



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
SMOKED MAHI MAHI CEVICHE 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
TIRADITO 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
ENYUCADO Yucca croquette, stuffed with stewed beef and served with habanero chili aioli. Vegetarian version: Mixed cheese “Enyucado”.	\$9,76	\$12,00
TROPICAL TUNA TATAKI Seared with coriander seeds tuna slices, served on a mix of mango, avocado, red onion, cilantro, soy sauce, sesame oil, garlic and lemon juice.	\$14,63	\$18,00
“CLARO QUE SI” SALAD Mix of greens, grilled pineapple, cucumber, avocado, pickled red onion, cilantro, dressing of lemon, coconut oil, roasted garlic and Dijon mustard. Add:	\$9,76	\$12,00
• Grilled chicken	\$4,88	\$6,00
• Catch of the day	\$6,50	\$8,00
• Shrimps	\$8,13	\$10,00



MAIN COURSE

	Price w/o taxes	Price w/ taxes
PACIFIC PRAWNS Served with sauce of garlic, cilantro, butter, annatto and lemon served with avocado cream and fried sweet potato wedges sprinkled with Caribbean seasoning.	\$29,27	\$36,00
TUNA BURGER With grilled pineapple, homemade tartar sauce, lettuce, tomato and pickled red onion.	\$19,51	\$24,00
SHRIMPS "GALLOS" Three corn dough soft tortillas with base of roasted avocado cream, with pickled red onion, parsley mayonnaise, cucumber and cilantro.	\$21,13	\$26,00
CATCH OF THE DAY Served with Mexican green tomato sauce, grilled broccoli, sauteed carrot, cucumber and cilantro	\$21,13	\$26,00
FETTUCCINE FRUTTI DI MARE Catch of the day, mussels, shrimps and clams sauteed with garlic, and served in homemade tomato sauce with basil and capers.	\$22,76	\$28,00



DESSERTS

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



ask
for the
CHEF'S
RECOMMENDATION