

Entradas - Appetizers

BRUSCHETTA DE SALMÓN \$15

AHUMADO

Smoked Salmon Bruschetta

Tres bruschettas servidas con queso crema, alcaparras y rodajas de cebolla morada / *Three Bruschettas served with cream cheese, capers and red onion slices.*

BRUSCHETTA DE PROSCIUTTO \$14

Prosciutto Bruschetta

Tres bruschettas servidas con tomates cherry, queso Grana Padano y berenjena a la parrilla / *Three Bruschettas served with cherry tomatoes, Grana Padano cheese and grilled eggplant.*

BRUSCHETTA DE PIMIENTO* 🌱 \$7

MORRÓN

Tres bruschettas servidas con pimientos asados y alioli / *Three Bruschettas served with roasted bell peppers and aioli.*

CARPACCIO DE RES \$14

Beef Carpaccio

Servido con Grana Padano, tomates cherry, rúcula y alioli / *Served with Grana Padano, cherry tomatoes, arugula and aioli.*

CARPACCIO DE SALMÓN \$16

Salmon Carpaccio

Servido con alcaparras, cebolla morada y aderezo de limón / *Served with capers, red onions and lemon dressing.*

CARPACCIO DE PEPINO* 🌱 \$7

KIWI Y ALBAHACA

Cucumber, kiwi and Basil Carpaccio

Servido con mini albahaca, cebolla morada y aceitunas kalamata / *Served with mini basil, red onion and kalamata olives.*

CEVICHE NASU \$16

Nasu Ceviche

Filete de pescado, cebolla morada, chile dulce, cilantro, jugo de limón, rajas de jalapeño con chips de plátano macho / *Fish fillet, red onion, sweet pepper, cilantro, lemon juice, jalapeño slices with plantain chips.*

CEVICHE KOIRI \$16

Koiri Ceviche

Ceviche mixto pulpo, camarones, pescado, salsa coctel, aguacate, acompañado con chips / *Mixed ceviche Octopus, shrimp, fish, cocktail sauce, avocado, accompanied with chips.*

CEVICHE MARTINI \$15

Martini Ceviche

Salmón fresco en cubos con jugo de limón, mostaza Dijon, cilantro, cebolla morada, aceitunas verdes y vodka / *Cubed fresh salmon with lemon juice, Dijon mustard, cilantro, red onions, green olives and vodka.*

ENSALADAS & POKES SALADS & POKES

INSALATA CAPRESE* 🌱

\$11

Insalata Caprese

Mozzarella di Buffala, tomates frescos servidos con pesto genovés / *Mozzarella di Buffala, fresh tomatoes served with genovese pesto.*

TAGLIATELLA INSALATA

\$15

Insalata Tagliatella

Servido con tomates cherry, pecanas, manzanas caramelizadas, prociutto y queso ricotta / *Served with cherry tomatoes, pecans, caramelized apples, prociutto and ricotta cheese.*

ENSALADA DE ESPÁRRAGOS* 🌱

\$15

Insalata d'Asparago

Servido con pimientos asados, queso de cabra, rúcula y alioli / *Served with roasted bell peppers, goat cheese, arugula and aioli.*

POKE BOWL DE ATÚN

\$16

Tuna Poke Bowl

Servido con mango, culantro, aguacate, cebolla morada. *Served with mango, cilantro, avocado, red onion.*

POKE BOWL DE SALMÓN

\$18

Salmon Poke Bowl

Servido con mango, culantro, aguacate, cebolla morada. *Served with mango, cilantro, avocado, red onion.*

SOPAS SOUPS

SOPA MINISTRONE

\$11

Minestrone Soup

Sopa de verduras tradicional italiana con tocino y queso Grana Padano / *Traditional Italian vegetable soup with bacon and Grana Padano cheese.*

ZUPPA DI ZUCCA* 🌱

\$7

Pumpkin Cream

Crema ligera de calabaza a base de leche de almendras, con pan tostado con un chorrito de aceite de oliva / *Light pumpkin cream based on almond milk, with toasted bread with a drizzle of olive oil*

CIOPPINO* 🌱

\$12

Cioppino

Sopa de marisco tradicional italiana con tomates frescos / *Traditional italian seafood soup with fresh tomatoes.*

SOPA DEL DÍA

\$12

Soup of the day

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Platos Principales – Main Course

PASTAS PASTA

PAPPARDELLE RAGÚ CLÁSICO \$17

Classic Pappardelle Ragu

Servido con col lombarda a la parrilla y queso Grana Padano / Served with grilled red cabbage and Grana Padano cheese.

