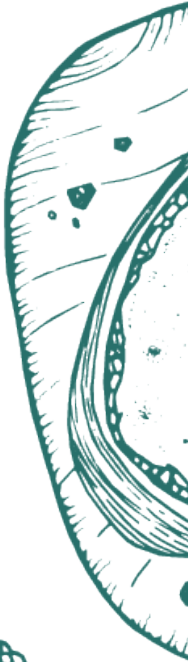
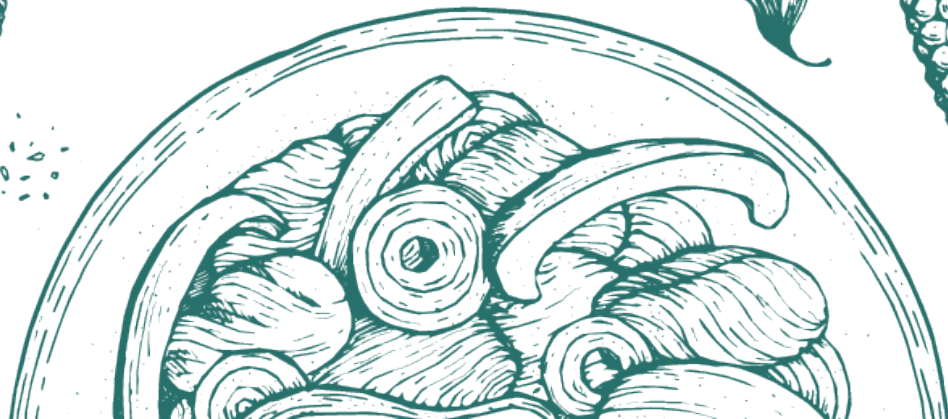


Dinner Menu



Capitán Suizo
BEACHFRONT BOUTIQUE HOTEL



Starters

Tartar Capitán - \$14

Tuna and mango tartar with capers and served with a coriander, ginger, soy and sesame oil vinaigrette.

Salad from our garden - \$8

Assorted lettuce leaves, cherry tomatoes, cucumber, avocado, red onions and a hard boiled egg. Served with a green apple, parsley and onion dressing.

Goat cheese - \$13

Locally produced goat cheese, served warm over a homemade tomato marmalade with arugula, endive and basil salad with a citronette dressing.

Tomato and cucumber gazpacho - \$7

This Andalusian cold soup is a light and refreshing starter served with homemade croutons.

Pumpkin soup - \$8

Pumpkin and coconut cream soup, served with homemade bread croutons.

Sopa negra - \$7

Traditional costa rican black bean soup with coriander, bell pepper and a hard boiled egg, served with rice.

Aztec soup - \$8

Warm tomato, bell pepper and celery soup, served with avocado, and fried tortilla strips.



vegan



vegetarian



lactose-free



shellfish



nuts



gluten-free




spicy


Prices include sales tax (13%) and service tax (10%).



Spring rolls

Raw veggies and your choice of tofu or shrimps served with a tangy peanut sauce and an asian fish and lime sauce.

Tofu - **\$10** 

Shrimps - **\$15** 

Tenderloin carpaccio - **\$16**

Tenderloin carpaccio with a beetroot and passion fruit dressing.

Beetroot carpaccio - **\$11**

Finely sliced beetroot with almond croquettes and a beetroot and passion fruit dressing.

Mixed ceviche - **\$13**

Raw Mahi-mahi and shrimp ceviche with balanced flavors of lime and coriander served with yuca (also known as cassava or manioc) sticks. A classic costa rican starter.

Crispy shrimps and calamari - **\$14**

Crispy breaded calamari and shrimps served with a tartar and a homemade chilly-sauce.

Caprese salad - **\$14**

Fresh mozzarella cheese, tomatoes and basil served with homemade pesto sauce.

Cesar salad - **\$9**

Romaine lettuce, avocado, parmesan cheese and homemade croutons. Served with cesar dressing.



 vegan

 vegetarian

 lactose-free

 shellfish

 nuts

 gluten-free

 spicy

Prices include sales tax (13%) and service tax (10%).

Bella Italia

Ravioli di zucca - \$17 🥕

Homemade pumpkin ravioli filled with pumpkin and parmesan cheese with a light butter, sage and orange zest sauce.

Pear and gorgonzola tortellini - \$17 🥕

Homemade tortellini with a pear and gorgonzola filling, served with a tomato, cream and gorgonzola sauce.

Linguini ai frutti di mare - \$21 🦑 🍷

Calamari, shrimps and mussels sautéed with Spanish chorizo, cherry tomatoes and white wine.

Penne with pesto, eggplant and cherry tomatoes - \$15 🥕

Tagliatelle with ground beef bolognese ragout - \$17 🍷

Tagliatelle with tomato sauce - \$13 🍷

Pasta options to choose from:

Tagliatelle, spaghetti, penne or gluten free pasta 🍷



vegan



vegetarian



lactose-free



shellfish



nuts



gluten-free



spicy

Prices include sales tax (13%) and service tax (10%).



