



TINTOS & BLANCOS

Vegetarian dish
gluten free

Tapas

Spanish Serrano ham €6.340 (7.798)
served on toasted rosemary focaccia with tomato and olive oil

Trio of "montaditos" €6.340 (7.798)
Serrano ham, Nobleza chorizo and anchovies in olive oil, on focaccia with rosemary and tomaquet


Salmon tartar €6.030 (7.417)
with olives, capers, onions, bell pepper, lemon and extra virgin olive oil, toasted focaccia

Croquettes duo €5.430 (6.679)
with Spanish Serrano ham and fish, served with spicy tomato sauce and alioli

 **Spicy potatoes - Papas bravas** €4.080 (5.018)
golden potato wedges, served with alioli sauce and spicy tomato sauce

Squid rings "Roman Style" €5.600 (6.888)
breaded, fried, and served with spicy tomato sauce and alioli

Warm tuna on arugula €5.790 (7.122)
pan-seared tuna on arugula salad with avocado, cape gooseberries, lemon, honey and Dijon mustard alioli

 **Zucchini caprese** €4.920 (6.052)
sliced grilled zucchini, candied cherry tomatoes, balsamic vinegar reduction and Petit Blanc cheese with basil

Anchovy toast with caramelized bell pepper €5.260 (6.470)
Anchovies in vinegar on focaccia, caramelized bell pepper and extra virgin olive oil


Beef Carpaccio €7.310 (8.991)
with Parmesan crumbs, arugula, ciabatta croutons and extra virgin olive oil

Spanish tortilla €4.060 (4.994)
the classic recipe of Spanish omelet with potatoes, eggs, and onions

Tuna salad €5.790 (7.122)
with lemon juice, sesame oil, red onions, chives and avocado, focaccia toast

Octopus "Olivo" €7.270 (8.942)
sliced octopus on boiled potatoe slices, extra virgin olive oil and Spanish La Vera paprika

Board with 3cheeses €7.020 (8.635)
to choose Gruyère, Petit Blanc con albahaca (fresh), Saanen with herbs (fresh), Brie brulée (gratin), manchego DOP Roblevega, Asiago DOP, Raclette with pepper

 **Mini vegetables antipasto** €4.520 (5.560)
carrot, cocoro sweet potatoe, scallop, min zucchini, mushrooms, Saladet tomato, mixed olives and artichokes, served with focaccia toast

Casseroles



Spicy shrimps €7.060 (8.684)
sautéed shrimps in olive oil with tomatoes, onion, garlic, sweet pepper and infusion of Panamanian peppe - Lightly spicy!

 **Sautéed mushrooms** €5.890 (7.245)
champignon, crimini, portobello and oyster sautéed with garlic and parsley, flambéed with brandy Napoleón Mon Bijou, served with homemade bread

Seafood €6.985 (8.592)
shrimps, squid, octopus, mussels, clams, and fish, sautéed with white wine, tomato coulis, mushrooms and seafood consommé, served with homemade bread

"Neptune" €6.340 (7.798)
calamari, peas, chickpeas, Sarta Spanish chorizo, fish broth with butter and white wine

Platters

Mediterranean €17.640 (21.697)
Serrano ham, Spanish chorizo, salami, anchovies, mushrooms, Saladet tomato, roasted bell pepper, mixed olives, Petit Blanc fresh cheese with basil, Asiago DOP (Italian), grapes, and caramelized walnuts

7 Cheeses €15.640 (19.237)
Gruyère, Petit Blanc with basil (fresh), Saanen with herbs (fresh), Brie brulee (gratin), Manchego Roblevega, smoked cheese, Raclette with pepper, grapes, mixed olives, caramelized walnuts, jelly, and rosemary focaccia

The Old World €20.180 (24.821)
Serrano ham, spanish chorizo, Italian Speck, Spanish salami, artisan cooked ham, Manchego cheese Roblevega, mixed olives, grapes, caramelized walnuts, and rosemary focaccia with grated tomato

Iberian acorn ham €18.270 (22.472)
famous Iberian acorn ham, served with Manchego cheese Roblevega (DOP) and rosemary focaccia with grated tomato


Tintos & Blancos €21.940 (26.986)
salmon "à la boulangère", spicy shrimps, octopus with Brandy, grilled rump cap, chicken breast with lemon butter and herbs, Agnolotti pasta al pesto



