

RINCÓN DEL CAFÉ

MENÚ

CAFETERIA MENU

ENTRADAS - STARTERS

Empanada de Pollo o Carne \$3.00

Chicken or Beef Empanada

Empanada de maíz rellena de pollo o carne, servida con chilero de la casa.

Stuffed corn "empanada", with chicken or beef, served with homemade spicy relish

Ensalada Quinoa Tropical \$8.00

Tropical Quinoa Salad

Lechuga, rúcula, piña deshidratada, quinoa, tomate cherry, chía, aguacate, pepino, aderezo maracuyá.

Lettuce, arugula, dehydrated pineapple, quinoa, cherry tomato, chia seeds, avocado, cucumber, passion fruit dressing.

Ensalada de Nuestra Huerta \$6.00

Garden Salad

Rúcula, espinaca, lechugas mixtas, cebolla morada, rábano, remolacha, zanahoria, pepino, tomate, aderezo de culantro.

Arugula, spinach, mixed lettuces, red onion, radish, beetroot, carrot, cucumber, tomato, cilantro dressing.

Ceviche

Pescado	// Fish	\$12.00
Camaron	// Shrimp	\$13.00
Mixto	// Mixed	\$12.00

Trocitos de tilapia o camarones marinados en jugo de limón, chile dulce, cebolla, cilantro, aguacate, acompañado de patacones.

Tilapia fillet or shrimp marinated with lemon juice, sweet peppers, onions, cilantro, avocado, served with fried plantains.

BOCADILLOS - SNACKS

Patacones & Carne Mechada \$13.00

Patacones & Pulled Beef

10 Patacones de plátano verde, acompañados de carne mechada y frijoles molidos con queso fresco rallado.

10 Green fried plantains, served with shredded beef, ground beans with grated fresh cheese.

Nachos

Pollo	// Chicken	\$16.00
Res	// Beef	\$16.00
Vegetarianos	// Vegetarian	\$16.00

Tortillas fritas, servidas en capas con la proteína de su de su elección, frijoles molidos, pico de gallo, natilla, salsa de queso cheddar y queso mozzarella gratinado, rodajas de jalapeños

Fried corn tortillas chips, served in layers with your choice of protein, ground beans, pico de gallo, saour cream, cheddar sauce, melted mozzarella cheese, jalapeños slices.

BOCADILLOS - S N A C K S

Wrap de Pollo \$12.00

Chicken Wrap

Tortilla harina de trigo, pechuga de pollo a la parrilla, lechuga, tomate, cebolla caramelizada, pepinillos, queso mozzarella, aderezo de tomillo.

Flour wheat tortilla, grilled chicken breast, tomato, caramelized onion, pickles, mozzarella cheese, thyme dressing.

Hamburguesa Guanacasteca \$19.00 Guanacaste Burger

Pan brioche, torta res 200g, jamón, queso de la finca, hongos, cebolla caramelizada, tocineta, lechuga, tomate, palitos de yuca.

Brioche bread, 200g beef patty, ham, homemade cheese, mushrooms, caramelized onion, bacon, lettuce, tomato, fried cassava sticks.

Hamburguesa Pollo Crispy \$19.00 Crispy Chicken Burger

Pechuga rebozada, queso mozzarella, jamón, aguacate, aderezo Chipotle, lechuga, tomate, papas fritas.

Breaded chicken breast, mozzarella cheese, ham, avocado, Chipotle dressing, lettuce, tomato, French Fries.

DE NUESTRA PASTELERÍA - FROM OUR BAKERY

Queque de Zanahoria \$5.00

Carrot Cake

Brownie con Helado Vainilla \$6.00

Brownie with Vanilla Ice Cream

Queque de Chocolate \$5.00

Chocolate Cake

Galletas de Avena \$2.50

Oatmeal Cookie

Galleta Choco Chips \$2.50

Choco Chips Cookie

Cheesse Cake \$6.00

*Maracuyá o Fresa
Strawberry or Passion Fruit*

Queque seco \$3.00

Pound Cake

Flan de Vainilla \$5.00

Vanilla Flan

***Toda nuestra repostería y panadería es elaborada con harina mixta 100 % libre de gluten**

**All our pastries and bakery is made with mixed flour 100% gluten free*

MENÚ PIZZAS

PIZZA MENU

* **Pizza pasta delgada hecha en casa, base de harinas 100% libre de gluten.**
* *Thin homemade pizza dough, 10 % gluten-free*

Pizza Tomate & Queso \$15.00

Tomato & Cheese Pizza

Queso, salsa de tomate, rodajas de tomate.
Cheese, tomato sauce, tomato slices

Pizza Jamón

Ham Pizza \$16.00

Queso, salsa tomate, jamón.
Cheese, tomato sauce, ham.

Pizza Jamón y Hongos \$16.00

Ham and Mushrooms Pizza

Queso, salsa tomate, jamón & hongos.
Cheese, tomato sauce, ham & mushrooms.

