



## 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

12

### Néctar's pancakes

WITH CHOCOLATE CHIPS OR BANANAS

11

### Healthy morning bowl

HOME-MADE GRANOLA, SEASONAL FRUIT AND YOGURT

11

\* ALL SCRAMBLED EGGS ARE COOKED WITH A BIT OF CREAM TO ENHANCE THE RICH FLAVOR

### SIDES:

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

*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. All of our eggs are organic, free range, and sourced from local farmers. Taxes included.*



## **Lunch Menu**

### **SALADS**

**Seared rare yellowfin tuna  
THAI CUCUMBER SALAD, TOASTED PEANUTS,  
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  
SERVED WITH PATACONES**

**13**

**Fish tacos  
GRILLED FISH  
CHIPOTLE MAYO, BEETSLAW, AND  
AVOCADO OVER FRESH CORN TORTILLAS  
SERVED WITH BEAN SALAD**

**15**

## **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  
GRILLED FISH AND SHREDDED BEEF,  
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**

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## **Sushi Menu** (3:30pm – 9:00pm)

**Fresh catch tiradito**  
**GINGER, PONZU**  
**11**

**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**  
**14**

**Sesame tuna roll**  
**AVOCADO**  
**13**

**Snapper roll**  
**TUNA, PRAWN, CUCUMBER, AVOCADO**

**13**

**Tuna tataki roll**  
**PRAWN, TUNA, CURED GINGER, AVOCADO**

**14**

**Rainbow roll**  
**FRESH CATCH, TUNA, PRAWN, CUCUMBER, AVOCADO, SOY & SESAME**

**15**

**Mixed fish poke**  
**FRESH CATCH, TUNA, PRAWN, CUCUMBER, AVOCADO, SOY & SESAME**

**15**

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*Taxes included*

*10% service charge will be added to final bill*



## **Dinner Menu**

**Tuna tartar**

**AVOCADO, SESAME, WASABI RICE CRACKER**

**13**

**Marinated & roasted eggplant salad**

**FRESH TOMATOES, MIXED GREENS, CARROTS, TZATZIKI DRESSING**

**12**

**Grilled local octopus**

**YUCCA CAKES, ROASTED PEPPER EMULSION, GLAZED BEETS, SALSA VERDE**

**16**

**Roasted cauliflower salad**

**SLIGHTLY CURED SNAPPER, TRUFFLED CREAM,  
CAPERS AND TOASTED SEEDS CRUMBS**

**15**

**Fresh catch ceviche**

**SWEET POTATO CHIPS, JALAPEÑO**

**14**

**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**

**24**

**Seared rare yellowfin tuna**

**JASMINE RICE, GRILLED BOK CHOY, SAUTÉED VEGGIES,  
SOY HONEY PASSIONFRUIT REDUCTION**

**25**

**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  
25**

**Homemade shrimp spaghetti  
WHITE WINE, LIME, HERBS  
24**

**\*\*VEGETARIAN OPTION AVAILABLE\*\*  
22**

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## **DESSERTS**

### **Honey roasted pineapple**

coconut sorbet, pickle ginger and fresh tarragon

**12**

### **Coffee Creme Brûlée**

Made from scratch graham cracker

**13**

### **Ice Cream Sandwich**

home-made chocolate chip cookies,  
vanilla ice cream

**14**

### **Dark chocolate sponge cake**

lemon cream and almond crumbs

**12**



## *Kids Menu*

**Cheddar cheeseburger and fries, Lettuce & tomato**  
Hamburguesa con Queso y Papas fritas, Lechuga y Tomate  
11

**Cheese Quesadilla, Guacamole & sour cream**  
Quesadilla con guacamole y natilla  
10

**Fettuccini Pasta, Alfredo sauce & Parmesan cheese**  
fettuccini Alfredo y queso parmesano  
11

**Chicken fingers, with fries**  
Dedos de Pollo con Papas fritas  
11

**Hand cut French fries**  
Papas a la Francesa  
5.50

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## BEERS & LIQUOR

### DOMESTIC BEER

Bavaria Light Bavaria Dark Bavaria Gold

Pilsen Imperial

Imperial 0

5

### COSTA RICAN BOUTIQUE BEER

La Segua, Red Ale Libertas, Golden Ale

### INTERNATIONAL BEER

Corona Stella Artois

Daura (Gluten Free)

7

### LIQUORS

Flor de Caña, 4 years, 7 years,  
Zacapa: 23 years

Glennfiddich, Macallan 12 years, Jack Daniels,  
Buchanan's

Makers Mark, Johnnie Walker Black Label, Dewar's

Grey Goose, Ketel One, Stolichnaya, Tito's

Don Julio: Añejo, Silver, Reposado  
Patrón Silver

Gordons, Bombay, Tanqueray, Hendricks

## DRINKS

### NECTAR'S MOJITO

Spearmint, sugar, lime, dark rum, club soda 11

### JALAPEÑO PIÑA MARGARITA

Roasted jalapeño infused tequila, triple sec, pineapple 11

### BILLY BROWN

Gin, honey, lime, ginger, ginger ale 11

### PASSION CAIPIRINHA

Cachaca, lime, passion fruit, sugar 11

### CAOBA

Dark rum, home-made spiced tamarind elixir, soda  
water 11

### SKINNY GUARO

Guaro Cacique, cucumber, lime 10

### MAGNOLIA

Hibiscus Infused Gin, fresh citrus pineapple juice,  
tonic water, sliced jalapeño 11

### POMEROL

Grapefruit, Cointreau, Aperol, Bourbon, ginger,  
lime 11

## TEA

Chamomile                      Mint  
   Green Tea  
English Breakfast              Roibos Chai  
3

## COFFEE

Cappuccino 5, espresso 3, Latte 5  
Americano 5, Iced Coffee 5

## NIGHTCUP

Amaretto, Averna, Baileys, Campari,  
Cinzano Vermouth, Grand Marnier, Kahlua,  
Frangelico, Sambucca Romana 7,  
Hennessey 8

Grappa Chardonnay – Grappa Prosecco  
Courvosier, Cointreau, Martini Rosso 9

Limoncello 7, Patron Café 8

Valdespino, Veterano 7

## HEALTHY LIVING SMOOTHIES

### GREEN WAVE

Cucumber, pineapple, mint, parsley, basil, lime,  
green tea

### BOOST YOUR ENERGY

Banana, blackberry, coconut oil,  
Natural yogurt, honey

### INDULGE

Banana, papaya, almond milk,  
cocoa beans, peanut butter

### ZINGI

Pineapple, ginger, celery, flax seeds, passion fruit,  
turmeric

### DIPA ROSA

Strawberry, banana, almonds,  
Fresh coconut water, honey, cinnamon

7

### MINT LEMONADE

### ICED TEA

4

Freshly Squeezed Natural Juice  
(From 7am to 12pm ONLY)

Kale, cucumber, pineapple, basil

7