



Breakfast Menu

Tipico

TWO EGGS ANY STYLE, GALLO PINTO, SWEET PLANTAIN, FRIED LOCAL CHEESE,
HANDMADE CORN TORTILLA

12

Open – faced sandwich

ONE EGG ANY STYLE, BECHAMEL, HOMEMADE HAM, CIABATTA,
SPINACH

11

Arugula omelette

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

13

Surfer's burrito

SCRAMBLED EGGS, RICE AND BEANS, AVOCADO, TOMATILLO SAUCE, TURRIALBA CHEESE,
PICO DE GALLO

14

Huevos rancheros

TWO FRIED EGGS, CHEESE, MEXICAN SALSA, AVOCADO, REFRIED BLACK BEANS, SOUR CREAM,
CORN TORTILLA

14

Banana bread

MAPLE SYRUP

8

Néctar's pancakes

WITH CHOCOLATE CHIPS OR BANANAS

10

Healthy morning bowl

HOMEMADE GRANOLA, SEASONAL FRUIT AND YOGURT

10

Americano

TWO EGGS ANY STYLE, TOAST, BACON, JAM, BUTTER
WITH ROASTED POTATOES 14

WITH FRUIT 15

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

* ASK YOUR SERVER FOR GLUTEN FREE AND VEGAN OPTIONS

SIDES:

HOMEMADE TOAST 3 BACON 6 GUACAMOLE 4
TORTILLAS 3 GALLO PINTO 5 FRUIT 5 ROASTED POTATOES 5
2 EGGS ANY STYLE 4 BANANA BREAD 4 COCONUT YOGURT 3

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



Lunch Menu

SALADS

Seared rare yellow fin tuna
THAI CUCUMBER SALAD, TOASTED PEANUTS, MIXED GREENS WITH KIMCHI
DRESSING
16

Grilled skirt steak and arugula salad
PARMESAN CHEESE, CHERRY TOMATOES AND BALSAMIC DRESSING
17

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

Grilled Veggie Salad
GRILLED SQUASH, GRILLED CHAYOTE, BEET CARPACCIO, MIXED GREENS, CHERRY
TOMATOES, SUNFLOWER SEEDS,
HONEY MUSTARD DRESSING
12

SANDWICHES

Tuna salad sandwich
AVOCADO GREEK SALAD
15

Bacon cheese burger on brioche roll
SLAW, CHIPOTLE HOUSE MAYO, HAND CUT FRIES
17

Vegan burger
QUINOA & RED BEAN BURGER, LETTUCE, GUACAMOLE, TOMATO, SWEET PICKLE
12

Chicken club sandwich on ciabatta
SUNDRIED TOMATO CHIMICHURRI, BACON, FRESH TOMATO, ARUGULA AND
YUCCA FRIES
16

FAMILY STYLE

Dip & chips

GUACAMOLE, CHEESE DIP, REFRIED BLACK BEANS, YUCCA, PATACONES AND
TORTILLA CHIPS

12

Taco bar

PAN SEARED FRESH CATCH, SHREDDED BEEF, CHIPOTLE MAYO, ARUGULA MAYO,
MANGO CHUTNEY, CABBAGE, GUACAMOLE, RANCH, HOT SAUCE, PICO DE GALLO,
FRESH CORN TORTILLAS, REFRIED BEANS

Price per person. Minimum order for 2

14

Arroz con mariscos
MIXED GREEN SALAD

Price per person. Minimum order for 2

16

CHEF'S RECOMMENDATIONS

Daily catch ceviche

SERVED WITH PATACONES

13

Duo of ceviche

OCTOPUS, FRESH CATCH
SERVED WITH PATACONES

15

Fresh catch or chicken or bbq pork ribs

SWEET POTATO PUREE, SAUTEED VEGETABLES, MIXED GREEN SALAD

23

Fish tacos

PAN SEARED FRESH CATCH, CABBAGE, GUACAMOLE, REFRIED BEANS, FRESH CORN
TORTILLAS, RANCH, PICO DE GALLO, JALAPEÑOS

15



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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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, CAMELIZED 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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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,
Hennessy 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

PIPA 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



DESSERTS

Seasonal fruit with white chocolate cream
LEMON ZEST, HIBISCUS GEL

Cremoso de chocolate blanco
CASCARA DE NARANJA, GEL DE ROSA DE JAMAICA
8

Guayaba pie
DULCE DE LECHE PARFAIT, TOASTED CACAO

Pie de Guayaba
PARFAIT DE DULCE DE LECHE, SIROPE DE CACAO TOSTADO
10

Dark chocolate volcano
HOMEMADE COCONUT SORBET, BLACKBERRY SYRUP

Volcán de chocolate
SORBET DE COCO, SALSA DE FRUTOS SECOS
12

Ice cream Sandwich
HOMEMADE CHOCOLATE CHIP COOKIES, VANILLA ICE CREAM

Sandwich de helado
GALLETAS DE CHOCOLATE CASERAS CON CHIPS DE CHOCOLATE Y HELADO DE VAINILLA
14