Salads

"Niçoise" €7.270 (8.942)
pan-fried tuna (medium red) with arugula, green beans, potato, olives, onions, saladet tomato and mushrooms. Mediterranean dressing with extra virgin olive oil, balsamic vinegar, rosemary and basil


"Provençal" €7.270 (8.942)
chicken breast marinated in lemon and oregano, mixed lettuce, arugula, nuts, blackberries, roasted bell pepper, cherry tomatoes, cucumber, roasted mushrooms, feta cheese and herbs dressing

 **Greek style salad** €6.860 (8.438)
quinoa, cucumber, cherry tomato, red onion, bell pepper, mixed olives, feta cheese in olive oil, dressing with apple cider vinegar, extra virgin olive oil and parsley

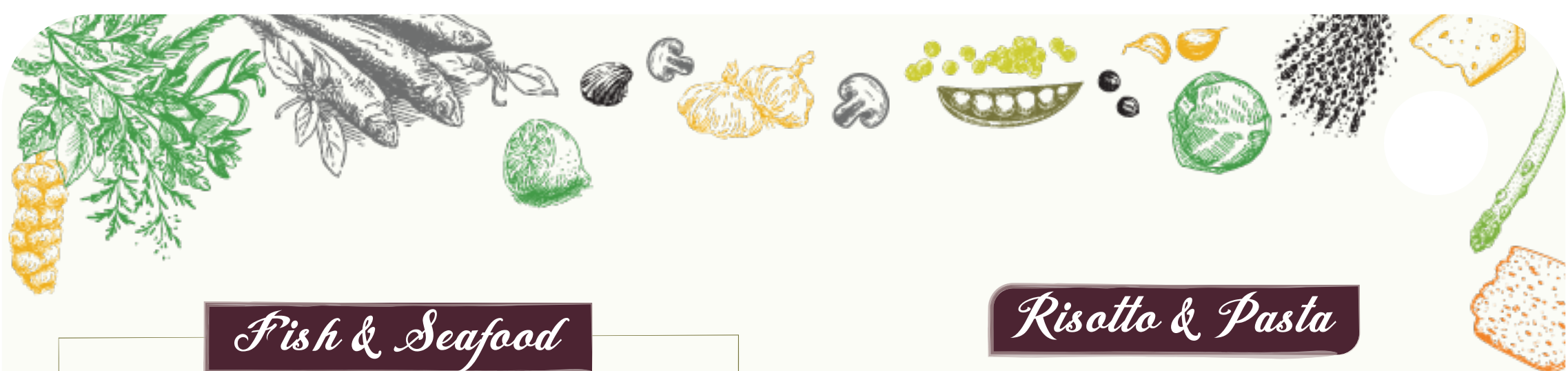
Mediterranean style salad €7.270 (8.942)
pickled anchovies, potato, dried tomato, avocado, prunes, arugula, mixed lettuce, vinaigrette with balsamic vinegar, extra virgin olive oil and oregano

Soup

Broccoli cream €4.450 (5.473)
with potatoes, carrots, onions, toasted almonds and cream, served with homemade bread

 **Tomato soup Tuscan style** €4.450 (5.473)
typical soup of Tuscany (Italy), with tomatoes, basil, garlic, oregano, and onions, served with ciabatta croutons





Fish & Seafood

Salmon steak "à la boulangère" ₡11.195 (13.770)
honey, dill and fresh cheese Saanen with herbs,
sauteed potatoes, cherry tomatoes, basil, peas and red onions

Shrimps with garlic ₡13.890 (17.085)
sautéed in garlic butter, soy sauce and extra virgin olive oil,
potatoe gnocchi with Parmesan and candied cherry tomatoes

Tuna steak "Tropical" ₡10.280 (12.644)
pan seared, drizzled with coconut sauce,
cashew nuts and sesame oil, green polenta with Parmesan,
sautéed chinese mustard in butter with roasted garlic

Corvina "Piperrada" ₡12.460 (15.326)
pan-fried with garlic butter, served with pistachio "piperrada",
potato slices with La Vera paprika and broccoli mousseline

Salmon with sweet potato and walnuts ₡11.195 (13.770)
baked salmon fillet on top of mashed sweet potato with walnuts,
mango sauce with orange and rosemary, mini vegetables and
candied cherry tomatoes in white wine and butter

