

TANGO MAR

BEACHFRONT - BOUTIQUE HOTEL & VILLAS



BIENVENIDOS / WELCOME



MENÚ DESAYUNO / BREAKFAST MENU

*BREAKFAST: Incluye: Plato de Frutas y Jugo de Naranja
Disfrute su día en el paraíso!*

“DESAYUNO TIPICO”

- Gallo pinto
- Plátano frito
- 2 Huevos (a su gusto)
- Tortillas
- Queso o Natilla



“DESAYUNO AMERICANO”

- Tostadas
- 2 Huevos (a su gusto)
- Jamón, tocino o salchicha
- Hash browns



“DESAYUNO CONTINENTAL”

- Jamón
- Queso
- Tostadas
- Mermelada
- Mantequilla

“CROQUE MADAME”

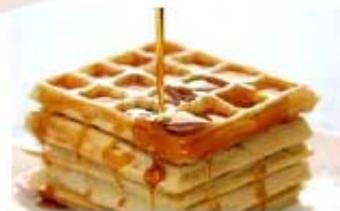
- Tostadas
- Jamón
- Queso Mozzarella
- Huevo Frito

“PANQUEQUES”

- 3 panqueques tradicional o Panqueque “Tango Mar” (con macadamia y banano)



“WAFFLES BELGAS”



“DESAYUNO LIVIANO”

- Plato con frutas
- Cereales
- Leche
- Yogurt

ORDEN EXTRA: \$2

(Panqueque, waffle, tocino, jamón, queso y fruta)

Incluye impuestos: 13% IVA y 10% servicio / Taxes included

BREAKFAST: Include: Fruit Plate and Orange Juice
Enjoy your day in the paradise!

“TYPICAL BREAKFAST”

- Gallo pinto (mixed rice and beans)
- Fried plantains
- 2 Eggs (at your choice)
- Tortillas (corn blintz)
- Cheese or sour cream



“AMERICAN BREAKFAST”

- Toast
- 2 Eggs (at your choice)
- Ham, bacon or sausage
- Hash browns



“CONTINENTAL BREAKFAST”

- Ham
- Cheese
- Toasts
- Marmalade
- Butter

“CROQUE MADAME”

- Toasts
- Ham
- Mozzarella Cheese
- Fried Egg

“PANCAKES”

- 3 Old fashion pancakes or “Tango Mar” pancakes (with macadamia and banana)



“BELGIUM'S WAFFLES”



“LIGHT BREAKFAST”

- Fruit Plate
- Corn flakes or cereal
- Milk
- Yogurt

EXTRA ORDER : \$2

(Pancake, waffle, bacon, ham, cheese and fruit)

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TANGO MAR

BEACHFRONT - BOUTIQUE HOTEL & VILLAS



PIRATA RESTAURANT



MENÚ ALMUERZO / LUNCH MENU

ENSALADAS Y ENTRADAS

GAZPACHO "ANDALUZ"	\$ 11.00
Sopa española a base de tomate, pepino, oliva, vinagre, crotones de pan, cebolla y especias.	
GUACAMOLE CHIPS "ESTILO MEXICANO"	\$ 11.00
Aguacate, cebolla, juego de limón, sal y pimienta.	
ENSALADA "NICOISE"	\$ 16.00
Lechuga, tomate, huevo duro, atún enlatado, cebolla, papa hervida, anchoas, alcachofras con vinagreta de mostaza, limón, aceite de oliva, sal y pimienta.	
ENSALADA DE PALMITO CON CAMARONES Y AGUACATE	\$ 17.00
Aguacate, camarones y palmito sobre lechuga con nuestro aderezo de la casa: limón, especias y salsa de ostras.	
ENSALADA DEL CHEF	\$ 18.00
Lechuga, tomate, pepino, cebolla, huevo, pollo, jamón, maíz dulce, tocino, queso mozzarella, aderezo francés.	
CEVICHE	\$ 18.00
Pescado marinado en jugo de limón, pimienta, cebolla morada, chile, culantro (si no le gusta esta hierba informar al salero), servido con papas fritas.	

PLATOS VEGETARIANOS

ESPAGUETI "PRIMAVERA"	\$ 15.00
Vegetales mixtos en salsa de tomate con albahaca, cebolla, chile dulce y queso parmesano.	
BAGUETTE VEGETARIANO CON GUACAMOLE	\$ 16.00
Baguette integral artesanal, mousse de aguacate, berenjenas, calabacín, chile dulce, cebolla, lechuga, tomate, sazonado con oliva, ajo, pimienta, servido con papas fritas.	
BAGUETTE CON ATÚN Y AGUACATE	\$ 16.00
Baguette integral artesanal, ensalada, tomate, atún enlatado y mousse aguacate, servido con papas fritas.	
CASADO VEGETARIANO	\$ 17.00
Arroz, frijoles, ensalada, plátano maduro, yuca frita, tortilla con queso frito y vegetales de temporada.	
ARROZ FRITO CON VEGETALES	\$ 17.00
Arroz, chile dulce, cebolla, ajo, achiote, brócoli, coliflor, zanahoria, hongos, apio, cebollino, servido con papas fritas y ensalada.	
HAMBURGUESA VEGETARIANA CON PAPAS FRITAS	\$ 17.00
Pan artesanal, rodajas de tomate, lechuga, pepinillos y torta de vegetales.	

