



# MENU



*We are delighted to serve our Tica Fusion cuisine, inspired from Costa Rica typical recipes or composed of a delicate blend of local ingredients and flavors, prepared with our own touch. Everything is homemade.*

**IVA included**



no lactose



vegetarian



vegan



no gluten

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**SNACKS** Your choice from the Menu (appetizers and desserts)

## APPETIZERS

- Aztec Soup ₡   
Tomato base, advocado, cheese, tortilla chips
- Ceviche of Water Squash (chayote) ₡   
Julienne of Chayote marinated in lemon juice, hearts of palm, corn
- Tiquisque roll (local forgotten tubercule) ₡   
Deep-fried, stuffed with sausage and cheese from the village, antipasto of zucchini and bell pepper
- Quesadilla ₡   
Wheat tortilla stuffed with 3 cheeses -one goat- touch of mashed beans, « pico de gallo » a concassé of tomato, shallots, peppers, one fruit, Dijon mustard mayo.

## PASTA

- Spaghetti sauce Marinière (mixed seafood – including shellfish-) ₡

## LUNCH MENU

**Choice of main dish below + dessert of the day** ₡

## LUNCH DISHES

- Chicken filet Honey-mustard sauce ₡
- Tilapia filet (white farmed fish) Dill sauce ₡
- Beef Fajitas Creole sauce (tomato, peppers, onions) ₡   
*Guarnishes: Rice, veggies, small salad*
- Casado Tico (Stewed beef or Tilapia a la plancha) ₡
- Lasagna vegetarian, small salad ₡

**Breakfast 7 – 9 AM**

**Lunch 12 – 2:30 PM**

**Dinner 6 – 8 PM (to sit down)**

**The restaurant closes at 9PM**



## DINNER MENU

**Appetizer of the day + Main dish below + Dessert of the day** €

### DINNER DISHES

- Beef tenderloin Chimichuri (*olive oil, garlic, herbs*) €
- Chicken filet Passion-fruit sauce €
- Tilapia Filet (*farmed fish*) Lemon-Piperacia (*wild bush*) sauce €
- Pork skewer with pineapple Tamarind-red wine sauce €

*Garnishes of the day, a starch, vegetables*

- Vegetarian Option

### VEGETARIAN & VEGAN

- Lasagna vegetarian (*veggies, cheese, white sauce*) €
- Burritos Quinoa and mushrooms Mediterranean sauce €
- Falafel homemade Mediterranean sauce €

*Garnishes of the day*



### KIDS MENU

€

- Chicken or Fish Fajitas + fries or pasta + veggies + dessert (crêpe or ice cream)
- Chicken or Fish Fajitas + fries or pasta + veggies €
- Pasta tomato sauce or grated cheese + veggies €

### DESSERTS

- Soursop Ice Cream, homemade (*guanabana*) €
- Crêpe with banana cream and “*dulce de leche*” (typical caramel) €
- Pineapple fried in sugarcane sirup, mango or lemon ice cream €
- Rio Celeste: Lemon and ginger Cream, Curaçao €

### BOX LUNCH TAKE-OUT (*to order the night before please*) €

1 cold salad with tuna fish (of pasta or rice) + 2 « *Empanadas* » (1 savory, 1 sweet possibility vegetarian 🌿) + 1 muffin, all homemade and wrapped 100% eco!

### DRINKS

- Fruit juice homemade (pineapple + 1 of the day) -large glass- €
- Iced Tea homemade -large glass- €
- Coffee small € Coffee mug € Tea €