BUCANTINI CON CAMARONES A LA PLANCHA \$20

Bucantini with Grilled Shrimps

Servido con camarones, tomates cherry y una delicada salsa de salvia / Served with shrimps, cherry tomatoes and a delicate sage sauce.

TALLARINES A LA MARINARA \$17

Tagliatelle alla Marinara

Servido con salsa de tomate casera, mariscos al vapor y queso Grana Padano / Served with a homemade tomato sauce, steamed seafood and Grana Padano cheese.

PENNE A LA CARBONARA \$16

Penne a la Carbonara

Servido con salsa carbonara y queso Grana Padano / Served with carbonara sauce and Grana Padano cheese.

SPAGUETTI ALLE VONGOLE \$15

Spaguetti alle Vongole

Deliciosa pasta servida con salsa ligera de almejas, infusionada con ajo, vino blanco, hinojo y espolvoreada con hojuelas de chile y queso Grana Padano / Delicious pasta served with light clam sauce, infused with garlic, white wine, fennel and sprinkle with chili flakes and Grana Padano Cheese.

RAVIOLI RELLENOS DE QUESO* 🌱 \$16

Ricotta y Espinaca

Ravioli Stuffed with Ricotta Cheese and Spinach

Servido con una delicada salsa de salvia y queso Grana Padano / Served with a delicate sage sauce and Grana Padano cheese.

RISOTTO RISOTTO

RISOTTO FRUTI DI MARI \$22

Risotto Fruti Di Mari

Arroz Arborio servido con mariscos, tomates fresco y queso Grana Padano / Arborio Rice served with seafood, fresh tomatoes and Grana Padano cheese.

RISOTTO PORCINI* 🌱 \$20

Risotto Porcini

Arroz Arborio servido con salsa de hongos porcini, tomates cherry confitado y queso Grana Padano / Arborio Rice served with Porcini mushrooms sauce, cherry tomatoes confit and Grana Padano cheese.

RISOTTO CON ESPÁRRAGOS \$20

Risotto agli Asparagi

Arroz Arborio servido con tomates cherry y queso de cabra / Arborio Rice served with asparagus cherry tomatoes and goat cheese.

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De la Parrilla - From the Grill

FILETE DE SALMÓN NORUEGO \$24

Norwegian Salmon Fillet

Servido con verduras y puré de patatas, salsa de miel y mostaza / Served with vegetables and mashed potatoes, honey mustard sauce.

ATÚN A LA PLANCHA FILETE \$22

Grilled Tuna Fillet

Servido con mini patatas al romero y verduras / Served with mini potatoes with rosemary and vegetables.

POLPO A LA ITALIANA \$25

Italian Style Polpo

Pulpo a la parrilla servido con ensalada verde y papas fritas / Grilled octopus served with a green house salad and french fries.

CAMARONES A LA PLANCHA \$25

A LA ROMANA

Roman Grilled Shrimp

Acompañado con spaguetti en aceite de oliva o vegetales / Served with spaguetti in olive oil or vegetables.

ESPIGA AL CARTOCCIO \$25

Spigola al Cartoccio

Róbalo costarricense fresco horneada en papel pergamino y servida con puré de papas con verduras / Fresh Costa Rican sea bass baked in parchment paper and served with vegetables mashed potatoes.

PARGO FRITO \$34

Fried Red Snapper

Servido con vegetales y papas fritas / Served with vegetables and french fries.

PESCA DEL DÍA \$__

Catch of the Day

Precio según temporada / Price according to season.

