry spheres, freeze-dried strawberries \$13.82 *(\$17 taxes included)*

Brioche Torrija

Brioche bread, Nutella ice cream, porcini mushroom meringue, hazelnut cookie crumble, coffee mousse, caramelized hazelnuts, coffee anglaise \$13.82 *(\$17 taxes included)*

Coconut & Matcha

Matcha ice cream, coconut crumble, matcha tuile, coconut foam \$12.20 *(\$15 taxes included)*