



## 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

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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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*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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## *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                      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

Taxes included



## 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

Taxes Included