



Dinner Typical Food Menu



Appetizers

Costa Rican style sea bass ceviche with plantain chips

Ground black beans with grated smoked cheese and green plantain chips

Entrie

Cheese and meat enyucados, pork crunch an lemon with spicy homemade sauce

Main Dish to Choose

Beef in sauce, rice, beans, green salad, ripe plantains and pickled vegetables

Catch of the day in Caribbean shrimp sauce, minced vegetables, ripe plantain puree and coconut-scented rice and beans



Dinner - Earth Menu



Appetizers

Smoked cheese waffles with peppermint mayonnaise, pork belly and tarragon flowers

Mozzarella coulant on orange, beetroot and tomato mosaic

Entry

Cold cream of avocado, green apple, lime and spearmint with crunchy almonds and air of ginger

Main Dish to Choose

Beef with rosemary, zucchini cream, garlic baby potatoes and green beans

Mushroom and mini vegetable risotto, chicken breast stuffed with cheese and wrapped in bacon served with lemon sauce



Dinner - Sea Menu



Appetizers

Crispy nori seaweed, torched red tuna and orange foam with ginger

Caribbean fish, shrimp and octopus ceviche with a spicy touch

Entry

Fried chalupas with sautéed shrimp with tarragon, chipotle sauce, and leek carbon

Main Dish to Choose

Baked catch of the day, creamy lemon sauce, chickpea hummus, roasted vegetables and smoked cheese

Mahi Mahi with garlic oil, minced plantain, Caribbean sauce, roasted hearts of palm. and green plantain chips.



Dinner - Chef Menu



Appetizers

Jalapeño pepper stuffed with meat and cheese, wrapped in filo pastry and fried

Nigiri with fresh tuna, wakame seaweed, and sweet and sour soy sauce

Entry

Thin slices of Salmon, lemon cream, pickled red onion, sprouts and fried goat cheese

Main Dish to Choose

Mushroom and mini vegetable risotto, served with parmesan cheese, crispy onion and sprouts

Beef tenderloin, sautéed shrimp with sauce, baby potatoes and rosemary vegetables