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# SIGNATURE MENU

Located in the beautiful and vibrant Nosara, our Signature Family Style Menu is designed to provide a unique culinary experience, where the essence of Costa Rican cuisine meets fresh, local ingredients. This menu is carefully crafted for sharing, celebrating the rich biodiversity and culinary culture of Costa Rica.

BY JOSE PABLO GONZALEZ



RESTAURANT

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**What Is the 13% Sales Tax?** The 13% Sales tax is a tax added to anything consumed in Costa Rica. As of July 1, 2019, this tax is applicable to all goods and services and is a standard of taxes in this country. It is added to the final amount of your bill and itemized clearly in the invoice for your meal.

**What Is the 10% Service Tax?** In Costa Rica, the law states that for all food and beverage items, there is a standard 10% Service Tax that is billed and collected, and this Service Tax is divided up among the restaurant staff including waiters, cooks, and everyone in between. This is a guaranteed "tip" for them all, but we encourage you to add extra tips as you see fit for great service delivered by our team. This tax is added to the final amount of your bill and itemized.

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# SIGNATURE MENU



Prices do not include 10% service and 13% sales taxes.

## RESTAURANT

### SHAREABLE STARTERS

#### A Delightful Selection of Shareable Starters

Indulge in our carefully curated array of starters, thoughtfully designed to be shared and enjoyed with friends and family. Each dish showcases a unique blend of flavors and textures, encouraging a warm, communal dining experience

#### WORLD'S BEST CEVICHE 9600

Fresh seabass curated in salt, lemon zest, ginger-infused leche de tigre, dill, avocado, basil oil and black lemon

Choice of chips plantains or focaccia

#### BLUE ZONE OYSTERS

Local oysters from Nicoya Peninsula, gracefully served with a refreshing pickled chayote mignonette, red onion, and a delicate hint of tarragon for a coastal delight

Order of 3 10900

Order of 6 21800

#### COSTARICAN INSPIRED HUMMUS 6900

Creamy chickpea hummus topped with grilled corn, savory mushrooms, creamy avocado, fresh mint, and crumbled feta cheese

#### THE ULTIMATE BEEF TARTARE 8900

Finely chopped beef tartare enhanced with aromatic tarragon and served with a rich black garlic mayo

Choice of chips plantains or focaccia

#### ZESTY PICKLED SHRIMP PLATTER 16500

Create your own lettuce wraps with our colorful platter of pickled vegetables and perfectly grilled shrimp, served with creamy cashew dip, sesame sauce, smoked chilies, chimichurri, and a squeeze of lime

### STARTERS

#### TUNA CARPACCIO 8200

Delicate slices of cured tuna and creamy avocado, enhanced with fennel, Jamaican salt, ponzu sauce, and a kick of red chili oil

Choice of chips plantains or focaccia

#### VEGAN CEVICHE 6200

A crisp and vibrant ceviche featuring fresh apple and cucumber, cilantro, and a citrusy cardamom broth, finished with a drizzle of green oil for a refreshing twist

#### VEGETARIAN GRILLED SQUASH SALAD 8200

Grilled squash accompanied by a creamy yogurt sesame sauce, house-made pesto, and a delightful mix of fresh greens and herbs, all tossed in our signature vinaigrette

#### VIBRANT SUMMER SALAD 7500

A refreshing mix of strawberries, ripe tomatoes, and chayote, combined with pickled vegetables, a citrusy broth, green oil, and fragrant basil

#### FLAME KISSED CHICKEN KEBAB 11600

Juicy grilled chicken skewers served with spicy macha sauce, creamy yogurt tahini, fresh herbs, cilantro seeds, and rich romesco sauce

### MAIN DISHES

#### FRUTTI DI MARE PASTA 19700

Tender gnocchi tossed with octopus, shrimp, and squid for a luxurious taste of the ocean

#### SEARED TUNA GREEN RISOTTO 19200

Creamy risotto infused with signature green sauce and topped with perfectly seared tuna for a fresh and flavorful dish

#### ULTIMATE SMASH BURGER 9800

Juicy premium beef patty on a brioche bun, topped with cheddar cheese, onions, special sauce, and tartar sauce for an indulgent bite

#### DECADENT IGUANA SHRIMP DINNER 27500

Our most decadent and sumptuous dinner dish, will not disappoint

#### SEARED BEEF TENDERLOIN 19700

Grilled beef tenderloin topped with fresh tomatoes, avocado, basil, ponzu butter, and golden turmeric oil

#### CATCH OF THE DAY 17500

Fresh fish served with glazed carrots, sesame seeds, creamy cauliflower puree, and a classic beurre blanc sauce

#### COSTA RICAN PORK SPECIAL 11600

Savor the exquisite flavors coriander-seasoned pork loin, beautifully roasted to perfection, accompanied by a rich, buttery squash purée and complemented by tangy pickled squash

#### CARIBBEAN CHICKEN CURRY 11600

Grilled chicken in a turmeric and ginger Caribbean style curry, served with tender chayote, corn, mustard greens, crispy sweet potato fries, and creamy avocado

#### GRILLED RIBEYE STEAK 22600

A perfectly grilled ribeye steak served with seasonal butter, sautéed cabbage and tender kale

Let us know your allergies & intolerances