



DINNER MENU

SALADS

These salads offer a delightful array of flavors and textures, each featuring fresh, local ingredients and unique dressings.

YELLOWFIN TUNA SALAD WITH RED & WHITE QUINOA \$24

The Yellowfin tuna salad combines seared tuna with a mix of lettuces, kale, and quinoa, enhanced by Greek feta, cherry tomato preserve, and a zesty wild cilantro pesto dressing.

BEETROOT & CARAMELIZED PEAR SALAD \$21

The beetroot & caramelized pear salad offers a sweet and savory combination with roasted beetroot, flambéed pear, and blue cheese, all brought together with a honey mustard dressing and crostini

JUMBO PRAWN SALAD WITH MANGO AND MOJITO VINAIGRETTE \$28

For a tropical twist, the Jumbo Prawn Salad combines succulent prawns with mango, avocado, grilled zucchini, and grilled heart of palm, all brought together with a refreshing mojito vinaigrette.

PORO-PORO LOBSTER SALAD WITH LOCAL CITRUS \$28

Lastly, the Poro-Poro lobster salad features poached lobster with avocado, organic heart of palm, micro greens and citrus segments, all enveloped in a luxurious tarragon truffle vinaigrette.

APPETIZERS

The menu offerings showcase a delightful fusion of flavors and culinary creativity.

TRIO OF DIPS WITH TORTILLA CHIPS \$21 *PERFECT FOR SHARING.*

A tantalizing trio of homemade guacamole, pico de gallo, and beautifully served with crispy tortilla chips

OSSO BUCO BEEF EMPANADAS WITH LATIN CHIMICHURRI \$24

Three exquisite mini empanadas, crafted from osso buco and local smoked cheese, served with a bed of arugula and a drizzle of vibrant Latin herb chimichurri.

SIGNATURE LOBSTER RAVIOLI \$29

The signature lobster ravioli, highlights the elegance of homemade ravioli filled with lobster, accompanied by wilted arugula and spinach. This dish is elevated by white truffle parmesan cream and a refreshing tomato sauce vierge, garnished with fresh basil leaves.

YELLOWFIN TUNA TARTAR WITH MANGO AND AVOCADO \$28

Our signature appetizer is a mix of the Freshest cut of yellowfin tuna loin, seasoned with wakame seaweed, mango, and avocado, served on a cucumber carpaccio, arugula, and crispy potato gaufrette.

CURED CEVICHES & TIRADITO

Inspired by the coastal regions of Latin America, especially Peru, this citrus-marinated fresh fish is brought to Costa Rica by Chef Nicolas.

SMOKED OCTOPUS & PRAWN CEVICHE, COSTARICAN STYLE \$26

This local seafood ceviche, Costa Rican style, features a vibrant blend of marinated and smoked octopus and shrimp, enhanced by the zest of local citrus juices and aji sauce, red onions, cilantro, with crispy plantain and yuca providing a satisfying crunch.

PERUVIAN SEABASS CEVICHE \$24

A 4 oz. Seabass filet marinated in yellow aji 'leche de tigre' and lime juice, complemented by red onions, cucumber, cilantro, sweet potato, and served with green plantain chips

YELLOWFIN TUNA TIRADITO \$24

Finally, the yellowfin tuna tiradito is a sophisticated dish featuring a soy sauce, ginger, and lime marinade, accompanied by a zesty grapefruit and mango chutney, served with crispy corn tortilla, creating a symphony of taste that is both exotic and familiar.

DINNER MENU

FROM THE PACIFIC OCEAN

We value the perfect pairing for your fish. Choose from lemongrass & ginger, chimichurri, or garlic butter sauce. For a more personalized experience, feel free to ask your server for additional recommendations.

LOCAL SEAFOOD & SAFFRON RISOTTO \$39

An Italian risotto featuring lobster, prawns, calamari, seabass, octopus, mussels, white wine, garlic, cherry tomatoes, asparagus, white truffle oil, and fresh Parmesan cheese.

Chef's Wine Recommendation: *Maison Castel, AOC Chablis (France, white)*

8oz. GRILL MAHI-MAHI FILET & tomato sauce Vierge \$39

Accompanied by basil pesto mashed potatoes and seasonal vegetables.

Chef's Wine Recommendation: *Domaine Luneau, Sauvignon Blanc (France, white)*

8oz. PAN-SEARED SEABASS FILET SERVED WITH CHILOTE CORN & STAR FRUIT SAUCE \$39

Served with wilted spinach and kale, tomato preserve, and Grand'ma potatoes, complemented by a star fruit sauce.

Chef's Wine Recommendation: *Cayeta, Verdejo (Spain, white)*

8oz. GRILL YELLOWFIN TUNA FILET \$39

Paired with Costa Rican Picadillo, roasted baby potatoes, green asparagus, and a Latin chimichurri made with banana vinegar and golden berries.

Chef's Wine Recommendation: *Cabernet Sauvignon (Chile, red)*

8oz. SIGNATURE RED SNAPPER A LA TALLA \$39

A red snapper filet marinated with tomato, cilantro, and lime juice, oven-baked in a banana leaf. Served with mango and ginger rice, alongside a traditional Costa Rican vegetable picadillo.

Chef's Wine Recommendation: *Babich Marlborough, Pinot Noir (New Zealand, red)*

FROM THE LAND

Please select one of the following sauces to complement your meat: mushroom sauce, chimichurri, or cabernet wine sauce.

SLOW COOK CARIBBEAN CHICKEN CASSEROLE WITH LEMON GRASS & COCONUT SAUCE \$36

Accompanied by yucca, ripe plantain purée and haricot verts.

Chef's Wine Recommendation: *Cono Sur Organico, Sauvignon Blanc (Chile, white)*

WILD GUAVA ROASTED BABY BACK RIBS \$39

Served with carao caramelized mirliton squash and an organic heart of palm gratin local smoked cheese, corn, onions, and guava sauce.

Chef's Wine Recommendation: *Mon Frere, Pinot Noir (USA, red)*

TAMARIND BRAISED BEEF SHORT RIBS \$42

Slow-cooked for 12 hours, these beef short ribs are paired with garlic mashed potatoes and carrots, finished with a rich braising jus.

Chef's Wine Recommendation: *Clos du Castellas, Chateauneuf Du Pape (France, red)*

8oz. COFFEE CRUSTED BEEF TENDERLOIN \$42

Served with potato and yuca gratin dauphinois, haricot verts, asparagus, and cabernet sauvignon sauce.

Chef's Wine Recommendation: *Mosaiko, Pinot Noir (Chile, red)*

GRILLED RIBEYE STEAK \$58

Served with potato gratin and seasonal mixed vegetables, accompanied by house-made chimichurri.

Chef's Wine Recommendation: *Chateau De Hauterive, Cahors, Malbec (France, red)*