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MENU DE NIÑOS

LASAÑA PARA NIÑOS

ESPAGUETI "BOLOGNESA"

DEDOS DE POLLO CON PAPAS

\$ 11.00

HAMBURGUESITAS CON PAPAS

\$ 12.00

ALBÓNDIGAS DE CARNE EN SALSA BLANCA Y PAPAS FRITAS

\$ 12.00

\$ 12.00

\$ 15.00

CROQUES Y SANDWICHES

CROQUE MONSIEUR

\$ 15.00

Pan artesanal, jamón, queso mozzarella, servido con ensalada y papas fritas.

CROQUE MADAME

\$ 17.00

Pan artesanal, jamón, queso mozzarella, huevo frito, servido con ensalada y papas fritas.

CROQUE HAWAIANO

\$ 17.00

Pan artesanal, jamón, queso mozzarella, piña, servido con ensalada y papas fritas.

CLUB SANDWICH

\$ 21.00

Pan artesanal rebanado, lechuga, tomate, jamón, queso, tocineta, pollo, huevo frito, servido con papas fritas.

HAMBURGUESAS

HAMBURGUESA TRADICIONAL

\$ 19.00

Nuestra torta de res artesanal de 250 gr, pan artesanal, lechuga, tomate, pepinillos, cebolla, acompañada con papas fritas.

QUESOBURGUESA

\$ 20.00

Nuestra torta de res artesanal de 250 gr, pan artesanal, queso, lechuga, tomate, pepinillos, cebolla, acompañada con papas fritas.

HAMBURGUESA DE PESCADO CON SALSA TARTARA Y PAPAS FRITAS

\$ 21.00

HAMBURGUESA ESPECIAL "TANGO MAR"

\$ 21.00

Nuestra torta de res artesanal de 250 gr, pan artesanal, lechuga, tomate, cebolla, pepinillos, jamón, queso, tocineta, acompañada con papas fritas.

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PLATOS FUERTES

LASAÑA DE CARNE	\$ 17.00
ESPAGUETI "BOLOGNESA"	\$ 19.00
ARROZ CON POLLO Arroz, achiote, ajo, chile dulce, trozos pequeños de pollo, pimienta, cebollino, apio, zanahoria, servido con ensalada y papas fritas.	\$ 18.00
WRAP DE POLLO Tortilla de harina rellena con frijoles molidos, queso mozzarella, pollo en trozos salteados, en una cama de lechuga, acompañada de guacamole y pico de gallo.	\$ 18.00
NACHOS "TANGO MAR" Volcán de tortillas chips cubiertas con frijoles molidos, pico de gallo, guacamole, carne desmechada y aderezo de queso.	\$ 20.00
ARROZ CON CAMARONES Arroz, camarones, achiote, ajo, chile dulce, pimienta, cebollinos, apio, zanahoria, servido con ensalada y papas fritas.	\$ 21.00
CASADO. Platillo tradicional costarricense Arroz, frijoles, ensalada, plátano maduro, yuca frita, tortilla con queso frito; con pollo o pescado.	\$ 21.00
ARROZ CON MARISCOS Arroz, pulpo, calamares, camarones, almejas y mejillones, servido con ensalada y papas fritas.	\$ 23.00
FILETE DE POLLO <ul style="list-style-type: none">– A LA PARRILLA– EN SALSA BLANCA CON HONGOS	\$ 23.00 \$ 26.00
PARGO FRITO ENTERO Pescado entero con ajo o meunière servido con ensalada y papas fritas.	\$ 26.00
PLANCHAS CALIENTES DE LOMITO Y POLLO EN FAJITAS Fajitas de lomito y pollo salteados con salsa BBQ, servido con tortillas, guacamole, pico de gallo y frijoles molidos.	\$ 26.00
FILETE DE CORVINA A LA PLANCA – CON AJO O MEUNIÈRE	\$ 29.00
LOMITO DE RES – A LA PARRILA <ul style="list-style-type: none">– CON SALSA PIMIENTA VERDE– EN SALSA DEMI GLACE CON HONGOS	\$ 33.00 \$ 37.00 \$ 37.00

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POSTRES

COMBINACION DE HELADOS Vainilla, fresa y chocolate.	\$ 8.00
DAMA DE BLANCO Helado de vainilla y jarabe de chocolate caliente.	\$ 8.00
PIÑA A LA MODA Piña a la parrilla con Triple Sec y helado de vainilla.	\$ 9.00
FLAN DE CAMELO O DE COCO	\$ 9.00
ENSALADA DE FRUTAS CON HELADO	\$ 9.00

CAFÉ

CAFÉ O TE	\$ 4.00
CAFÉ EXPRESO	\$ 5.00
CAPUCCINO	\$ 8.00
CAFÉ COSTARRICENSE (Con Guaro)	\$ 10.00
CAFÉ GLACÉ (Hecho con Café Expreso, helado y crema chantillí)	\$ 12.00

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LUNCH MENU

APPETIZERS AND SALADS

\$ 11.00

GAZPACHO "ANDALUSSIENNE"

Tomato based Spanish soup, cucumber, olive oil, vinegar, bread crumb, onion & spices.

