



## 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 SUSTAIANBLE 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



## DINNER MENU

### STARTERS

	Price w/o taxes	Price w/ taxes
<b>RICO TICO SALAD</b> (V)	\$9,76	\$12,00
Mix of greens, two textures of mango: ripe and dehydrated, cashews, cucumber, diced avocado and passion fruit dressing.		
<b>With:</b> Sauteed Chicken.	\$14,63	\$18,00
<b>With:</b> Grilled Shrimps.	\$17,89	\$22,00
<b>CATCH OF THE DAY CEVICHE</b> (V)	\$14,63	\$18,00
Marinated in citrus juice, mixed with red onions and coriander. Served with chips (medley of potatoes).		
<b>TROPICAL TUNA TATAKI</b>	\$14,63	\$18,00
Seared with coriander seeds tuna slices, served on a mix of mango, avocado, red onion, cilantro, soy sauce, sesame oil, garlic and lemon juice.		
<b>MUSHROOM CEVICHE</b>	\$13,01	\$16,00
Chopped mushrooms, red onion, coriander and avocado marinated in citrus juice. Served with a medley of homemade chips. (GF ur)		
<b>GREEN APPLE AND BLUE CHEESE SALAD</b> (V)	\$13,01	\$16,00
Green apple, caramelized pecans, blue cheese and mix of greens with balsamic, honey and olive oil dressing.		
<b>CREAMY BUTTERNUT SQUASH SOUP</b>	\$9,76	\$12,00
Roasted Butternut vegetable, cooked with coconut milk and thyme, topped with herb croutons. (GF ur)		
<b>MUSSELS</b> (V)	\$13,82	\$17,00
Sauteed with red onions and cherry tomatoes, with butter, white wine, garlic, topped with basil and served with toast and lemon wedges.		



## DINNER MENU

### MAIN COURSE

	Price w/o taxes	Price w/ taxes
<b>RICO TICO VIP HAMBURGER</b> Angus meat patty with caramelized red onions, lettuce, tomato, pickles and mozzarella on a homemade bun. Served with French fries or green salad. <b>Vegetarian option:</b> patty mix of selected grains.	\$20,33	\$25,00
<b>SHRIMP FETTUCCINE</b> Sauteed shrimps with your option of: - Homemade tomate sauce with capers, black olives and basil (slightly spicy). - Garlic, lemon and cream with sauteed cherry tomatoes and onions.	\$20,33	\$25,00
<b>GRILLED BEEF TENDERLOIN</b>  Your sauce options: Chimichurri or in its own juice sauce. Served with mashed sweet potatoes and maple syrup, sauteed green beans with almonds, bacon and butter.	\$28,46	\$35,00
<b>CATCH OF THE DAY WITH</b>  <b>MANGO CHUTNEY</b> Served with creamy mashed potatoes with roasted garlic and sauteed vegetables (mini zucchini, broccoli and cherry tomatoes).	\$21,14	\$26,00
<b>VEGETARIAN FETTUCINE</b> In creamy sauce of butternut squash and sweet corn kernels. (GF ur)	\$13,01	\$16,00
<b>PACIFIC KEBAB</b>  Grilled shrimps, red onion, red bell peppers and pineapple, with chimichurri, yellow corn tortillas, guacamole and Chef's seasoned red sauce.	\$29,27	\$36,00



## DINNER MENU

### MAIN COURSE

	Price w/o taxes	Price w/ taxes
<b>VANILLA AND SOY GRILLED TUNA STEAK</b> Marinated in soy sauce, served with Jasmine rice cooked in coconut milk with sauteed vegetables, garlic and sesame oil.	\$21,14	\$26,00
<b>CARIBBEAN CHICKEN</b>  From the Caribbean side of Costa Rica: Chicken breast with typical sauce (tomato, garlic, ginger, thyme, onion, coconut cream and habanero chili). Served with patacones, Costa Rican cabbage salad, and typical rice and beans cooked in coconut milk.	\$21,14	\$26,00
<b>VEGETARIAN GREEN CURRY</b> Assorted vegetables and chickpeas cooked in coconut milk, ginger and homemade curry, served with jasmine rice. <b>With:</b> Catch of the Day.	\$14,63	\$18,00
<b>With:</b> Pacific Shrimp.	\$21,14	\$26,00
<b>SURF &amp; SURF</b> Lobster and grilled catch of the day, served with creamy mashed potatoes with roasted garlic, patacones and Rico Tico salad. (GF ur) Your options of sauces to choose: Caribbean sauce or butter and lemon.	\$22,76	\$28,00
<b>SURF &amp; SURF</b> Lobster and grilled catch of the day, served with creamy mashed potatoes with roasted garlic, patacones and Rico Tico salad. (GF ur) Your options of sauces to choose: Caribbean sauce or butter and lemon.	\$52,85	\$65,00
<b>RICE WITH SAUTEED PACIFIC SHRIMPS</b> Pacific shrimps and sauteed vegetables, served with Costa Rican cabbage salad and your option of patacones or french fries. <b>Vegetarian Option:</b> with vegetables sauteed.	\$22,76	\$28,00
<b>With:</b> Free Range Chicken.	\$13,01	\$16,00
	\$17,89	\$22,00