Pizza Pepperoni \$16.00

Pepperoni Pizza

Queso, salsa tomate, pepperoni.
Thin pasta, cheese, sauce & pepperoni.

Pizza Pepperoni & Hongos \$16.00

Pepperoni & Mushrooms Pizza

Queso, salsa de tomate, pepperoni & hongos.
Cheese, tomato sauce, pepperoni & mushrooms.

Pizza Hawaiana \$15.00

Hawaiian Pizza

Queso, salsa, jamón & piña.
Cheese, sauce, ham & pineapple.

Pizza Vegetariana \$14.00

Vegetarian Pizza

Queso, salsa, cebolla, tomate, aguacate, hongos & chile dulce.
Cheese, sauce, onion, tomato, avocado, mushrooms & sweet pepper.

Pizza Queso \$13.00

Cheese Pizza

Queso & salsa.
Cheese & sauce.

Pizza Suprema \$16.00

Supreme Pizza

Queso, salsa, jamón, pepperoni, salame, cebolla, chile dulce & hongos.
Cheese, sauce, ham, pepperoni, salami, onion, sweet pepper & mushrooms.

Pizza Vegana \$22.00

Vegan Pizza

Rúcula, aguacate, hongos, cebolla, chile, queso vegano tipo mozzarella. *Arugula, avocado, mushrooms, onion, sweet pepper, vegan mozzarella cheese.*

MENÚ BEBIDAS // DRINKS MENU

SuAvEs // SoFt dRiNkS

AGUA GRANDE 1.5 l	\$6.50
AGUA 600 ml	\$3.50
AGUA DE MANATIAL	
PURIFICADA	\$5.00
PURIFICADA & GASIFICADA	\$6.00
AGUA SAN PELLEGRINO 750	\$12.50
GASEOSAS / SODAS 12 oz	\$3.50
GASEOSAS / SODAS 600 ml	\$4.00
Coca cola, Zero, Fanta, 7up, Grapefruit, Ginger Ale, Club Soda	
POWERADE	\$5.50
LIMONADA HIERBABUENA	\$4.00
TÉ FRÍO DE CASA / ICED TEA	\$4.00
Té negro natural, jugo de limón	

CaLiEnteS // HoT

CAFÉ NEGRO Ó AMERICANO	\$3.00
CAFÉ CON LECHE	\$3.50
CAPUCCHINO	\$4.00
CAFÉ LATTE	\$4.00
ESPRESSO	\$3.00
MACHIATTO	\$3.50
CAFÉ GLACÉ	
CAFÉ DIPLOMÁTICO	
CAFÉ IRLANDÉS C/ LICOR	\$6.50
CHOCOLATE CALIENTE O FRÍO	\$3.50
Hot or Cold	
TÉ NEGRO / MANZANILLA	\$2.50
Black tea // Chamomile	
TE CON LECHE	\$3.50
TEA TWININGS	\$3.00

BaTiDoS // SmoOtHiEs

BATIDOS EN AGUA	\$4.00
Water Smoothies Ask for our seasonal fruit choices	
BATIDOS EN LECHE	\$5.00
Milk Smoothies	
JUGOS NATURALES	\$4.00
Natural Juices	
BATIDOS CON HELADO	\$5.00
Ice Cream Shakes	

BATIDOS ESPECIALES	\$6.00
SPECIAL SMOOTHIES	

DEL RINCÓN

Fresa, banano, leche de almendra,
semillas de chía y miel de abeja
*Strawberry, banana, almond milk, chia
seeds, honey*

MANGO MOJITO

Mango, crema de coco, hierbabuena
Mango, coconut cream, mint

HOWLER MONKEY

Mango, maracuyá, banano, crema coco
*Mango, passion fruit, banana, coconut
cream*

MENÚ BEBIDAS // DRINKS MENU

CoCtELeS // CoCkTailS

APEROL SPRITZ \$18.00
Aperol, Cava Brut, rodajas de
naranja, club soda

DAIQUIRI DE FRESA \$9.00
Ron blanco, fresa fresca, triple sec,
jugo de limón

ESPRESSO MARTINI \$11.00
Vodka Absolut, Flor de Caña
Spresso, café espresso, granos de
café

GIN TONIC CLASIQUITO \$12.00
Ginebra Beefeater, enebro, cáscara
de naranja, rodaja de limón,
romero, agua tónica

MARGARITA \$10.00
Tequila, triple sec, jugo de limón,
borde de sal

MOJITO \$9.00
Ron, jugo de limón, club soda,
hojas de hierbabuena

MOSCOW MULE
Vodka, ginger beer, jugo de limón

CeRvEzA // BeER

NACIONAL
Pilsen, Imperial \$5.00
Bavaria \$7.00

CORONA \$7.50

DAURA DAMM GLUTEN FREE \$10.00

ARTESANALES / CRAFT \$10.00

GUANABEER BREWERY
HONEY BLONDE GUANACA
IPA GUANA RED

NUMU BREWERY
IPA CHOROTEGA
SAISON SABANERA
KÖLSCH LIBERIANA