\$ 11.00

GUACAMOLE CHIPS

Avocado, onion, lemon juice, salt & black pepper.

\$ 16.00

NICOISE SALAD

Lettuce, tomato, boiled eggs, canned tuna, onion, boiled potatoes, anchovies, artichokes with a mustard vinaigrette of lemon, olive, salt & pepper.

\$ 17.00

HEART OF PALM SALAD WITH SHRIMP AND AVOCADO

Fresh avocado, shrimp, and heart of palms over lettuce with a homemade dressing: lemon, spices & oyster sauce.

\$ 18.00

CHEF'S SALAD

Lettuce, tomato, cucumber, onion, boiled egg, grilled chicken, ham, sweet corn, bacon, mozzarella cheese with a French dressing.

\$ 18.00

FISH CEVICHE

Fish marinated in lemon juice, black pepper, red onion, red pepper, cilantro (if you don't like this herb inform the waiter) served with fried plantains

VEGETARIAN DISHES

\$ 15.00

"PRIMAVERA" SPAGHETTI

Pasta with mixed vegetables in tomato sauce with basil, onion, bell pepper & parmesan cheese.

\$ 16.00

BAGUETTE VEGETARIAN WITH AVOCADO

Artisan whole wheat baguette, avocado mousse, eggplant, zucchini, bell pepper, onion, lettuce, tomato, seasoned with olive oil, garlic & black pepper and French fries.

\$ 16.00

BAGUETTE WITH AVOCADO & TUNA

Artisan whole wheat baguette, lettuce, tomato, avocado mousse, canned tuna and french fries.

\$ 17.00

VEGETARIAN CASADO

Rice, beans, salad, sweet plantain, fried cassava, tortilla and, cheese; vegetables of the season.

\$ 17.00

FRIED RICE WITH VEGETABLES

Rice, bell pepper, onion, garlic, achiote, broccoli, cauliflower, carrots, mushrooms, celery, chives served with french fries & salad.

\$ 17.00

VEGETARIAN HAMBURGER WITH FRENCH FRIES

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CROQUES & SANDWICH

CROQUE MONSIEUR	\$ 15.00
Artisan bread with ham, mozzarella cheese served with salad and French fries.	
CROQUE MADAME	\$ 17.00
Artisan bread with ham, mozzarella cheese, fried egg served with salad and French fries.	
CROQUE HAWAIIAN	\$ 17.00
Artisan bread with ham, mozzarella cheese, pineapple served with salad and French fries.	
CLUB SANDWICH	\$ 21.00
Artisan bread with lettuce, tomato, onion, ham, cheese, bacon, chicken, fried egg served with French fries.	

HAMBURGERS

TRADITIONAL HAMBURGER	\$ 19.00
Our artisan 250gm' beef burger, artisan bread, lettuce, tomato, pickles, onions, served with French fries.	
CHEESEBURGER	\$ 20.00
Our artisan 250gm' beef burger, artisan bread, cheese, tomato, onion, lettuce, pickles, served with French fries.	
GRILL FISH BURGER WITH TARTAR SAUCE AND FRENCH FRIES	\$ 21.00
"TANGO MAR" SPECIAL HAMBURGER WITH FRENCH FRIES	\$ 21.00
Our artisan 250gm' beef burger, artisan bread, lettuce, tomato, onion, pickles, ham, cheese, bacon, a wild guava BBQ sauce, served with French fries.	

KID'S CLUB

KIDS LASAGNA	\$ 11.00
SPAGHETTI "BOLOGNESE"	\$ 12.00
CHICKEN FINGERS WITH FRENCH FRIES	\$ 12.00
SMALL BURGUERS WITH FRENCH FRIES LITTLE	\$ 12.00
MEAT BALLS IN CREAM SAUCE WITH FRENCH FRIES	\$ 15.00

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MAIN DISHES

MEAT LASAGNA	\$ 17.00
SPAGHETTI "BOLOGNESE" Bolognese sauce and pasta.	\$ 19.00
RICE WITH CHICKEN Rice, annatto, garlic, bell pepper, onion, small pieces of fresh chicken, chives, celery, carrot, served with salad and French fries.	\$ 18.00
CHIKEN WRAP Flour tortilla stuffed with ground beans, mozzarella cheese, sautéed chicken slices on a bed of lettuce, with guacamole and pico de gallo.	\$ 19.00
NACHOS "TANGO MAR" Volcano of tortilla chips, coated with ground beans, pico de gallo, guacamole, shredded beef and cheese dressing.	\$ 20.00
RICE WITH SHRIMP Rice, shrimp, annatto, garlic, bell pepper, onion, chives, celery, carrot, served with salad and French fries.	\$ 21.00
CASADO Traditional Costa Rican dish Rice, beans, salad, sweet plantain, fried cassava, tortilla and, cheese; with chicken or fish.	\$ 21.00
RICE WITH SEAFOOD Rice, octopus, squid, shrimp, clams, and mussels, served with salad and French fries.	\$ 23.00
CHICKEN BREAST - ON THE GRILL	\$ 23.00
- IN CREAM SAUCE WITH MUSHROOMS	\$ 26.00
FRIED RED SNAPPER Whole fish with garlic or meunière served with salad & French fries.	\$ 26.00
HOT PLATES WITH TENDERLOIN AND CHICKEN IN FAJITAS Tenderloin & chicken fajitas sautéed with BBQ sauce, served with tortillas, guacamole, pico de gallo and ground beans.	\$ 26.00
SEABASS FILLET ON THE GRILL – WITH GARLIC OR MEUNIERE	\$ 29.00
BEEF TENDERLOIN	\$ 33.00
- ON THE GRILL	\$ 37.00
- WITH GREEN PEPPER	\$ 37.00
- WITH DEMI GLACE SAUCE & MUSHROOMS	\$ 37.00

