














Todos nuestros platillos se preparan con los más frescos ingredientes elaborados por productores de la zona, los cuales se combinan con recetas típicas costarricenses para dar a conocer una gran gastronomía como lo es la tica... ¡Buen Provecho!




> Entradas

| | |
|---|------|
| Ceviche de camarón y pescado en salsa de leche de coco: jugo de limón, leche de coco, chile dulce, cebolla morada, culantro y cebollino.  | \$15 |
| Ceviche de garbanzos: con lechuga, tomate, pepino, cebolla morada, chile verde y maíz dulce, marinados en jugo de limón, aceite de oliva y culantro.   | \$8 |
| Ensalada de remolacha, zanahoria, papa, huevo duro: acompañada de lechugas variadas.   | \$7 |
| Caldo de pollo: con trozos de pechuga, zanahoria, arvejas, maíz dulce, cebolla morada, tomate y culantro.  | \$8 |

> Platos Fuertes

| | |
|--|------|
| Chifri-Rio: arroz blanco fresco, frijoles pintos, con chicharrón a escoger de cerdo, de lomito o de pollo, pico de gallo, aguacate y tortillas fritas. _____ | \$12 |
| Casado típico: carne encebollada, pollo a la parrilla, chuleta de cerdo o pescado del día a la plancha acompañado de arroz blanco, frijoles, picadillo de ayote sazón, queso fresco, plátano maduro frito y ensalada criolla (repollo blanco, zanahoria, culantro y jugo de limón). _____ | \$22 |
| Casado vegetariano: fajitas a base de vegetales, acompañado de arroz blanco, frijoles, picadillo de ayote sazón, queso fresco, plátano maduro frito y ensalada criolla (repollo blanco, zanahoria, culantro y jugo de limón).   | \$20 |
| Fajitas: pollo, carne o mixtas de pollo y carne o de sólo vegetales, tortillas, pico de gallo y guacamole.  | \$19 |
| Lomito criollo: lomito marinado, plátano maduro, queso frito, chorizo, aguacate, acompañado de frijoles molidos con plátano verde y tortillas palmeadas y aderezo criollo (cebolla, chile dulce, tomate, aceite vegetal y vinagre).  | \$26 |
| Pechuga de pollo a la tica: pechuga de pollo a la parrilla, chorizo, queso, aguacate, acompañado de tortillas palmeadas y pico de gallo.  | \$19 |

> Postres







| | |
|---|-----|
| Pastel de tres leches: biscocho bañado con leche evaporada, leche condensada y leche entera.  | \$6 |
| Arroz con leche: cremoso arroz cocinado con leche, azúcar, canela y clavo de olor.  | \$5 |
| Miel de ayote: ayote sazón cocinado con tapa de dulce.  | \$5 |










Most people are unaware of Costa Rica's rich culinary tradition. While recipes tend to be simple, flavors are exquisite and ingredients are fresh, so the resulting dishes are quite special. The vast majority of Ticos are meat-eaters, but grains and seeds are also a very important part of the diet and these, combined with the amazing variety of vegetables and fruits that grow locally, allow discerning cooks to create unique recipes that appeal to all types of eaters. Enjoy!




> Appetizers

- Coconut milk fish and shrimp ceviche:** with lemon juice, coconut milk, sweet peppers, red onions, cilantro, and chives.  _____ \$15
- Chickpea ceviche:** with lettuce, tomatoes, cucumbers, red onions, sweet peppers, and corn, marinated in lemon juice, olive oil, and cilantro.   _____ \$8
- CR-style Russian salad:** beets, potatoes, carrots, hard-boiled eggs, and a mix of fresh lettuces.   _____ \$7
- Home-made, healthy chicken soup:** chicken breast, carrots, peas, sweet corn, red onions, tomatoes, and cilantro.  _____ \$8

> Main Courses

- Chifri-Rio:** "chicharron" or diced tender meat (your choice of pork, beef, or chicken), mixed with rice, beans, avocado, pico de gallo (tomatoes, onions, cilantro, and lime), and crisp corn tortillas. _____ \$12
- Costa Rican casado:** another traditional dish including your choice of beef cooked with onions, grilled chicken, pork chop, or fish of the day grilled, accompanied with rice, beans, squash "picadillo", fresh cheese, fried ripe plantain strips, and traditional "criolla" salad, which is like a coleslaw with cilantro and lime. _____ \$22
- Costa Rican veggie casado:** vegetable strips, accompanied with rice, beans, squash "picadillo", fresh cheese, ripe plantain strips and traditional "criolla" salad, which is like a coleslaw, with cilantro and lime.   _____ \$20
- Fajitas:** stripped chicken, beef, mixed chicken and beef or only vegetables, served with side tortillas, pico de gallo and guacamole.  _____ \$19
- Traditional beef loin:** marinated beef, ripe plantain, fried cheese, traditional sausage, and avocado, accompanied with mashed beans, green plantain, fresh corn tortillas (soft, not fried), and "criollo" dressing, made with onions, peppers, tomato, oil and vinegar.  _____ \$26
- Authentic grilled chicken:** Grilled chicken breast, served with traditional sausage, cheese, avocado, "pico de gallo", and fresh corn tortillas.  _____ \$19

> Desserts

- Tres leches:** our traditional spongecake, soaked in 3 types of milk: fresh or powdered milk, condensed milk, and fresh cream.  _____ \$6
- Tico rice pudding:** creamy rice, cooked in milk, sugar cane, cinnamon and cloves.  _____ \$5
- Sweet acorn squash:** cooked in brown sugar and cinnamon. This is a popular holiday time dessert.  _____ \$5



Gluten free



Vegetarian

Prices include 10% service fee, and 13% sales tax