

## Entradas - Appetizers

**BRUSCHETTA DE SALMÓN AHUMADO** \$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**

**Bell Bell Pepper Bruschetta**

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.*

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## ENSALADAS & POKES SALADS & POKES

**INSALATA CAPRESE\***  \$11

***Insalata Caprese***

Mozzarella di Buffalo, tomates frescos servidos con pesto genovés / *Mozzarella di Buffalo, 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 Ragú**

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

**BUCANTINI CON CAMARONES** \$20

**A LA PLANCHA**

**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, infundada 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

**RICOTTAY 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

### 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.*

\$17

## LOMITO DE RES BAHIA

### 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.*

\$25

## ESPECIAL DEL CAPITÁN PORTERHOUSE

### 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.*

\$35

## POLLO A LA PARMESANA

### 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.*

\$17

## 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 - Arrabiata 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.*

**CROSTATA 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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