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DESSERTS

ASSORTMENT OF ICE CREAM Vanilla, Strawberry and Chocolate.	\$ 8.00
DAME BLANCHE Vanilla ice cream and hot chocolate syrup.	\$ 8.00
PINEAPPLE "OLD FASION" STYLE Grilled pineapple with Triple Sec & vanilla ice cream.	\$ 9.00
CARAMEL OR COCO FLAN	\$ 9.00
FRUIT SALAD WITH VANILLA ICE CREAM	\$ 9.00

COFFEES

COFFEE OR TEA	\$ 4.00
EXPRESSO COFFEE	\$ 5.00
CAPUCCINO	\$ 8.00
COSTA RICAN COFFEE (Made with Guaro)	\$ 10.00
IRISH COFFEE	\$ 12.00
GLACE COFFEE (Made with Espresso coffee, ice cream and whipped cream)	\$ 12.00



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TANGO MAR

BEACHFRONT - BOUTIQUE HOTEL & VILLAS



CRISTOBAL RESTAURANT



MENÚ CENA / DINNER MENU

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ENTRADAS

CREMA DE PALMITO -Palmito, crema dulce, vino blanco, sal y pimienta.	\$ 10.00
SOPA DE CEBOLLA "ESTILO FRANCÉS" -Caldo de res, cebolla, vino tinto y pan gratinado con queso.	\$ 10.00
BRUSCHETTA ITALIANA -Pan, aceite de oliva, tomate, queso y albahaca.	\$ 12.00
CONCHA DE PESCADO -Camarón, corvina, hongos, salsa blanca, vino blanco, queso gratinado y hierbas.	\$ 15.00
CARPACCIO -Finas rebanadas de carne de res cruda.	\$ 15.00
CEVICHE -Pescado en trozos marinado en jugo de limón, pimienta, ajo, jengibre, cebolla morada, culantro (si no le gusta esta hierba, informar al salonero), servido con patacones.	\$ 18.00
CAMARONES JUMBO AL COCO -Servidos en un coco fresco, con salsa agripicante.	\$ 23.00

ENSALADAS Y PLATOS VEGETARIANOS

ENSALADA TROPICAL -Palmito, lechuga, papaya, mango, manzana, queso blanco, pepino, zanahoria, huevo.	\$ 11.00
ENSALADA CAPRESSE -Tomate, albahaca y queso mozzarella.	\$ 13.00
VEGETALES A LA PARRILLA Y ESPARRAGOS -Berenjenas, chile dulce, tomate, zuquini, espárragos, aceite de oliva, ajo y sal.	\$ 13.00
ENSALADA CESAR -La especialidad de la casa preparada en su mesa.	\$ 15.00
ENSALADA CESAR CON: POLLO, CAMARÓN O ATUN	\$ 21.00

MENÚ PARA NIÑOS

ESPAGUETI "NAPOLITANO"	\$ 10.00
LASAÑA PARA NIÑOS	\$ 11.00
ESPAGUETI "BOLOGNESE"	\$ 12.00
PECHUGA DE POLLO CON PAPAS FRITAS	\$ 15.00
ALBONDIGAS DE CARNE EN SALSA BLANCA CON PAPAS FRITAS	\$ 15.00

ARROZ Y PASTA

ESPAGUETI "NAPOLITANO" -Con tomate, ajo, vino blanco, aceite de oliva, pimienta y sal.	\$ 13.00
LASAÑA DE CARNE -En salsa de tomate.	\$ 17.00
ESPAGUETI "BOLOGNESE" -Salsa de tomate con carne al estilo Italiano.	\$ 19.00
FETTUCINE "MARÍA LUISA" -En salsa cremosa con pollo, jamón, hongos y vino blanco.	\$ 19.00
RISOTTO CON VEGETALES -Vegetales mixtos, cebolla, vino blanco, queso parmesano y crema de leche.	\$ 19.00
ESPAGUETI CON CAMARONES -Camarones salteados en salsa cremosa con cebolla, apio, ajo, vino blanco y perejil.	\$ 22.00
ARROZ FRITO "MEDITERRANEO" -Pescado, camarones y vegetales en su salsa.	\$ 33.00

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PLATILLOS A BASE DE MARISCOS "DE NUESTRA COSTA A SU MESA"

FILETE DE CORVINA A LA PARRILLA -Con ajo o meuniére	\$ 29.00
ATÚN "ESTILO PASION -Atún en salsa de maracuyá, hojuelas de chile y vino blanco.	\$ 31.00
FILETE DE CORVINA EN SALSA DUGLERE -Cebolla, tomate, vino blanco, perejil, crema de leche, caldo de pescado.	\$ 31.00
CAMARONES JUMBO	
"ESTILO FRANCES" -Salteados con ajo, perejil, mantequilla y azafrán.	\$ 35.00
MARISCADA (Mín. 2 personas)	\$ 41.00p/p
Mejillones, pulpo, camarones, calamar, filete de pescado y langosta salteados en mantequilla, ajo y vino blanco.	

