



ALL DAY MENU

APPETIZERS

OCTOPUS CEVICHE \$12.5

With passion fruit and lemon dressing, corn, red onion and bell pepper.

TROPICALIZED PERUVIAN CEVICHE \$8

Served with aji pepper dressing, red onion, corn and sweet potatoes.

CEVICHE NASU \$12

Delicious seabass filet, red onion, sweet peeper, cilantro and lime. Served with fried green plantain.

CEVICHE "RETURN TO LIFE" \$15

Delicious seafood mix consisting in seabass, octopus, and shrimps with cilantro and lime juice. Served with mixed chips.

TIRADITO OF SALMON \$7.5

Served with a chili pepper dressing, red onion, ponzu sauce and ciabatta toast.

GRILLED SHRIMP WITH ALIOLI \$12.5

Served with grilled bread and cherry tomato confit.

TUNA TARTAR \$16

Marinated with soy sauce, sesame oil, lemon juice and sambal; served with avocado, mango, chives, ginger, sesame seed, red onions and plantain chips.

BEEF CARPACCIO \$7.5

Served cherry tomato, grana padano, olives and capers dressing.

SKIRT STEAK BITES WITH CHIMICHURRI \$8

Served with grilled bread and cherry tomatoes confit.

SPRING ROLLS \$8

Rice paper pasta, lettuce, manga, red onion, cucumber, red bell pepper, avocado, and mix of black and white sesame seeds * Add pinky shrimp \$2.50

SOUPS AND SALADS

PUMPKIN CREAM WITH CARROT AND GINGER \$3

FRENCH-STYLE ONION SOUP \$8

SEAFOOD SOUP \$16

Seafood mix with onion, sweet pepper and cilantro.

CAPRESE SALAD \$8

CAESAR SALAD WITH CHICKEN \$6

ROAST BEEF SALAD \$7.5

MEDITERRANEAN SALAD WITH FETA AND CHICKPEAS \$7

TUNA POKE BOWL \$13,50

Mango, cilantro, avocado, red onion, nori algae, ponzu sauce, tuna tartar, sushi rice, edamame, and cucumber. Option: Served in cauliflower rice

PASTA & RICE

SPAGHETTI BOLOGNESE \$8

TAGLIATELLE FRUTTI DI MARE \$12.5

Served with roasted shrimps, calamari, octopus and clams.

PENNE NAPOLITANA \$6.5

RICE WITH CHICKEN \$12

French fries and mixed salad.

RED CURRY WITH SHRIMPS \$23

Asian style red curry served with jasmine rice, seasonal vegetables and chives

RICE WITH SHRIMPS \$15

French fries and mixed salad

MAIN COURSES

SEAFOOD:

GRILLED SALMON FILET \$14

Served with spinach and cherry tomatoes with shrimp sauce.

GRILLED DORADO FILET \$12.5

Served with wok vegetables.

TUNA WITH SESAME CRUST \$21

Crust made with black and white sesame seeds, served with wild rice, beet pure, vegetables with a ponzu sauce.

FRIED RED SNAPPER \$24

Pacific red snapper, country style seasoned potatoes, patacones (green plantain), chipotle sauce and a side of mixed salad.

SEAFOOD PLATTER FOR ONE \$14

Served with octopus, shrimps, calamari and clams. With a side of vegetable wok and pomodoro sauce.

SEAFOOD PLATTER FOR TWO \$43

Jumbo shrimps, calamari, octopus, clams, and lobster tail with mashed potatoes, and mixed vegetables.

MEAT:

ROASTED BEEF TENDERLOIN \$13

Served with mashed potatoes, cherry tomatoes with asparagus and demi-glace.

GRILLED CHURRASCO \$17.5

Served with plum tomatoes and grilled vegetables, with baby potatoes and chimichurri sauce.

ANGUS BURGER WITH GOAT CHEDAR CHEESE AND CARAMELIZED RED ONION \$16

Served with fries, onion rings and chipotle and garlic alioli.

PULLED PORK BURGER \$7.5

Served with coleslaw, fries and alioli.

CHICKEN BREAST STUFFED WITH SPINACH AND BUFFALO MOZZARELLA CHEESE \$10

Served with grilled portobello, cherry tomatoes, spinach and Madeira sauce.

COSTARICAN TYPICAL DISH \$16

White rice, beans, sweet plantain, corn tortillas, and mixed salad. With your option of: Meat, Chicken or Fish