

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!

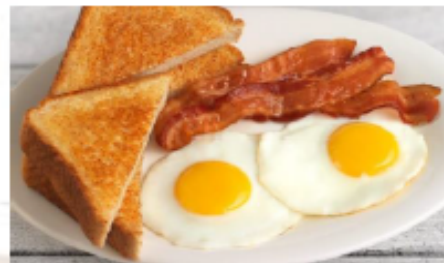
“TYPICAL BREAKFAST”

- 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)

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

TANGO MAR

BEACHFRONT - BOUTIQUE HOTEL & VILLAS



PIRATA RESTAURANT



MENÚ ALMUERZO / LUNCH MENU

ENSALADAS Y ENTRADAS

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|---|-----------------|
| 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 com 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, tocineta, 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 salonero), servido con patacones. | |

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. | |

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

MENU DE NIÑOS

LASAÑA PARA NIÑOS

ESPAGUETI "BOLOGNESA"

DEDOS DE POLLO CON PAPAS

HAMBURGUESITAS CON PAPAS

ALBÓNDIGAS DE CARNE EN SALSA BLANCA Y PAPAS FRITAS

\$ 11.00

\$ 12.00

\$ 12.00

\$ 12.00

\$ 15.00

CROQUES Y SANDWICHES

CROQUE MONSIEUR

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

\$ 15.00

CROQUE MADAME

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

\$ 17.00

CROQUE HAWAIANO

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

\$ 17.00

CLUB SANDWICH

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

\$ 21.00

HAMBURGUESAS

HAMBURGUESA TRADICIONAL

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

\$ 19.00

QUESOBURGUESA

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

\$ 20.00

HAMBURGUESA DE PESCADO CON SALSA TARTARA Y PAPAS FRITAS

\$ 21.00

HAMBURGUESA ESPECIAL "TANGO MAR"

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

\$ 21.00

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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

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|--|----------------|
| 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

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|--|-----------------|
| 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

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

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

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|---|----------|
| 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

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

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MAIN DISHES

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|--|-----------------|
| 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 | |

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DESSERTS

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|---|---------|
| 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

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|--|----------|
| 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

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

ENTRADAS

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|---|----------|
| 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

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|--|----------|
| 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

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|---|----------|
| 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

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|---|----------|
| 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 |
| FETTUCCINE "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"

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|---|-------------|
| FILETE DE CORVINA A LA PARRILLA -Con ajo o Meunière | \$ 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

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|--|-------------|
| 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

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|---|----------|
| 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

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

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POSTRES

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|--|----------|
| 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 seco & 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

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|---|----------|
| 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

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|--|-----------------|
| 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

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|--|-----------------|
| 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 |

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

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



White Wine - Vino Blanco



ARGENTINA

| | |
|---|-------------|
| Callia Alta, Pinot Grigio, Valle de Uco, Mendoza. | \$38 |
| Portillo, Sauvignon Blanc, Mendoza | \$38 |
| Los Haroldos, Nampe, Chardonnay, Mendoza | \$40 |
| Santa Julia Torrontes, Maipú Mendoza. (Orgánico) | \$44 |

CHILE

| | |
|---|-------------|
| La Playa Estate, Sauvignon Blanc, Valle Central | \$38 |
| Willian Cole, Chardonnay, Casa Blanca | \$40 |
| Medalla Real Reserva Chardonnay, valle del Limarí | \$44 |
| Carmen Gran Reserva Sauvignon Blanc, Valle de Casa Blanca | \$58 |

ESPAÑA

| | |
|--|-------------|
| El Coto Verdejo, DOCa Rioja | \$40 |
| Raimat Albariño, D.O Costers del Segre | \$47 |

FRANCIA

| | |
|--|-------------|
| La Belle Angele, Chardonnay, Languedoc | \$40 |
| Douce Nature, Sauvignon Blanc, Languedoc | \$44 |

USA

| | |
|--------------------------------------|-------------|
| Crane Lake, Pinot Grigio, California | \$36 |
| Mon Frere, Chardonnay, California | \$49 |

Rose Wine - Rosados

| | |
|--|-------------|
| Care Solidarity Rose, D.O.P Cariñena, España | \$38 |
| Honoro Vera, D.O.P Jumilla, España | \$40 |

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 | \$38 |
| Sexy Fish Malbec, Mendoza | \$42 |
| Newen, Pinot Noir, Patagonia | \$44 |
| Norton Reserva Malbec, Mendoza | \$62 |

CHILE

| | |
|--|------|
| Odjfell Armador, Cabernet Sauvignon | \$46 |
| Medalla Real Reserva Carmenere, Valle del Raphel | \$50 |
| Medalla Real Gold,Cabernet Sauvignon, Valle de Maipo | \$58 |

ESPAÑA

| | |
|--|------|
| Care Nouveau Blend,D.O.P Cariñena | \$40 |
| Cillar de Silos, Tempranillo, D.O Ribera del Duero | \$46 |




FRANCIA

| | |
|--|------|
| La Belle Angele, Pinot Noir, Languedoc | \$40 |
| Douce Nature,Merlot, Languedoc | \$45 |

USA

| | |
|---|------|
| Crane Lake, Merlot, California | \$34 |
| Mon Frere, Cabernet Sauvignon, California | \$47 |

Sparkling - Espumantes

| | | |
|--|--|--|
| Mistinguet Brut, D.O Cava, España |  \$60 |  \$10 |
| Anna Codorníu Blanc de Blancs, D.O Cava, España. |  \$70 | |

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 |
| Lefte Blond | \$8 |
| Lefte Brown | \$8 |
| Hoegaarden | \$8 |
| Duvel | \$10 |



BEER ALCOHOL FREE

| | |
|---------------|-----|
| Heineken cero | \$7 |
|---------------|-----|

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**



Premium \$18

MARGARITA

Don julio tequila, cointreau, lemon juice & sugar syrup

GIN TONIC

Brockmans, Malfy rose or Tanqueray with premium tonic water

Classics

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 |

Wisky

| | |
|------------------------|------|
| 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 |
|-------------|------|

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 |
|---------------|-----|



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

Cargo por servicio de entrega: \$5.00 imp. incluidos / Delivery service fee: \$5.00 taxes included.

| | |
|---|----------|
| 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