



Breakfast Menu

Tipico

TWO EGGS ANY STYLE, GALLO PINTO, SWEET PLANTAIN,
FRIED LOCAL CHEESE, HANDMADE CORN TORTILLA
\$12

Croque benedict

TWO POACHED EGGS, BECHAMEL, SMOKED HAM ON TOAST
\$12

Arugula omelette

THREE 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

TWO 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

HOMEMADE GRANOLA, SEASONAL FRUIT AND YOGURT
\$11

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

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
23% Taxes included, all prices are in US dollars***



Lunch Menu

SALADS

Seared rare yellow fin tuna
THAI CUCUMBER SALAD, TOASTED PEANUTS, ROMAINE LETTUCE
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 VINAIGRETTE
\$18

Carpaccio Salad
BEET CARPACCIO, GRILLED SQUASH, CHAYOTE, MIXED GREENS,
CHERRY TOMATOES, SUNFLOWER SEEDS,
HONEY MUSTARD DRESSING
\$12

SANDWICHES

Tuna 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, CUCUMBER PICKLE
\$12

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

FAMILY STYLE

Dip & chips

GUACAMOLE AND CHEESE SALSA, YUCCA, PATACONES AND TORTILLA CHIPS

\$12

Taco bar

PAN SEARED FRESH CATCH, SHREDDED BEEF, CHIPOTLE MAYO, ARUGULA MAYO,
MANGO CHUTNEY, CABBAGE, GUACAMOLE, RANCH DRESSING, HOT SAUCE,
PICO DE GALLO, FRESH CORN TORTILLAS, BEAN SALAD, ROMAINE LETTUCE

Price per person. Minimum order for 2

\$14

CHEF'S RECOMMENDATIONS

Daily catch ceviche

SERVED WITH PATACONES

\$13

Duo of ceviche

OCTOPUS, FRESH CATCH

SERVED WITH PATACONES

\$15

Fresh catch / chicken / bbq pork ribs

SWEET POTATO PUREE, SAUTEED VEGETABLES, MIXED GREEN SALAD

\$25

Fish tacos

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

\$15

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Sushi Menu (3:30pm – 9:00pm)

Fresh catch tiradito
GINGER, PONZU
\$11

Tuna Sashimi
JALAPEÑO
\$13

Veggie Roll
SOY MARINATED MUSHROOMS, KALE, AVOCADO
\$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, QUINOA
\$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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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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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 MOWTO

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
Green Tea
English Breakfast
Mint
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

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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 VANILLA
\$14

*VEGAN AND GLUTEN FREE OPTIONS AVAILABLE, PLEASE ASK YOUR SERVER

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