



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

Marinated & roasted eggplant salad
FRESH TOMATOES, MIXED GREENS, CARROTS, TZATZIKI DRESSING
13

Grilled local octopus
YUCCA CAKES, ROASTED PEPPER EMULSION, GLAZED BEETS, SALSA VERDE
15

Roasted cauliflower salad
SLIGHTLY CURED SNAPPER, TRUFFLED CREAM,
CAPERS AND TOASTED SEEDS CRUMBS
15

Fresh catch ceviche
SWEET POTATO CHIPS, JALAPEÑO
15

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

Red snapper
CARIBBEAN RICE & BEANS, CULANTRO SAUTEED VEGETABLES,
DICED PORK, ROASTED HEART OF PALM
26

Jerk chicken
ROASTED SWEET POTATOES, FRESH VEGETABLE RIBBON SALAD,
LEMON MANDARINE DRESSING
25

Seared rare yellow fin tuna
JASMINE RICE, GRILLED BOK CHOY, SAUTÉED VEGGIES,
SOY HONEY PASSIONFRUIT REDUCTION
20

Costa Rican beef tenderloin
SPICY MUSTARD, CARAMELIZED ONIONS,
MIX GREENS, FENNEL RELISH, HAND CUT FRIES
30

**Fresh catch of the day
CHEF'S DAILY SUGGESTION
26**

**Homemade shrimp spaghetti
WHITE WINE, LIME, HERBS
23**

****VEGETARIAN OPTION AVAILABLE****

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