



Dinner

APPETIZERS US \$

Grilled Octopus Carpaccio In lime vinaigrette. Served with a lettuce bouquet.	10
Calamari Rings Pan fried. Topped with tomato & roasted garlic sauce.	12
Lemon Marinated Peruvian Ceviche Lightly spicy. Mixed with sweet corn kernels & julienned red onion.	14
Fresh Tuna Sashimi Thin slices of fresh tuna served with a soy-sesame dipping sauce & wasabi.	12
Vegetarian Antipasto Platter Grilled vegetable medley with focaccia croutons & regional cheese.	9
Open-Faced Focaccia Au-Gratin Pesto-basted mushrooms, tomato & goat cheese crostini.	10
Tuna & Avocado Tartar Regional tuna in oriental soy-sesame marinade. Served over fresh guacamole.	10
Wild Portobello Mushrooms Au Gratin Marinated in salt, pepper & olive oil. Flambéed with Pecorino cheese.	14

SOUPS & SALADS US \$

Tutto Mare Soup Sautéed fresh seafood, onion, minced garlic & tomato.	14
Roasted Papaya Cream Creamed papaya with a splash of coconut milk and croutons.	9
Chicken & Vegetable Soup A light broth with chicken bits and vegetables. Seasoned with Costa Rican flare	8
Classic Costa Rican Black Bean Soup Thick black bean broth. Spiced with onion, garlic, and cilantro.	8
Cumin-Spiced Tortilla Soup Tomato-based. Garnished with avocado, sour cream, and fried tortilla strips.	11
Caribbean Jumbo Shrimp Salad With grilled pineapple, red peppers, coconut milk & watercress.	17
Mixed Greens & Orange Wedges Mixed greens, zesty orange wedges & goat cheese. With whole-wheat crostini.	8
Roma Tomato Caprese Salad Fresh mozzarella bocconcini & tomato marinated in pesto & balsamic reduction.	11
Homemade Classic Caesar Salad Fresh romaine lettuce, parmesan cheese, homemade croutons & Caesar dressings.	10

All prices in US Dollars.

A 10% service tax and 13% sales tax will be added to your final bill.

PASTA & RISOTTO ENTREES

US \$

Lobster & Jumbo Prawn Risotto

An Italian classic with a fresh local twist.

27

Wild Mushroom Risotto

Rich & creamy. Tossed with onion, minced garlic & Grana Padano cheese.

21

Fettuccini Alfredo with Baby Shrimp

In creamy Alfredo Sauce. Sautéed with garlic, onion & sun-dried tomato.

22

Spaghetti Frutti di Mare

Sautéed seafood mix in a light tomato-basil sauce.

25

Penne Caprese

Tossed with pesto, tomato sauce, fresh basil & parmesan cheese.

16

SEAFOOD ENTREES

US \$

Oven-Baked Pacific Lobster

With a side of potato casserole & sautéed vegetables in lemon-butter sauce.

47

Surf 'n Turf Brochette

Skewered tuna, shrimp & beef. Served with baked potato & steamed veggies.

34

Grilled Jumbo Shrimp in Coconut Curry Sauce

In yellow Thai curry. Served on wild rice.

32

Cilantro-Pesto Jumbo Shrimp

Brushed with cilantro pesto & served with potato casserole.

32

Bamboo Steamed Mahi-Mahi

Served with a tropical fruit chutney & butter sautéed vegetables.

25

Seared Sea Bass Filet in Roasted Pepper Confit

With sautéed mixed baby vegetables.

25

Grilled Peppered Tuna Steak

In balsamic reduction. Over sautéed vegetables.

25

Red Snapper Veracruzana Filet

In a spicy tomato sauce. With anchovies, black olives & a jalapeño bite.

25

MEAT & POULTRY ENTREES

US \$

Grilled Tenderloin with Wild Mushrooms

In wild mushroom sauce. With a side of chipotle mashed potatoes.

31

Seared Tenderloin in Green Pepper Sauce

Served with a potato timbale & a vegetable medley in natural jus.

29

Tenderloin Filet with Gorgonzola Au Gratin

Paired with grilled vegetables & yellow squash flan.

33

Sweet & Sour Seared Pork Loin

Brushed with tangy tamarind sauce. Sweet potato, sautéed spinach & pineapple chunks.

28

Grilled Chicken Breast in Blackberry Sauce

With a side of yellow squash flan.

23

Should you need to modify a dish, please talk to us!
We will do our best to accommodate your dietary or health requirements.