CARNES Y POLLO

POLLO EN SALSA DE CURRY "ESTILO INDONES" -Pollo en salsa picante de curry.	\$ 26.00
POLLO "TANGO MAR" -En salsa cremosa con hongos, vino blanco, espárragos y tocineta.	\$ 29.00
LOMITO DE RES AL GRILL	\$ 33.00
LOMITO DE RES -Con pimienta verde o salsa bearnesa.	\$ 37.00
FILET MIGNÓN -Con salsa demi-glace, vino tinto y champiñones.	\$ 37.00
CHATEAUBRIAND -Con salsa bearnesa acompañado de ensalada y papas fritas. Mínimo 2 personas.	\$ 37.00p/p
RIB EYE -Con chimichurri, pimienta verde o salsa bearnesa.	\$ 39.00

COCINA COSTARRICENSE

POLLO EN SALSA CARIBEÑA -Salsa a base de leche de coco, tomate, zanahoria, chile panameño y tomillo con gallo pinto, queso frito, aguacate & tortilla.	\$ 27.00
FILET DE PESCADO "TIQUICIA" -Palmito, hongos, servido con arroz, frijoles y guacamole.	\$ 31.00
LOMITO DEL SABANERO -Con salsa de jalapeño y tomate, arroz, frijoles, plátano y huevo frito.	\$ 37.00

ÓRDENES A SU GUSTO

ARROZ	\$ 5.00
ENSALADA	\$ 6.00
VEGETALES	\$ 6.00
PAPAS FRITAS	\$ 7.00

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POSTRES

COMBINACION DE HELADO (Vainilla, Fresa y Chocolate).	\$ 8.00
DAMA DE BLANCO (Helado de vainilla con chocolate caliente).	\$ 8.00
FLAN DE COCO O CAMELO	\$ 9.00
BROWNIE	\$ 9.00
PIÑA A LA MODA (Piña al grill con Triple sec & helado vainilla).	\$ 9.00
CHEESECAKE DE FRESA	\$ 9.00
CHEESECAKE DE MARACUYÁ	\$ 9.00
MOUSE DE CHOCOLATE	\$ 9.00
TIRAMISÚ	\$ 9.00
BANANO FLAMBE	\$ 10.00
VOLCANO FLAMBE	\$ 10.00

CAFÉS ESPECIALES

CAFÉ O TE	\$ 4.00
CAFÉ EXPRESO	\$ 5.00
CAPPUCCINO	\$ 8.00
CAFÉ COSTARRICENSE (Hecho con Guaro).	\$ 10.00
CAFÉ IRLANDES (Hecho con Whisky).	\$ 12.00
GLACÉ COFFEE (hecho con café Expreso, helado y crema chantillí).	\$ 12.00



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DINNER

APPETIZERS

HEART OF PALM CREAM -Heart of palm, creamy sauce, black pepper & white wine.	\$ 10.00
FRENCH ONION SOUP -Broth of beef, onion, red wine, crispy bread & gratin cheese.	\$ 10.00
ITALIAN BRUSCHETTA -Homemade bread, olive oil, tomato, cheese & basil.	\$ 12.00
FISH SHELL -Shrimp, sea bass, mushrooms, white wine, gratin cheese & herbs.	\$ 15.00
CARPACCIO -Thin slices of raw beef.	\$ 15.00
CEVICHE -Fresh fish marinated in lemon juice, black pepper, red onion, cilantro: If you don't like this herb, please inform the waiter, served with fried plantains.	\$ 18.00
COCONUT JUMBO SHRIMP -Served in a fresh coconut, with a spicy sour sauce.	\$ 23.00

SALADS AND VEGETARIAN DISHES

TROPICAL SALAD -Heart of palm, lettuce, papaya, mango, apple, white cheese, cucumber, carrots, egg.	\$ 11.00
CAPRESSE SALAD -Tomato, basil, and mozzarella cheese.	\$ 13.00
GRILLED VEGETABLES & ASPARAGUS -Eggplant, pepper, tomato, zucchini, olive oil, garlic and asparagus	\$ 13.00
CAESAR SALAD -Prepared at your table.	\$ 15.00
CAESAR SALAD WITH CHICKEN, SHRIMP OR TUNA	\$ 21.00

KID'S CLUB

SPAGHETTI "NAPOLITANO"	\$ 10.00
KIDS LASAGNA	\$ 11.00
SPAGHETTI "BOLOGNESE"	\$ 12.00
CHICKEN BREAST WITH FRENCH FRIES	\$ 15.00
LITTLE MEAT BALLS IN A CREAM SAUCE WITH FRENCH FRIES	\$ 15.00

