

APPETIZERS

CORN FOCACCIA

Corn based dough seasoned with rosemary

₡3700

SOPA AZTECA

Mexican style tomato soup served with tortilla chips, chicken, sour cream and mozzarella cheese

₡4950

BEAN SOUP

Traditional Costa Rica bean soup with egg, onions, cilantro and pepper, served with white rice

₡3900

BRUSCHETTAS

Italian. Eight bruschetta with Italian paste, cheese and pesto

₡5700

Pomodoro. Eight bruschetta with Pomodoro, basil and olive oil

₡4900

STUFFED PATACONES

Refried beans- cheese - pico de gallo

₡3900

Shredded meat

₡4900

Shrimp

₡4900

CAPRESSE STYLE SALAD

Tomato, basil and Palmito cheese dressed with homemade pesto

₡5700

SEA FOOD CREAM

Delicious cream of seafood and shrimps

₡5900

CHICKEN CONSOMME

Chicken consommé with pieces of chicken and omelette

₡5200

MAIN COURSE

CASADO TICO

Traditional local dish. Rice, beans, fried plantain, salad, vegetable hash and a choice of beef: pork chop, chicken or calf a la salsa

₡5900

ARROZ CON POLLO

Costa Rican style rice with chicken. A home classic

₡5900

ARROZ CON CARNE

Costa Rican style fried rice mixed with shredded beef, served with salad and plantain chips

₡6700

ARROZ CON CAMARONES

Tradicional Costa Rica fried rice mixed with shrimps. Served with salad and plantain chips

₡7500

CARNE DE TERNERO

Traditional calf meat prepared homey style in a natural sauce, served with rice and salad

₡7700

FAJITAS MIXTAS

Mixed beef and chicken fajitas cooked with onion and peppers, served with tortillas, beans and guacamole

₡7950

LOMITO EL LLANO

10 oz tenderloin steak with a red wine and thyme sauce

₡11800



GREEN PEPPER STEAK	₱11800	SEA FOOD SOUP	₱8300
<i>10 oz tenderloin with steak with fresh green pepper sauce</i>		<i>Squids, mussels, octopus, fish and shrimps in a water or milk based broth</i>	
FILET MIGNON	₱12800	PASTA MARINARA	₱8300
<i>10 oz tenderloin with mushroom gravy sauce</i>		<i>Spaghetti with squids, mussels, octopus, fish and shrimps served with salad and garlic bread</i>	
ONION STEAK	₱11800	SEA FOOD PLATTER	₱8900
<i>10 oz tenderloin with saute onion rings</i>		<i>Garlic or butter sea food platter of squids, mussels, octopus, fish and shrimps</i>	
MUSHROOM STEAK	₱11800	PASTA CARBONARA	₱7900
<i>10 oz tenderloin steak with mushroom gravy sauce</i>		<i>Spaghetti with Carbonara sauce served with salad and garlic bread</i>	
LOMITO A LA JALAPEÑA	₱12500	SHRIMP PASTA	₱7900
<i>10 oz tenderloin steak with jalapeño chili gravel sauce</i>		<i>Spaghetti with shrimps in a white sauce served with salad and garlic bread</i>	
POLLO QUELITES	₱7900	PASTA A LA BOLOGNESA	₱5900
<i>Stuffed chicken breast with cheese and spinach</i>		<i>Spaghetti in a bolognesa sauce served with salad and garlic bread</i>	
ESCALOPAS DE POLLO	₱8900		
<i>Chicken Schnitzels with pomodoro sauce au gratin</i>			
POLLO A LA GUAYABA	₱7900		
<i>Chicken breast with a guava spicy sauce</i>			
POLLO EN SALSA DE HONGOS	₱7900		
<i>Chicken breast with a mushroom sauce</i>			
BANANA LEAF TILAPIA	₱10.900		
<i>Tilapia cooked in banana leaves, with tomato, spinach, capers and marinated with white wine and olive oil.</i>			
TILAPIA DE LA CASA	₱9300		
<i>Steam tilapia filet marinated in ginger and soy sauce</i>			
TILAPIA CON CAMARONES	₱10900		
<i>Tilapia filet with shrimp sauce</i>			

