



Breakfast Menu

Tipico

2 EGGS ANY STYLE, GALLO PINTO, SWEET PLANTAIN,
FRIED LOCAL CHEESE, HAND-MADE CORN TORTILLA

12

Croque benedict

2 POACHED EGGS, BÉCHAMEL,
SMOKED HAM ON TOAST

12

Arugula omelette

3 EGGS, FRESH ARUGULA, TOMATOES,
FETA CHEESE, PORTOBELLO MUSHROOMS

13

Surfer's burrito

SCRAMBLED EGGS, BACON RICE, AVOCADO,
TOMATILLO SAUCE, PICKLED RED ONIONS

14

Huevos rancheros

2 EGGS SUNNY SIDE UP, CHEESE, MEXICAN SALSA, AVOCADO,
REFRIED BLACK BEANS, SOUR CREAM, CRISPY CORN TORTILLA

14

Banana bread french toast

MAPLE SYRUP, FRESH STRAWBERRY

11

Néctar's pancakes

WITH CHOCOLATE CHIPS OR BANANAS

11

Healthy morning bowl

HOME-MADE GRANOLA, SEASONAL FRUIT AND YOGURT

11

SIDES:

HOME-MADE TOAST	3	BACON	6	SPICY CHORIZO	6	GUACAMOLE	4
TORTILLAS	3	GALLO PINTO	5	FRUIT	5	ROASTED POTATOES	5
		2 EGGS ANY STYLE	4				



Lunch Menu

SALADS

Seared rare yellowfin tuna
THAI CUCUMBER SALAD, ROMAINE LETTUCE WITH KIMCHI DRESSING
17

Grilled skirt steak and arugula salad
PARMESAN CHEESE, CHERRY TOMATOES AND BALSAMIC DRESSING
15

Green curried prawn salad
MIXED GREENS, ROASTED CASHEWS, CARROTS, AVOCADO, PURPLE CABBAGE, CHERRY TOMATOES,
HEART OF PALM, SESAME GINGER VINAIGRETTE
18

CLASSICS

Daily catch ceviche
SERVE WITH PATACONES
13

Costa Rican casado
RICE, BEANS, SWEET PLANTAIN, GREEN SALAD AND PICADILLO
VEGGIE 12 CHICKEN 15 FISH 17

Fish tacos
BEER BATTERED FISH
CHIPOTLE MAYO, BEETSLAW, LETTUCE AND AVOCADO OVER FRESH CORN TORTILLAS
SERVED WITH BEAN SALAD
15

Roasted broccoli with miso dressing
QUINOA RISOTTO AND CRUSHED POTATOES
14

SANDWICHES

Tuna melt sandwich
SERVED WITH AVOCADO GREEK SALAD
16

Bacon cheese burger on brioche roll

ONION RING, SLAW, CHIPOTLE HOUSE MAYO AND HAND CUT FRIES

18

Chicken sandwich on focaccia

SUNDRIED TOMATO CHIMICHURRI, GOUDA CHEESE, FRESH TOMATO, LETTUCE AND YUCCA FRIES

16

FAMILY STYLE

Dip & chips

GUACAMOLE AND MOLCAJETE

YUCCA, GREEN PLANTAIN AND TORTILLA CHIPS

10

WITH REFRIED BLACK BEANS AND PATACONES

15

Taco bar

BEER BATTERED FISH AND GRILLED STEAK

CHIPOTLE MAYO, ARUGULA MAYO, MANGO SALSA, BEETSLAW, GUACAMOLE, SOURCREAM, HOT

SAUCE, PICO DE GALLO, FRESH CORN TORTILLAS

BEAN SALAD AND ROMAINE LETTUCE

Price per person. Minimum order for 2

13

Costa Rican Casado

RICE, BEANS, SWEET PLANTAIN, GREEN SALAD, PICADILLO

CHILERA, PICKLED VEGGIES, HOT SAUCE, FRESH CORN TORTILLA

Prices per person. Minimum order for 2

CHICKEN 13 FISH 15

We strive to support our local farmers, fishermen and meat producers.

We serve sustainably sourced seafood and do not serve endangered, vulnerable or threatened species

Taxes included



Sushi Menu (3:30pm – 9:00pm)

Mixed Fish Poke

FRESH CATCH, TUNA, PRAWN, CUCUMBER, AVOCADO, SOY & SESAME

15

Tako Poke

ASIAN OCTOPUS TARTAR, AVOCADO

14

Tuna Sashimi

SPICY JALAPEÑO

13

Veggie Roll

**SOY MARINATED MUSHROOMS, KALE, AVOCADO,
LIME ZEST**

11

Spicy Tuna Roll

SRIRACHA, CUCUMBER

13

Panko Crusted Prawn Roll

TUNA, MANGO, AVOCADO, CREAM CHEESE

15

Sesame Tuna Roll

AVOCADO

14

Smoked Tuna Roll

ORANGE, DAIKON, WASABI AIOLI, AVOCADO

15

Rainbow Roll

FRESH CATCH, TUNA, PRAWN, CUCUMBER, AVOCADO, SOY & SESAME

17

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Dinner Menu

Tuna tartar
AVOCADO, SESAME, WASABI RICE CRACKER
13

Watermelon and goat cheese salad
ORANGE DRESSING AND TOASTED PISTACCIO
10

Grilled octopus with fresh tomato salsa
CRISPY POTATO SKINS AND DILL
14

Roasted cauliflower with slightly cured snapper
TRUFFLED CREAM, CAPERS AND TOASTED SEEDS CRUMBS
15

Fresh catch ceviche
HONEY ROASTED SWEET POTATOES AND CRISPY QUINOA
15

Cucumber, mango and coconut salad
RED LEAF LETTUCE, CILANTRO WITH SOY-CITRUS DRESSING
11

Red snapper with caribbean rice & beans
CULANTRO SAUTEED VEGETABLES
26

Jerk chicken over roasted sweet potatoes
FRESH VEGETABLE RIBBON SALAD WITH LEMON MANDARINE DRESSING
25

Local shrimp and braised pork belly
ROASTED HEART OF PALM, ASPARAGUS AND CHILERA GEL
28

Tuna steak on harissa sauce
KALAMATA TAPENADE, MANGETOUT AND JASMINE RICE
26

Costa Rican beef tenderloin with butter poached potato
SPICY MUSTARD, CARAMELIZED ONIONS, MIX GREENS AND FENNEL RELISH
30

**Fresh catch of the day
CHEFS DAILY SUGGESTION
26**

**Cavatelli pasta on roasted tomato sauce
ARUGULA AND PANGRATTATO
24**

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10% service charge will be added to final bill.