

## APPETIZERS

### Watermelon Salad

Watermelon cubes, feta cheese, microgreens served with an orange and basil vinaigrette.

### Quinoa Salad

Mixed quinoa, peppermint leaves, asparagus, mini carrots, broccoli, and cherry tomatoes, with a basil dressing.

### Yellowfin Tuna Tartare

Marinated tuna, avocado, chives, ginger, cucumber, mango with a red pepper dressing and wasabi foam.

### Seabass and Passion Fruit Ceviche

Fresh seabass seasoned with ginger and passion fruit dressing.

### Fennel & Arugula Salad

Served with white onion brunoise and shaved parmesan cheese.

### Olla de Carne

Ossobuco broth with traditional seasonal vegetables.

### Butternut Squash and Pejibaye Cream

A Tico traditional cream made of roasted squash and pejiyabe.

### Santa Teresa Soup

Our own version of gazpacho, made with fresh vegetables, red peppers and olive oil.

### Nantipa Salad

Mixed greens, olives, parmesan cheese and vegetables, served with a caper vinaigrette and olive oil.

### Octopus Carpaccio

Served with lime dressing, capers, candied tomatoes and green salad with olive oil.

## MAIN ENTRÉES

### FROM THE SEA

#### Grilled Skin Seabass

Served with candied potatoes, mini vegetables and bouillabaisse sauce.

#### Catch of the Day

Fresh Malpais caught fish filet, rustic mashed potatoes and fresh tomato sauce.

#### Fresh Pacific Tuna

Served with fennel risotto, vegetables and a wine reduction sauce.

## FROM THE LAND

### **Coffee Beef Tenderloin**

Coffee infused sauce, sweet potatoes and sautéed spinach.

### **Demiglace Ribeye**

300 grams ribeye steak served with baby rosemary potatoes, and sautéed spinach.

### **Smoked Lamb Ribs**

Served with asparagus, mini carrots, black garlic mousseline with mint sauce.

### **Supreme Chicken Breast**

Served with broccoli puree, seasonal vegetables, berry sauce.

## RISOTTOS & PASTA

### **Porcini Mushroom Risotto**

with Truffle Infusion, candied tomatoes and arugula.

### **Seafood Risotto**

With pinky and jumbo shrimp, squid, green mussels, clams, scallops, and saffron juice.

### **Black Tagliatelle**

Cooked in squid ink, fresh tomato sauce and baked lobster tail.

### **Pappardelle with Vegetables and Spinach**

Fresh pappardelle, mixed vegetables, cherry tomatoes, olive oil and garlic.

## DESSERTS

Chocolate Fondant

Passion Fruit Semifreddo

Tropical Fruit Plate

Vanilla Panna Cotta