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RICE & PASTA

SPAGHETTI “NAPOLITANO” -With tomato, garlic, white wine, olive oil, pepper & salt.	\$ 13.00
LASAGNA With meat in tomato sauce.	\$ 17.00
SPAGHETTI “BOLOGNESE” -Italian style with tomato sauce.	\$ 19.00
FETTUCCINE “MARIE LOUISE” -In a creamy sauce with chicken, ham, mushrooms & white wine.	\$ 19.00
VEGETABLE RISSOTTO -Mixed vegetables, onion, white wine, parmesan cheese and creamy sauce.	\$ 19.00
SPAGHETTI WITH SHRIMP IN A CREAM & WHITE WINE SAUCE - Sautéed shrimp in a creamy sauce, onion, celery, garlic, white wine & parsley.	\$ 22.00
FRIED RICE “MEDITERRANEO” -Fish, shrimp & vegetables.	\$ 33.00

SEAFOOD DISHES “FROM OUR COAST TO YOUR TABLE”

SEA BASS FILLET ON THE GRILL -With garlic or meuniere.	\$ 29.00
GRILLED TUNA “PASSION STYLE” -Fresh tuna, passion fruit sauce, shrimp, chili flakes & white wine.	\$ 31.00
SEA BASS FILLET IN DUGLERE SAUCE -Onion, tomato, white wine, parsley, milk cream & fish broth.	\$ 31.00
JUMBO SHRIMP “FRENCH STYLE” -Sautéed with garlic, parsley & saffron.	\$ 35.00
MIXED SEAFOOD PLATTER (Minimum 2 people) Mussels, octopus, shrimp, squid, fish fillet & lobster, sautéed in butter, garlic & white wine.	\$ 41.00p/p

MEAT & POULTRY

CHICKEN IN CURRY SAUCE “INDONESIAN STYLE” -Chicken in a spicy curry sauce.	\$ 26.00
CHICKEN “TANGO MAR” -White sauce, mushrooms, white wine, asparagus and bacon.	\$ 29.00
TENDERLOIN - ON THE GRILL	\$ 33.00
TENDERLOIN -With green pepper or béarnaise sauce.	\$ 37.00
FILET MIGNON -Demi-glace sauce with red wine & mushrooms.	\$ 37.00
CHATEAUBRIAND -Béarnaise sauce, salad & French fries. Minimum 2 people.	\$ 37.00p/p
RIB EYE – On the grill -With chimichurri, green pepper or béarnaise sauce.	\$ 39.00

Incluye impuestos: 13%IVA y 10% servicio / Taxes included

TYPICAL COSTA RICAN DISHES

CHICKEN IN A CARIBBEAN SAUCE -Gallo pinto, coconut milk sauce, tomato, carrot, light spicy, pepper, thyme, fried cheese, avocado & tortillas.	\$ 27.00
FISH FILET "TIQUICIA" -Heart of palm and mushroom sauce, served with rice, beans & guacamole.	\$ 31.00
TENDERLOIN "SABANERO" -Homemade jalapeño tomato sauce, rice, beans, plantain & fried egg.	\$ 37.00

ORDERS AT YOUR CHOICE

RICE	\$ 5.00
SALAD	\$ 6.00
VEGATABLES	\$ 6.00
FRENCH FRIES	\$ 7.00

Incluye impuestos: 13% IVA y 10% servicio / Taxes included

DESSERTS

ASSORTMENT OF ICE CREAM (Vanilla, Strawberry and Chocolate).	\$ 8.00
DAME BLANCHE (Vanilla ice cream with hot chocolate sauce).	\$ 8.00
COCONUT OR CARAMEL FLAN	\$ 9.00
BROWNIE	\$ 9.00
OLD FASHION PINEAPPLE (Grilled pineapple with Triple sec & vanilla Ice cream).	\$ 9.00
STRAWBERRY CHEESECAKE	\$ 9.00
PASSION FRUIT CHEESECAKE	\$ 9.00
CHOCOLATE MOUSSE	\$ 9.00
TIRAMISÚ	\$ 9.00
BANANA FLAMBÉ	\$ 10.00
VOLCANO FLAMBE	\$ 10.00

SPECIALS COFFEE

COFFEE OR TEA	\$ 4.00
ESPRESSO COFFEE	\$ 5.00
CAPPUCCINO	\$ 8.00
COSTA RICAN COFFEE (Made with Guaro).	\$ 10.00
IRISH COFFEE (Made with Whisky).	\$ 12.00
GLACE COFFEE (Made with Espresso coffee, ice cream and whipped cream).	\$ 12.00



Incluye impuestos: 13% IVA y 10% servicio / Taxes included

TANGO MAR

BEACHFRONT - BOUTIQUE HOTEL & VILLAS



White Wine - Vino Blanco

ARGENTINA

Callia Alta, Pinot Grigio, Valle de Uco, Mendoza	\$36
Portillo, Sauvignon Blanc, Mendoza	\$36
Los Haroldos, Nampe, Chardonnay, Mendoza.....	\$36
Santa Julia, Torrontes, Maipú, Mendoza	\$42

