



## AUTHENTIC COSTA RICA GASTRONOMY

WE HONOR AUTHENTICITY BY PRESENTING A MENU USING FRESH LOCAL PRODUCTS AND THE CHEF'S REFINED TECHNIQUES THAT HIGHLIGHT THE "COSTA RICAN" CULTURE. AT BOTH THE CLARO QUE SI AND RICO TICO RESTAURANTS, WE OFFER AN ATMOSPHERE OF EXCEPTIONAL DINING EXPERIENCES NURTERED BY 30 YEARS IN SUSTAINABLE HOSPITALITY.

MEMBER OF THE  
NATIONAL PLAN FOR  
SUSTAINABLE AND HEALTHY  
COSTA RICAN GASTRONOMY

DON'T FEED THE ANIMALS

JOIN  
our daily activities  
COMPLEMENTARY FOR RESORT GUEST  
Ask your waiter



## STARTERS

	Price w/o taxes	Price w/ taxes
<b>SMOKED MAHI MAHI CEVICHE</b> Coconut, ginger and sesame oil (Leche de Tigre), mixed with red onions, ripened mango and green plantain. Served with homemade chips.	\$14,63	\$18,00
<b>“SI COMO NO” SALAD</b> Mix of greens, peach palm, goat cheese, braised heart of palm, pickled red onion and parsley aioli.	\$9,76	\$12,00
<b>TUNA TATAKI</b> Seared Tuna slices with mixed seeds crust, marinated in a dressing of soy sauce, ginger, sesame oil and lemon juice, served with daikon, carrot and cucumber pickled with rice vinegar.	\$13,01	\$16,00
<b>TOAST AND ROASTED TOMATO</b> Sourdough toast, mint gremolata sauce, roasted tomato, Palmito cheese, avocado cream and pickled red onion.	\$11,38	\$14,00
<b>BEEF TENDERLOIN CARPACCIO</b> Semi cured beef with salt and pink pepper. Served with arugula, crispy oyster mushrooms, parmesan tuille, capers, red onion and wholegrain Dijon mustard dressing.	\$19,51	\$24,00
<b>ENYUCADO</b> Yucca croquette, stuffed with stewed beef and served with habanero chili aioli. Vegetarian version: Mixed cheese “Enyucado”.	\$9,76	\$12,00
<b>CREAMED ROASTED TOMATO SOUP</b> With goat cheese and sourdough toast with pesto.	\$9,76	\$12,00
<b>TIRADITO</b> Catch of the Day slices, served with citric supreme, red onion, sweet potato and fried “pujagua” corn served with a slightly spicy Habanero and “Aji Amarillo” cream.	\$13,01	\$16,00



## MAIN COURSE

	Price w/o taxes	Price w/ taxes
<b>TEMPURA FISH “GALLOS”</b> Three corn dough soft tortillas with base of roasted avocado cream. <b>Vegetarian option:</b> Sauteed with mushroom medley.	\$17,89 \$13,01	\$22,00 \$16,00
<b>CHICKEN BREAST AND RED PESTO</b> Free range chicken breast, accompanied with sun dried tomato pesto, grilled leek and Parmesan mini potatoes.	\$19,51	\$24,00
<b>GRILLED CATCH OF THE DAY</b> With basil sauce, tomato, roasted garlic and mini zucchini sauteed with thyme.	\$26,02	\$32,00
<b>SHRIMP FETTUCCINE</b> Sauteed in garlic and lemon sauce, cherry tomatoes and onion, served with Parmesan cheese.	\$22,76	\$28,00
<b>TUNA THAI</b> Marinated in coconut and tamarind sauce then seared, served with sweet potato and roasted vegetables with ghee, yellow curry and coconut oil.	\$21,13	\$26,00
<b>SURF &amp; SURF</b> Half Pacific lobster served with mussels, shrimps and catch of the day pieces, aromatized with cream of fennel. Accompanied by potatoes and Parmesan strudel and roasted fennel.	\$36,59	\$45,00
<b>CATCH OF THE DAY IN CARIBBEAN SAUCE</b> Cooked in papillote with coconut oil and habanero chili, pickled vegetables and “Rondon” style sauce.	\$22,76	\$28,00
<b>MUSHROOM RISOTTO</b> (allow 20 minutes) Medley of mushrooms cooked in red wine, served with Parmesan cheese and toasted mushrooms.	\$21,14	\$26,00
<b>TENDERLOIN</b> 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.	\$29,27	\$36,00
<b>PACIFIC SHRIMP</b> Grilled shrimp with herbed oil, served with roasted green tomato and avocado sauce, pineapple “Pico de Gallo” and homemade tortilla chips.	\$29,27	\$36,00



## DESSERTS

	Price w/o taxes	Price w/ taxes
<b>CHOCOLATE BANANA</b>	\$9,76	\$12,00
Tartlet, filled with 70% cocoa, banana and coconut water compote, caramelized banana and vanilla cream.		
<b>PINEAPPLE TART</b>	\$9,76	\$12,00
Blend of the fruit textures served with coconut ice cream.		
<b>CAPE GOOSEBERRY BOMB</b>	\$9,76	\$12,00
Brioche filled with the berry jelly, 70% cocoa glaze, served with vanilla ice cream.		
<b>CHEESECAKE</b>	\$9,76	\$12,00
Orange & basil, with Orange Supreme.		
<b>SORBET &amp; ICE CREAM</b>	\$6,50	\$8,00
Homemade with seasonal fruit.		



ask  
for the  
**CHEF'S**  
RECOMMENDATION