

Tilapia Ceviche

Fresh tilapia marinated in lime juice, red onion, cilantro, avocado and mango served with crunchy fried plantains.

Nimbu-Yumba Ceviche

Seabass, pinky shrimp, octopus, squid and mussels.

SPECIALTY

Guacamole in Molcajete

(Prepared tableside)

– 2 pax

– 4 pax

Fish Gallos with Garlic Alioli

Costa Rican version of tacos. Grilled seabass, homemade tortillas, pickled red onion, guacamole, pico de gallo, grilled lime and aioli sauce.

Chicken Curry Gallos with Mango Chutney

Costa Rica version of tacos. Curried chicken breast served on homemade tortillas, lettuce and mango chutney.

Beef Tenderloin Gallos with Chipotle Sauce

Costa Rican version of tacos. Grilled tenderloin, homemade tortillas, lettuce, chopped tomato, onions, cucumbers and tomatillo sauce.

Vigorón

White cabbage, cassava, pico de gallo, pork rinds.

Sliders

With 3 different garnishes: American cheese & bacon, guacamole and sautéed mushrooms. Served with fries.

Jalapeño Chicken Panini

Grilled chicken, refried beans, caramelized onions, fried potatoes, jalapeño mayonnaise.

Hydroponic Salad

Mixed greens, cherry tomatoes, cucumber, veggies and lime dressing.

chicken

fish

MANZÚ Burger

Angus beef, green apple compote, bacon jam, cheese and fries.