
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.



RESTAURANT

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

RESTAURANT

STARTERS

WHITE FISH CRUDO 9600

Fresh white fish, lemon zest, ginger-infused leche tigre, dill, avocado, basil oil and black lemon

NICOYA OYSTERS 21800

Local oysters from Nicoya served with pickled chayote mignonette, red onion, and a touch of tarragon

CURED TUNA CARPACCIO WITH AVOCADO 8200

Delicate slices of cured tuna and avocado with fennel, Jamaica salt, ponzu sauce, and red chili oil

APPLE AND CUCUMBER CEVICHE 6200

Crisp apple and cucumber ceviche with cilantro, a citrusy cardamom broth, and green oil

GRILLED SQUASH WITH CHIMICHURRI 8200

Grilled squash, creamy sesame sauce, house pesto, and a mix of fresh greens and herbs dressed with our signature vinaigrette

CHICKPEA HUMMUS WITH GRILLED CORN AND MUSHROOMS 6900

Smooth chickpea hummus with grilled corn, mushrooms, avocado, fresh mint, and a feta cheese

STRAWBERRY, TOMATO, AND CHAYOTE SALAD 7500

A refreshing salad with strawberries, tomato, and chayote, pickled veggies, citrus broth, green oil and basil

CRUDITÉS PLATTER WITH GRILLED SHRIMP 16500

A colorful platter of pickled veggies and perfectly grilled shrimp, served with cashew cream, sesame sauce, smoked chilies, tender lettuce, chimichurri, and a squeeze of lime

BEEF TARTARE WITH TARRAGON 8900

With black garlic mayo

GRILLED CHICKEN SKEWER 11600

With salsa macha, creamy yogurt tahini, a fresh herb salad, cilantro seeds and romesco sauce

FRUTTI DI MARE 21800

Gnocchi, octopus, shrimp, squid

GREEN RISOTTO 19200

Risotto style, seared tuna and signature green sauce

MAIN DISHES

SHRIMP IN CITRUS SAUCE 27500

Served with creamy potatoes, green beans, and black garlic mayo

BEEF TENDERLOIN 19700

With fresh tomato, avocado, basil, ponzu butter, and golden turmeric oil

CATCH OF THE DAY 17500

Accompanied by glazed carrots, sesame seeds, cauliflower purée, and a classic beurre blanc sauce

PORK LOIN WITH CORIANDER SEED 19700

Served with buttery squash purée and pickled squash

GRILLED CHICKEN WITH CARIBBEAN CURRY SAUCE 11600

Caribbean-style curry made with turmeric and ginger, served with tender chayote, corn, mustard greens, crispy sweet potato fries, and avocado

GRILLED BEEF CUT 22600

Served with seasonal butter, cabbage, and tender kale

[GF] Gluten Free [GI] Gilded Iguana [S] Spicy [V] Vegetarian

Don't forget to try our home baked bread

Let us know your allergies & intolerances

Ask for the kids portion size