CHILE

Santa Rita, Tres Medallas, Sauvignon Blanc	\$30
Santa Rita, Tres Medallas, Chardonnay	\$30
La Playa Estate, Sauvignon Blanc, Valle Central....	\$36
William Cole, Chardonnay, Casa Blanca	\$38

ESPAÑA

El Coto, Verdejo, DOCa Rioja	\$38
Masia Freyé, Parellada-Muscat, D.O Penedés	\$44

FRANCIA

La Belle Angele, Chardonnay, Languedoc	\$38
Douce Nature, Sauvignon Blanc, Languedoc.....	\$42

USA

Crane Lake, Pinot Grigio, California.....	\$34
Mon Frere, Chardonnay, California	\$47

Rose Wine - Rosados

La Viña Rosado, D.O Cataluña	\$30
Honoro Vera, DOP Jumilla	\$38

Wine By The Glass - Vino por Copa

Santa Rita, Tres Medallas, Sauvignon Blanc	\$8
Santa Rita, Tres Medallas, Chardonnay.....	\$8
La Viña Rosado, D.O Cataluña	\$8

Sales Tax(13%) & Service tax (10%) are included

Incluye impuestos: 13% IVA y 10% servicio / Taxes included

TANGO MAR
BEACHFRONT - BOUTIQUE HOTEL & VILLAS



Red Wine - Vino Tinto

ARGENTINA

Portillo, Cabernet Sauvignon, Valle de Uco	\$36
Postales del fin del mundo, Malbec, Patagonia.....	\$38
Newen, Pinot Noir, Patagonia	\$42
Norton DOC, Malbec, Lujan de Cuyo Mendoza.....	\$46

CHILE

Santa Rita, Tres Medallas, Cabernet Sauvignon...	\$30
Santa Rita, Tres Medallas, Carmenere	\$30
William Cole, Pinot Noir, Valle Central	\$38
Odjfell Armador, Cabernet Sauvignon	\$44

ESPAÑA

Viña Hermosa, Crianza, Tempranillo D.O. Rioja	\$38
Cillar de Silos, Tempranillo, Do Ribera del Duero	\$44

FRANCIA

La Belle Angele, Pinot Noir, Languedoc	\$38
Douce Nature, Merlot, Languedoc	\$42

USA

Crane Lake, Merlot, California	\$32
Mon Frere, Cabernet Sauvignon, California	\$45

Sparkling - Espumantes

Mistinguet Brut, D.O Cava, España		\$10		\$60
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Wine By The Glass-Vino Por Copa

Santa Rita, Tres Medallas, Carmenere	\$8
Santa Rita, Tres Medallas, Cabernet Sauvignon	\$8

Sales Tax(13%) & Service tax (10%) are included

Incluye impuestos: 13% IVA y 10% servicio / Taxes included

DRINKS - "EL PIRATA" & SWIM-UP BAR

COCKTAIL MENU



SUMMER FRESH

Cointreau, Passion Fruit, Cava & Soda
\$15



RED VELVET

Vodka, Hibiscus (Jamaican Flower), cinnamon, Lemon Juice & Cava
\$15



MAMA'S SECRET

Rum, Dragon Fruit, Mint, Lemon Juice & Sugar.
\$14



BLUE OCEAN

Vodka, Blue Curacao, Coconut Cream, Pineapple & Orange Juice
\$14



COSTARRICAN SUNSET

Cacique, Pasion fruit, Lemon Juice & Grenadine
\$13



Classics

APEROL SPRITZ	\$15
GIN TONIC	\$12
MARGARITA	\$12
MOJITO	\$12
MIMOSA	\$12
MAI TAI	\$12
MOSCÚ MULE	\$12
PIÑA COLADA	\$12
CAIPIRINHA	\$10

Premium

MARGARITA \$18

Don julio tequila, cointreau, lemon juice & sugar syrup

GIN & TONIC \$18

Brockmans, Malfy rose or Tanqueray with premium tonic water

Incluye impuestos: 13% IVA y 10% servicio / Taxes included

SMOOTHIES \$8

DETOX

Pineapple, Orange
Juice & Celery

VEGAN

Strawberry, Banana
& Coconut Milk

TROPICAL

Papaya, Banana, Orange
Juice & Coconut Cream

PASSION

Passion Fruit, Coconut
Cream & Condensed Milk



BEERS

COSTARRICAN BEERS

Imperial	\$5
Imperial Silver	\$5
Pilsen	\$5
Bavaria Ligth	\$6
Bavaria Gold	\$6



BELGIAN BEERS

Stella Artois	\$7
Lefe Blond	\$8
Lefe Brown	\$8
Hoegaarden	\$8
Duvel	\$10



BEER ALCOHOL FREE

Heineken cero	\$7
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OTHER DRINKS

Mineral Water (600ML)	\$4
Mineral Water (2L)	\$6
Sparkling water (750ML)	\$8
Soft Drinks	\$4
Natural Juices	\$5
Ice Tea	\$5
Milk Shakes	\$8
Café Glacé	\$8
Ginger Beer	\$5
House wine per glass	\$8
Cava per glass	\$10



TYPICAL COSTARRICAN SHOTS \$5

Chiliguaro Classic
Chiliguaro Passion Fruit

Pura vida!