"Brandy" octopus ₡13.630 (16.765)
flambéed with Napoleón Mon Bijou brandy,
cream with Parmesan cheese and Sarta Spanish chorizo,
sweet potato purée and baby carrots in butter and sage

Risotto & Pasta

Risotto "Sea & Mountain" ₡10.850 (13.346)
with mixed mushrooms, cherry tomatoes, shrimps, mussels,
clams, octopus, squid and Parmesan cheese

Risotto "Caprese" ₡7.890 (9.705)
with cherry tomato confit, caramelized tomato,
basil pesto and fresh mozzarella

Risotto with salmon and avocado ₡9.520 (11.710)
pieces of salmon, avocado, dill, cherry tomato confit with
tarragon and honey

Risotto with rump tail at low temperature ₡8.890 (10.935)
with Parmesan cheese, onion and rump tail with
pomodoro cooked at low temperature

Duo of artesian pasta ₡8.610 (10.590)
penne rigate "Bourguignon" and Garganelli "alla Sorrentina"

Penne rigate "Bourguignon" ₡8.120 (9.988)
with rump tail cooked at low temperature,
mushrooms, garlic and caramelized onions

Garganelli "alla Sorrentina" ₡7.730 (9.508)
with cherry tomatoes confit, basil, homemade tomato sauce and
Petit Blanc cheese with basil

Agnoloti filled with cheese ₡8.120 (9.988)
with basil pesto, mushrooms, olives, dried tomato,
toasted almonds and grated Parmesan cheese

Chicken

Chicken breast "Segovia" ₡9.740 (11.980)
wrapped in serrano ham, Port Tawny Osborne reduction,
served on risotto with mushrooms and Parmesan cheese

Cordon Bleu ₡9.740 (11.980)
chicken breast stuffed with Gouda cheese and ham, slightly breaded,
served with mushrooms sauce, golden fried potatoes and sautéed vegetables

"Picatta" di pollo ₡9.740 (11.980)
chicken breast escalopes with lemon herb butter "cooked Sous Vide"
potato gnocchi and sautéed sherry tomatoes

Meats

Oxtail stew ₡12.840 (15.793)
oxtail cooked at low temperature in its juice with red wine, mushrooms,
leeks, carrots and onions, mini vegetables and roasted avocado

***Rump cap (300 gr) grilled - Angus (USDA)** ₡14.980 (18.425)
Traditional Brazilian cut (we recommend term ¾)

***Skirt Steak (300 gr) - Choice (USDA)** ₡18.640 (22.927)
traditional Argentinian grilled cut

***Baby Beef (280 gr)** ₡13.390 (16.470)
beef tenderloin grilled (butterfly cut)

***Mixed roasted meat platter "T&B" - Angus (USDA)** ₡13.780 (16.950)
beef rump cap Angus (USDA), roasted pork ribs with guava BBQ, chicken
breast with butter lemon and herbs and grill artisan chorizo (sausage)

***Beef Tenderloin Medallion "Normande" (250 gr)** ₡13.390 (16.470)
baked tenderloin medallion on poached apple slices and Saanen (fresh)
cheese with herbs, Tawny Osborne Port sauce

Pork ribs (300 gr) ₡9.660 (11.882)
baked in the oven with guava BBQ

***Strip Loin (USDA) (300 gr)** ₡11.940 (14.686)
Loin cut, grilled

***Beef Ossobuco** ₡10.470 (12.878)
marinated in red wine and cooked in its juice at low temperature with
tomatoes, bell pepper, onions and mushrooms

***Ribeye (USDA) (350 gr)** ₡15.590 (19.176)
grilled, with butter, garlic, and herbs

*** Includes 2 garnishes:**

Risotto with mushrooms **or** with Parmesan cheese

Green polenta with Parmesan cheese

Homemade fried potatoes

Mashed sweet potatoes

Sautéed vegetables

Potatoe gnocchi with Parmesan cheese

Sauteed potatoes with garlic, parsley, rosemary and butter

Mixed lettuce with tomato, cucumber, onions, and bell pepper

Grilled vegetables (zucchini, saladet tomato, bell pepper, mushrooms, and carrot)

Per additional garnish: ₡2.400 (2.952)

Choose a sauce: Chimichurri / Green pepper / Mushrooms / Port wine Tawny Osborne with rosemary



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National Plan for Sustainable and Healthy Costa Rican Gastronomy (PNGCSS).

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