HAMBURGUESAS BURGERS

HAMBURGUESA DE RES ANGUS \$16

Angus Beef Burger

Servido con papas fritas / Served with french fries.

HAMBURGUESA VEGETARIANA* 🌱 \$17

Vegetarian Burger

Torta de proteína 100% vegetal, servida con papas fritas / 100% vegetable protein patty, served with French fries.

*Opción / Option Gluten friendly

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De la Parrilla - From the Grill

LOMO AL PEPE

\$17

Pepe Pork Loin

Lomo de cerdo, acompañado de puré de yuca, espárragos, gravy y salsas chimichurri / *Pork cut, accompanied by mashed cassava, asparagus, gravy and chimichurri sauces.*

LOMITO DE RES BAHIA

\$25

Bahia Beef Tenderloin

Servido con vegetales y puré de papas, chimichurri, salsa de vino tinto / *Served with vegetables and mashed potatoes, chimichurri, red wine sauce.*

ESPECIAL DEL CAPITÁN PORTERHOUSE

\$35

Captain's Special, Porterhouse

Corte Porterhouse a la parrilla de 550 gr, deliciosamente acompañado de guarnición y salsa de su preferencia / *Grilled and delicious 550 gr. Porterhouse Steak, accompanied with the garnish and the sauce of your preference.*

POLLO A LA PARMESANA

\$17

Chicken Parmigiano

Pollo a la parmesana gratinado con queso mozzarella, servido con mini papas y vegetales mixtos, salsa pomodoro / *Chicken parmigiano gratin with mozzarella cheese, served with mini potatoes and mixed vegetables, pomodoro sauce.*

SALSAS A ESCOGER SAUCES TO CHOICE

SALSA GREMOLATA - Gremolata Sauce

Salsa verde, ralladura de limón, ajo, perejil, anchoas y peperoncini / *Green sauce, lime, garlic, parsley, anchovies and sweet pepper.*

SALSA MARSALA - Marsala Sauce

Vino Marsala, zumo de limón, tomillo y naranja / *Marsala wine, lime juice, thyme and orange.*

SALSA DE CUATRO QUESOS

Four Cheese Sauce

Vino Blanco, cebolla blanca, queso parmesano, queso gouda, queso cheddar y queso azul / *White wine, onion, parmesan, gouda, cheddar, and blue cheese.*

SALSA DE HONGOS - Mushroom sauce

Hongos, vino tinto, jugo de res y cebolla / *Mushrooms, red wine, gravy and onion.*

SALSA ARRABIATA - Arrabbiata Sauce

Tomate fresco, ajo, cebolla, albahaca, aceite de oliva y chile picante / *Tomato, garlic, basil, olive oil and hot pepper.*

SALSA DE RES - Gravy Sauce

Caldo de ave, verduras, mantequilla y harina / *Gravy, vegetables, flour and butter.*

SALSA CHIMICHURRI - Chimichurri Sauce

Ajo, perejil, aceite de oliva, chile en escama y jugo de limón / *Garlic, parsley, olive oil, sweet pepper and lime juice.*

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Postres – Italian Desserts

TIRAMISÚ CLÁSICO \$7

Classic Tiramisu

Clásico pastel italiano humedecido con café / *Classic italian coffee dessert.*

CANNOLI \$7

Cannoli

Rollitos rellenos de crema de queso ricotta y chocolate / *Rolls filled with Ricotta cheese cream and chocolate.*

PANNA COTTA \$7

Panna Cotta

Cremoso postre a base de vainilla y fresa / *Italian custard vanilla and strawberry.*

CROSTATATA AL CHOCOLATE \$7

Chocolate Crostata

Tarta de chocolate crujiente con gelato de vainilla / *Crispy chocolat tart with vanilla gelato.*

FLAN DEL SOL \$8

Del Sol Flan

Flan de coco y caramelo casero / *Custard coconut flan and homemade caramel.*

GELATO \$6

Gelato

Elige su sabor preferido, limón, coco, mango, café o chocolate / *Choose your favorite flavor, lemon, coconut, mango, coffee or chocolate.*

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