



Appetizers

Ceviche

Local tilapia marinated in lime juice, served with sweet potato medallions.

Plantain Chips

Crispy plantain chips topped with pico de gallo, guacamole, and refried beans.

Tuna Sashimi

Thinly sliced tuna with a light citrus-soy glaze and sesame oil, served with toasted bread.

Stuffed Avocado

Avocado filled with shrimp in a creamy seafood sauce.

Main Courses

Coffee-Glazed Beef Tenderloin

Seared beef tenderloin finished with a subtle coffee glaze, served with sautéed potatoes and seasonal vegetables.

Caribbean-Style Chicken

Grilled chicken seasoned with local spices, served with traditional rice and beans and sweet plantains.

Garlic Shrimp

Shrimp cooked in garlic butter, served with rice and seasonal vegetables.

Grilled Red Snapper

Grilled Red Snapper served with aromatic coconut curry rice, a tropical salad, and fresh mango salsa.

Desserts

Piña Flambé

Caramelized pineapple finished with a touch of rum, served warm with ice cream.

Tres Leches

A light sponge cake soaked in three kinds of milk. Soft, creamy, and a Costa Rican favorite.

Chocolate Brownie

Warm chocolate brownie served with ice cream. Rich, indulgent, and a sweet finish.

Passionfruit Cheesecake

A creamy cheesecake infused with fresh passionfruit. Smooth, lightly tangy, and perfectly balanced.

Cocktails

Mojito

Mint, lime, and rum topped with soda. Light, crisp, and perfect for the tropical heat.

Margarita

Tequila with bright lime flavors. Citrusy and well balanced.

Piña Colada

A smooth blend of pineapple, coconut, and rum. Creamy, sweet, and a vacation classic.

Sex on the Volcano

Our signature cocktail made with Costa Rican guaro, orange juice, and tropical notes. Fruity and inspired by the energy of the Arenal Volcano.