

Snack Menu

Yucca sticks with refried beans - \$5

Typical costa rican starter of yucca (also known as cassava or manioc) and mashed beans.

Tomato and cucumber gazpacho - \$7

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

Hummus - \$6

Homemade hummus with carrot and celery sticks or with homemade pita bread.

Chips - \$7

Tortilla chips with pico de gallo (tomato cubes, onion, coriander and lemon) and guacamole.

Empanadas - \$9

Costa Rican corn dumplings with a pulled meat, chicken or potato filling.

Spicy potato 

Chicken

Pulled meat

Patacones - \$8

Typical fried plantain coins served with pulled meat, pico de gallo (tomato cubes, onion, coriander and lemon) and mashed beans.

Ceviche Capitán - \$10

Raw Mahi-mahi 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.

 vegan  vegetarian  lactose-free  shellfish  nuts  gluten-free  spicy

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



Nachos - \$11   

Corn chips with guacamole, pico de gallo (diced tomatoes, onion, coriander and lemon juice), mashed black beans and cheese.

With chicken - **\$13**

With beef - **\$15**

Fish and chips - \$13 

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

Chicken wings - \$12  

Chicken wings glazed with a honey and ginger glaze, served with coleslaw and a coriander sauce.

Fries - \$6   

Order of french fries or cajun fries with guacamole and ketchup.




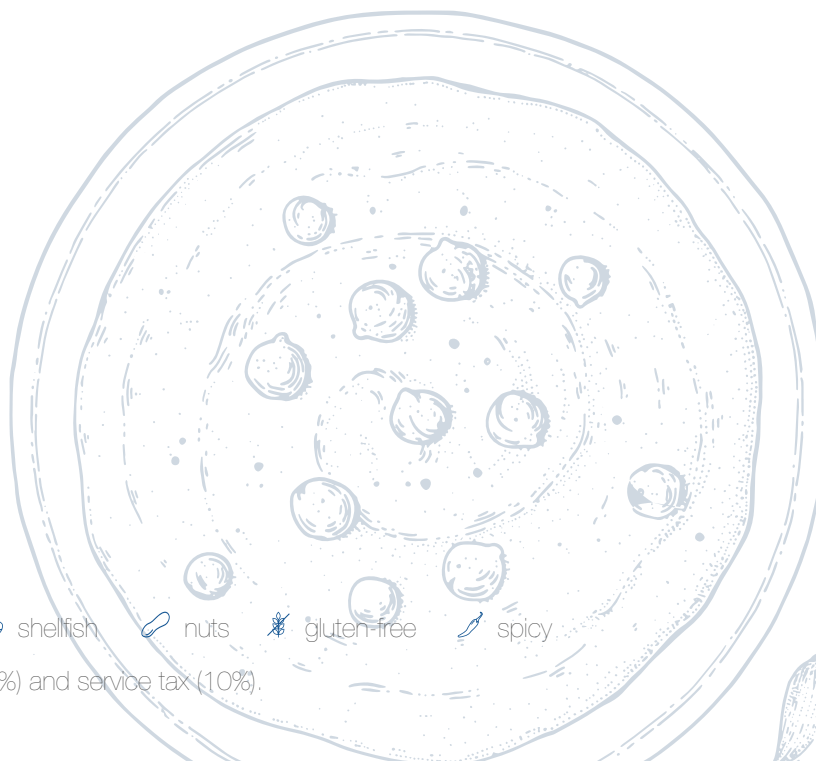
Fruit plate - \$6   

Plate of mixed tropical fruit



 vegan  vegetarian  lactose-free  shellfish  nuts  gluten-free  spicy

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