



RESTAURANTE

AVANT - GARDE
CONTEMPORARY
COSTA RICAN CUISINE

We call this kitchen
“identity with sustainable and healthy innovation”.

Claro Que Sí restaurant, we honor this principle by presenting a menu *using local products and refined techniques*, exposing the **“Quepeña” culture**, at the same time, in an environment that immerses us in a unique experience in the Middle Pacific of Costa Rica.

*All under the principles of
the **National Plan for***



SÍ COMO NO
RESORT & WILDLIFE REFUGE



APPETIZERS



OCTOPUS SALAD WITH PINEAPPLE AND ROSEMARY VINAIGRETTE

Arugula, octopus cooked at low temperature, cherry tomato, coyote coriander pesto and pineapple and rosemary vinaigrette.

\$19

FISH AND SHRIMP CROQUETTES

With carrot, celery, leek salads and slightly spicy sesame dressing.

\$16

CATCH OF THE DAY NIGIRI

On a creamy bed of potatoes and Extra Virgin olive oil with parsley, roasted chili, and turmeric.

\$16

LOCAL FISH CARPACCIO

Served with caper puree and mandarin lemon dressing.

\$14

POTATO CROQUETTES

Cooked Potato with Green Beans, Crispy Seeds, Served with tomato and basil dip.

\$14

GRILLED FLATBREAD

With basil and cashew sauce, aged local cheese, and candied tomatoes.

\$13

PACIFIC YELLOWFIN TUNA TARTARE

Accompanied with cream of capers, soybeans, chives, caramelized green apple and jalapeño.

\$10

OVEN ROASTED VEGETABLE SOUP

Tomato, carrot, celery, cooked at low temperature with vegetable broth, served with avocado.

\$9

TRADITIONAL COSTA RICAN GALLO

Potato hash with pujagua corn tortilla.

\$6

13% sales tax and 10% service tax included





MAIN DISHES



PACIFIC ARTISANAL LOBSTER

Served on a mirror of mango and passion fruit sauce accompanied with leek gratin.

\$42

OCTOPUS COOKED AT LOW TEMPERATURE AND FINISHED ON THE GRILL

In paprika with fried yucca.

\$32

FRESH PASTA

Fettuccine with shrimp, garlic, capers, basil, and fresh tomatoes.

\$26

SEAFOOD CASSEROLE

With laksa pasta, baked potato, and cherry tomato.

\$25

GRILLED BEEF TENDERLOIN

With potato gratin, served with cocoa sauce and red wine.

\$24

CATCH OF THE DAY PAN SEARED AND COOKED IN THE OVEN

Served with slightly spicy remoulade, pickled beets, and lemon sautéed broccoli.

\$22

GRILLED CATCH OF THE DAY

Accompanied with mashed potatoes and green curry banana sauce.

\$22

BAKED CATCH OF THE DAY

On a bed of lentils and wasabi cream.

\$22

BAKED PORK LOIN

Stuffed with dates, bacon and almonds in a sweet and sour sauce and accompanied by mini zucchini and leek gratin.

\$22

13% sales tax and 10% service tax included



MAIN DISHES



CAJUN STYLE CHICKEN BREAST

Served with mushroom sauce, candied tomatoes, and sautéed potato.

\$20

GRILLED CHICKEN

With spiced and sautéed cauliflower with cas chutney in 5 spices.

\$20

LOCAL VEGETABLE SALAD

Roasted onions, arugula, local artisan goat cheese and cashew vinaigrette.

\$18

PACIFIC FISH CEVICHE

With carambola “leche de tigre”, and cassava cakes.

\$18

TEMPURA FISH TACOS

Served with garlic mayonnaise, jalapeño “pico de gallo”, and pickled onion.

\$18

13% sales tax and 10% service tax included

