

MENÚ ALMUERZO

LUNCH MENU

ENTRADAS - STARTERS

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.

Ensalada Quinoa Tropical \$8.00

Tropical Quinoa Salad

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

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

Olla de Carne \$12.00

Traditional Beef Soup

Hecha con costilla de res, camote, yuca, elote, papa, zanahoria, cebolla, chayote, cocinados en caldo de carne, servida con arroz blanco.

Made with beef rib, sweet potato, cassava, corn, potato, carrot, chayote, in beef broth, served with white rice.

Ceviche

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

Trocitos de tilapia o camarones marinados en jugo delimón, 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

CARNES Y PESCADOS - MEAT AND FISH

Churrasco \$28.00

New York Steak

350g gramos de corte de res con su grasa, servido con papas fritas y vegetales a la parrilla, chimichurri

Steak 350 g with its own fat, served with French fries and grilled vegetables, chimichurri

Pollo Mozzarella \$14.00

Chicken Mozzarella

Filete de pechuga, tomate, queso mozzarella, salsa pizzaola, puré de papa, vegetales salteados

Chicken breast fillet, tomato, mozzarella cheese, pizzaola sauce, mashed potatoes, sautéed vegetables

Hamburguesa Pollo Crispy \$19.00

Crispy Chicken Burger

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

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

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.

Fajitas

Pollo	// Chicken	\$14.00
Res	// Beef	\$17.00
Vegetariana	// Vegetarian	\$13.00

Su proteína de elección salteada con chile dulce y cebolla, sobre tortilla de maíz, servidos con frijol molido, salsa de aguacate y jalapeños.

Pan fried protein of your choice, with onion and sweet peppers, served over corn tortillas, served with ground beans, avocado sauce and grated dry cheese.

CARNES Y PESCADOS - MEAT AND FISH

Filete de Pescado **\$18.00**

Fish Fillet

Filete de pescado, aceite oliva, salsa mantequilla & limón, puré y vegetales salteados

Fish fillet, olive oil, butter & lemon sauce, mash potatoes and sautéed vegetables.

Pescado Entero **\$18.00**

Fried Whole Fish

Tilapia entera frita, acompañada de repollo, pico gallo, gajos de limón y patacones.

Whole fried tilapia, served by cabbage, pico gallo, lemon wedges and fried green plantains.

PA STAS - PA STAS

Pasta de la Casa

House Pasta

Pollo // Chicken **\$13.00**
Res // Beef **\$18.00**

Pasta de maíz, pollo o res, cebolla, ajo, aceite oliva, tomate Cherry, mantequilla, salsa blanca o tomate, tostada de pan con mantequilla y ajo.

Corn pasta, chicken or beef, onion, garlic, olive oil, Cherry tomato, butter, white or tomato sauce, toasted bread with butter and garlic.

Penne Hongos **\$13.00**

Penne with Mushrooms

Pasta penne de maíz, con hongos, cebolla, ajo, zucchini, tomate cherry, mantequilla, salsa de tomate casera, tostada de pan con mantequilla y ajo.

Penne corn pasta, mushrooms, onion, garlic, zucchini, cherry tomato, butter, homemade tomato sauce, toasted garlic butter bread.

A LO TICO - TICO STYLE

Casado Típico

Costa Rican Typical Lunch

Pollo // Chicken **\$14.00**

Res // Beef **\$16.00**

Pescado // Fish **\$16.00**

Vegetariana // Vegetarian **\$14.00**

Arroz, frijoles arreglados, picadillo del día, plátano maduro, ensalada criolla, queso de la finca a la plancha, con proteína de su elección.

Rice, sautéed beans, "picadillo" of the day, sweet plantain, cabbage salad, grilled homemade cheese, with protein of your choice

Arroz

Pollo // Chicken **\$12.00**

Camarones // Shrimp **\$14.00**

Tradicional plato de Costa Rica a base de arroz mezclado y salteados con la proteína elegida, servido con frijoles molidos, ensalada criolla y papas fritas.

Traditional Costa Rican dish. Rice mixed & sautéed with your selected protein, served with ground beans, cabbage salad and French fries.

MENÚ PIZZAS

PIZZA MENU

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.

* Pizza de pasta delgada hecha en casa, a base de harinas libre de gluten.

* *Thin homemade pizza dough, based on gluten-free flour.*

BEBIDAS - DRINKS

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	

BATIDOS // SMOOTHIES

WATER SMOOTHIES	\$4.00
Pregunte por frutas de temporada Ask for our seasonal fruit choices	
MILK SMOOTHIES	\$5.00
Pregunte por frutas de temporada Ask for our seasonal fruit choices	
JUGOS NATURALES	\$4.00
Pregunte por los jugos del día Ask for our available juices	

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	