Main Course

Chicken rolls - \$18

Chicken stuffed with mango, asparagus and bacon with an orange reduction, mashed potatoes and rosemary parmentier.

Queen of the Pacific - \$24

Grilled filet of Sea bass from the Pacific ocean on a bed of barley seasoned with homemade pesto and served with garden vegetables.

Seared tuna - \$26

Tuna marinated with Teriyaki sauce, served with vegetables seasoned with a dash of rice wine and sushi rice.

Glazed Tofu - \$18

Tofu marinated with Teriyaki sauce served with vegetables seasoned with a dash of rice wine and sushi rice.

Curry Capitan - \$15

Selection of vegetables from the garden with curry coconut milk, served with jasmine rice and mango chutney.

Add shrimps - \$22 

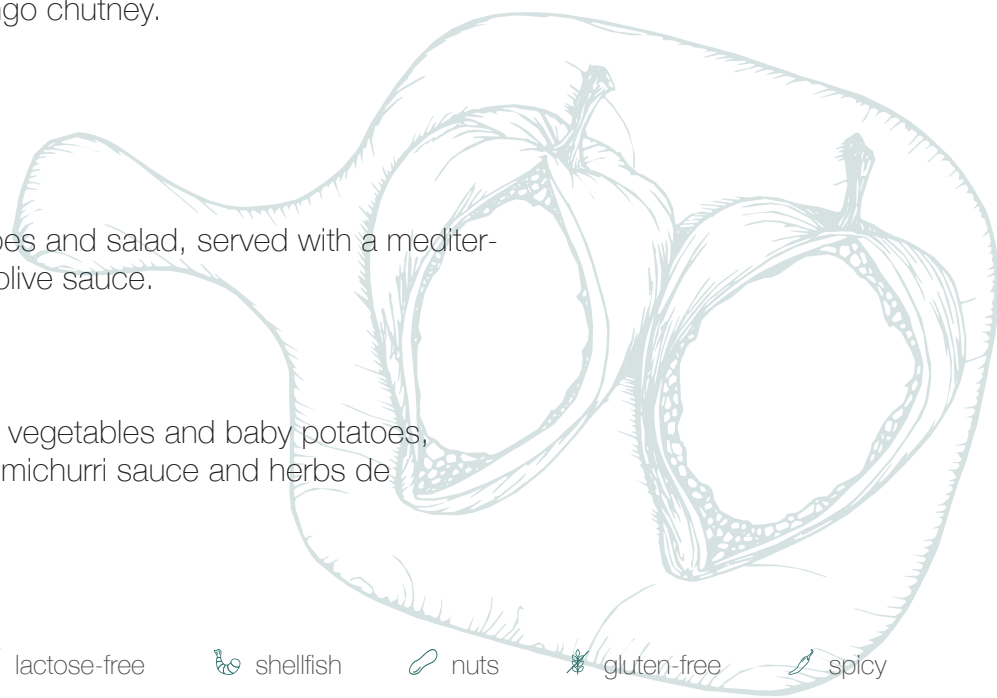
Add chicken - \$20

Red snapper - \$20

Whole red snapper, baby potatoes and salad, served with a mediterranean tomato, mushroom and olive sauce.

Rib eye - \$27

Tender rib eye steak, with grilled vegetables and baby potatoes, served with Argentinian-style chimichurri sauce and herbs de Provence.



vegan



vegetarian



lactose-free



shellfish



nuts



gluten-free



spicy

Prices include sales tax (13%) and service tax (10%).

Arroz con camarones - \$16 🌱 🥗 🍷 🌶️

Cost rican rice and shrimp dish, served with a side salad and plantain patacones.

Capitán hamburger - \$17 🥗

Classic Capitán beef burger with tomato, bacon, caramelized onions and homemade bread bun. Served with french fries or salad.

Portobello mushroom burger - \$15 🥕

A juicy burger with portobello mushroom, tomato, onion an a pesto sauce and your choice of cheese or no cheese. Served with french fries or salad.

Mezze mix - \$12 🥕

Tabbouleh, hummus, baba ganoush and falafel served with home made pita bread.

With white wine and lemon chicken - **\$15**

With tahini, garlic and lemon shrimps - **\$19** 🌱

Fish and chips - \$16 🥗

Flakey pieces of Mahi-mahi surrounded by crispy beer batter, served with french fries and tartar-sauce.



Some dishes can be prepared gluten-free, if you are interested in a specific dish, please inquire with your waiter.

🌱 vegan

🥕 vegetarian

🥗 lactose-free

🌱 shellfish

🥜 nuts

🌶️ gluten-free

🌶️ spicy

Prices include sales tax (13%) and service tax (10%).