

# MENÚ

by: Domenico Vernola

## TO START

### ARTISANAL FISH CEVICHE

\$ 16

Local catch of the day marinated in tiger's milk with mandarin lime, Peruvian chili paste, red onion, and plantain tostones. 🌿🍴

### SMOKED EGGPLANT

\$ 18

Pickled sun-dried tomatoes, feta cheese, Kalamata olives, extra virgin olive oil and sherry vinegar. 🍴🌿

### MARINATED TUNA

\$ 13

With soy sauce, lime, oysters, sesame oil, ginger, and honey, served with smoked orange, avocado, and green plantain tortilla.

### SEAFOOD POZOLE

\$ 16

Seafood stew with coconut milk and shrimp bisque, served with crispy casava cracker. 🍴🌿

### PEJIBAYE CREAM SOUP

\$ 11

Pejibaye peach palm fruit soup, with roasted shallots, soy milk, and black garlic mousse 🍴

### OCTOPUS ESCABECHE

\$ 18

Marinated in passion fruit vinaigrette, Japanese hondashi stock, mandarin lime, ginger, and soy rice 🌿

### MUSHROOM CAPPUCINO

\$ 12

Cream of crimini mushrooms, local coffee, onions, and sourdough focaccia croutons. 🍴

## SALADS

### GRILLED ROMAINE HEARTS

\$ 22

Grilled romaine, fennel and white onion in a mustard and stingless bee honey escabeche marinade, crispy bacon, and free-range chicken. 🌿

### SHRIMP SALAD

\$ 25

Baby arugula, cold-confit strawberries, edamame, feta and cheese, whit a roasted garlic & balsamic toffee. 🌿

### CAPRESE SALAD

\$ 11

CilieGINE mozzarella balls, cold-confit cherry tomatoes in cane syrup and tarragon, served with pistachio pesto. 🍴🌿

### KAROLAS SALAD

\$ 12

Fresh lettuce mix, cherry tomatoes, cucumber, mango, shallots, hearts of palm, avocado, and a cilantro-egg yolk dressing. 🍴🌿

## PASTAS

### SUN-DRIED TOMATO RAVIOLI

\$ 26

Squid ink artisanal ravioli stuffed with spinach, ricotta and arugula, served with a gorgonzola cheese sauce

### SEAFOOD FETTUCCINE

\$ 25

Housemade pasta with mixed seafood, creamy chipotle pink sauce, capers, fennel, and crimini mushrooms. 🌿

### SWEET POTATO GNOCCHI

\$ 24

Gnocchi served with locally farmed shrimp, carbonara sauce, edamame, spinach, and truffle oil.



Vegetarian



Gluten-Free



Spicy

Prices do not include 10% service charge and 13% VAT.



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## FROM THE SEA

### COCONUT FISH \$ 24

Slow-cooked in coconut milk, served with green plantain purée and roasted broccoli with lemon and garlic 🌿

### TEMPURA SHRIMP \$ 21

Tempura-battered shrimp with carrot, broccoli, and cauliflower, passion fruit & cumin chutney, and tomato tuile.

### OCTOPUS VIGORÓN \$ 26

Crispy octopus chicharrón roasted in coconut oil, yucca purée and marinated in a cabbage escabeche, with onions, cherry tomatoes and chipotle mayo.

### WHOLE BAKED FISH \$ 27

With potato and cherry tomato macédoine, served with caramelized onion cream and fermented chocolate. 🌿 🌶️

## CLASSIC SELECTION

### COSTA RICAN CASADO \$ 26

Your choice of fish, chicken, or beef, served with white rice, potato hash, fresh salad, eggs any style, corn tortilla, and black beans 🌿

### ANGUS BURGER \$ 27

Ground Angus beef, artisan brioche bun, cheddar-jalapeño cheese sauce, fresh tomato, and fried egg (optional)

### MILANESA PARMIGIANA \$ 24

Chargrilled chicken breast, tamarind sour cream sauce, and creamy mashed potato aligot blended with cheese

## FROM MOTHER EARTH

### VEAL & MUSHROOM RISOTTO \$ 30

Broccoli florets, truffle purée, roasted kale, and aged veal

### GRILLED CHICKEN \$ 24

Chargrilled chicken breast, tamarind sour cream sauce, and creamy potato aligot, blended with cheese. 🌿

### ASADO NEGRO \$ 27

Slow-cooked prime flank steak in a panela cane syrup and clove reduction, served with a warm salad of potatoes, sweet potatoes, carrots, baby corn, and peas. 🌿

### WAGYU MINI SLIDERS \$ 28

Locally raised Wagyu ground beef and basil mini sliders with bacon jam, Swiss cheese, arugula, fresh tomato, and fries.

## POSTRES

### TAMARIND CRÈME BRÛLÉE \$ 9

Tamarind-infused slow-cooked English crème brulee, topped with a crust of brown sugar and candied ginger crunch 🌿 🌶️

### CHOCOLATE TIRAMISU \$ 11

Traditional cinnamon sponge, local chocolate mascarpone cream, and pecan praline 🌿

### TOMATO COOKIE \$ 13

Delicate tuile wafer made with sun-dried tomato flour and ganache of local banana. 🌿

### COCONUT BIENMESABE \$ 11

Traditional vanilla sponge cake soaked in rum syrup, topped with coconut foam. 🌿



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