Incluye impuestos: 13% IVA y 10% servicio / Taxes included

DRINKS - CRISTOBAL RESTAURANT

COCKTAIL MENU

Signature

BLUE MOON

Bacardi rum, blue curacao, dragon fruit, lemon juice & ginger beer

\$14

PORN STAR MARTINI

Vodka, vanilla syrup, passion fruit, lemon juice & cava

\$15

RED CHEEKS

Vodka, elderflower liqueur, raspberry, lemon & sugar syrup

\$14

BLACK BERRY SMASH

Gin, Triple sec, blackberry, lemon juice, rosemary syrup & soda

\$15

PASSION & LOVE

Bacardi rum, passionfruit, strawberry, lemon juice, sugar syrup & soda

\$14

*Extra Shot  \$8



Classics

Premium \$18

MARGARITA

Don julio tequila, cointreau, lemon juice & sugar syrup

GIN TONIC

Brockmans, Malfy rose or Tanqueray with premium tonic water

APEROL SPRITZ

\$15

MOJITO

\$12

MARGARITA

\$12

GIN OR VODKA TONIC

\$12

MOSCÚ MULE

\$12

PIÑA COLADA

\$12

MAI TAI

\$12

CAIPIRINHA

\$10

¿Is not your favorite classic cocktail here? Ask us!

Incluye impuestos: 13% IVA y 10% servicio / Taxes included

LIQUORS BY THE SHOT



Rum

Flor de caña, 7 years	\$9
Centenerio, 7 years	\$10

Whisky

Jack Daniel's	\$10
Johnnie W. Black Label	\$12
Crown Royal	\$12



Vodka

Absolut	\$10
Grey Goose	\$12

Gin

Brockmans	\$14
Malfy	\$14
Tanqueray	\$12

Cognac

Remy Martin	\$16
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Guaro

Cacique	\$8
Cachaca	\$10

Tequila

Don Julio Silver	\$14
Don Julio Gold	\$14

Digestive

Campari	\$8
Amaretto	\$9
Baileys	\$9

COSTARRICAN BEERS

Imperial	\$5
Imperial Silver	\$5
Pilsen	\$5
Bavaria Ligth	\$6
Bavaria Gold	\$6

BEER ALCOHOL FREE

Heineken cero	\$7
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BELGIAN BEERS

Stella Artois	\$7
Leffe Blond	\$8
Leffe Brown	\$8
Hoegaarden	\$8
Duvel	\$10

OTHER DRINKS

Mineral Water (600ML)	\$4
Mineral Water (2L)	\$6
Sparkling water (750ML)	\$8
Soft Drinks	\$4
Natural Juices	\$5
Ice Tea	\$5
Milk Shakes	\$8
Ginger Beer	\$5



TIPYCAL COSTARRICAN SHOTS \$5

Chiliguaro Classic
Chiliguaro Pasion Fruit

iPura Vida!



Incluye impuestos: 13% IVA y 10% servicio / Taxes included

Room service menu

Marcar 1512, disponible de 6:00-9pm / Dial 1512, available from 6:00-9pm

Aplicar cargo de \$5 00i.i por servicio de entrega / Delivery service fee is \$5.00t.i per order.

ENSALADA TROPICAL / TROPICAL SALAD	\$ 11.00
BRUSQUETA ITALIANA / ITALIAN BRUSCHETTA	\$ 12.00
ENSALADA CAPRESSE / CAPRESSE SALAD	\$ 13.00
VEGETALES A LA PARRILLA & ESPARRAGOS / GRILLED VEGETABLES & ASPARAGUS	\$ 13.00
CEVICHE	\$ 18.00
LASAÑA DE CARNE / MEAT LASAGNA	\$ 17.00
ESPAGUETTI "BOLOGNESE" / SPAGUETTI "BOLOGNESE"	\$ 19.00
POLLO EN SALSA DE CURRY "Estilo Indones" / CHICKEN IN CURRY SAUCE "Indonesian style"	\$ 26.00
POLLO EN SALSA CARIBEÑA / CHICKEN IN A CARIBBEAN SAUCE	\$ 27.00
FILETE DE CORVINA A LA PARRILLA con ajo o meuniere / SEA BASS FILLET ON THE GRILL with garlic or meuniere	\$ 29.00
ATUN "ESTILO PASSION" / GRILLED TUNA "PASSION STYLE"	\$ 31.00
LOMITO DE RES - con pimienta verde o salsa bearnesa / TENDERLOIN - with green pepper or bearnaise sauce	\$ 37.00

Postres / Desserts

FLAN DE CARAMELO O COCO / CARAMEL OR COCONUT FLAN	\$ 9.00
TIRAMISU / TIRAMISU	\$ 9.00
CHEESECAKE DE FRESA O MARACUYA / STRAWBERRY OR PASSION FRUIT CHEESECAKE	\$ 9.00

Incluye impuestos: 13% IVA y 10% servicio / Taxes included