



RESTAURANTE

## AUTHENTIC COSTA RICAN GASTRONOMY

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 Central Pacific Costa Rica.

All under the principles of the  
**National Plan for  
Sustainable and Healthy  
Costa Rican Gastronomy**

CLARO QUE SÍ RESTAURANTE



## ENTREES

### **Smoked mahi mahi ceviche \$16**

with coconut, ginger and sesame oil 'leche de tigre', mixed with red onion, ripened mango and green plantain. Served with chips

### **'Si Como No' salad \$12**

Mix of greens, peach palm, goat cheese, braised heart of palm, pickled red onion and parsley aioli

### **Tropical style tuna tartar \$18**

Marinated in soy and sesame oil, with green papaya, chives and ginger. Served with carrot, daikon and coriander with homemade eel sauce

### **Toast and roasted tomato \$12**

Sourdough toast, mint gremolata sauce, roasted tomato, palmito cheese, avocado cream and pickled red onion.

### **Beef tenderloin carpaccio \$24**

Semi cured beef with salt and pink pepper. Served with arugula, crispy oyster mushrooms, parmesan tuille, capers, red onion and wholegrain Dijon mustard dressing

### **Enyucado \$12**

Yucca croquette, stuffed with stewed beef and served with habanero chili aioli.  
Vegetarian version: Mixed cheese 'enyucados'

### **Creamed roasted tomato soup \$12**

With goat cheese and sourdough toast with pesto

### **Tomato and goat cheese tarte tatin \$16**

Tomato confit, caramelized red onion, creamy goat cheese and mixed greens with thyme dressing



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## MAIN COURSE

### **Vegetarian Fungi Risotto \$22**

Medley of mushrooms cooked in red wine, served with parmesan cheese and toasted mushrooms

### **Mahi mahi in Caribbean sauce \$28**

Cooked in papillote with coconut oil and habanero chili, pickled vegetables and 'rondon' style sauce

### **Pacific shrimp \$32**

Grilled shrimp with herbed oil, served with roasted green tomato and avocado sauce, pineapple 'pico de gallo' and tortilla chips

### **Tuna Thai \$26**

Marinated in coconut and tamarind sauce then seared, served with sweet potato and roasted vegetables with ghee, yellow curry and coconut oil

### **Shrimps Fettuccine \$26**

Sauteed in garlic and lemon sauce, cherry tomatoes and onion, served with parmesan cheese

### **Grilled Mahi Mahi \$25**

With basil sauce, tomato, roasted garlic and mini zucchini sauteed with thyme

### **Chicken breast and red pesto \$20**

Free range chicken breast, accompanied with sun dried tomato pesto, grilled leek and parmesan mini potatoes

### **Tempura Fish Tacos \$19**

With base of roasted avocado cream, cucumber, coriander, red onion and green apple salad.

Served with habanero chili and parsley aioli.

Vegetarian option: Sauteed medley mushrooms **\$16**

### **Beef tenderloin \$38**

Cashew and green pepper crusted, with 70% cocoa and Marsala sauce.

Served with butternut squash with blue cheese puree and portobello mushrooms cooked with roasted garlic and parsley oil

### **Locally sourced Ceviche \$24**

Catch of the day marinated in star fruit 'leche de tigre', served with sweet potatoes enhanced with orange, red onion, avocado, sweet corn and coriander

Sales and service taxes included



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## DESSERTS

### **Chocolate banana \$12**

Tartlet, filled with 70% cocoa, banana and coconut water compote, caramelized banana and vanilla cream

### **Pineapple Textures \$12**

Pineapple gelee, homemade butter cookies, coconut cream, dehydrated pineapple and natural pineapple with coconut milk

### **Crepe millefeuille \$12**

Filled with sapote and caramel, with cashew, served with seasonal homemade ice cream

### **Cape gooseberry bomb \$12**

Brioche filled with gooseberry jelly, 70% cocoa glaze, served with vanilla ice cream

### **Cheesecake \$12**

Orange & basil, with orange supremes

### **Sorbet \$8**

Homemade with seasonal fruit