



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



LUNCH MENU

STARTERS

	Price w/o taxes	Price w/ taxes
SWEET POTATO WEDGES	\$6,50	\$8,00
Seasoned sweet potato wedges served with homemade mayonnaise. (GF ur)		
RAINFOREST SALAD 🌿	\$9,76	\$12,00
Mix of greens, cherry tomato, blackberry, cape gooseberry, chevre goat cheese, chia seeds and yogurt with celery dressing.		
With: Grilled Chicken.	\$14,63	\$18,00
SHRIMP TOASTS	\$14,63	\$18,00
Sauteed shrimps with onions, diced tomatoes, garlic, annatto, cilantro, lemon juice and homemade chili.		
SWEET PLANTAIN & PORK BELLY	\$11,38	\$14,00
Half sweet plantain, fried and served with pork belly, mozzarella cheese and Pico de Gallo. (GF ur)		
RICO TICO NACHOS 🏆	\$9,76	\$12,00
<i>In celebration of our 30 years Anniversary the most iconic "nacho recipe of Baker Jose Miguel" in Manuel Antonio!</i>		
Cheese mix sauce, refried black beans, guacamole, Pico de Gallo, corn tortillas, chives, sour cream and mozzarella cheese.		
With:		
Grilled Chicken.	\$14,63	\$18,00
Pulled Pork.	\$16,26	\$20,00
Grilled Pacific Shrimp.	\$17,89	\$22,00



DAILY HAPPY HOUR
1PM-5PM



LUNCH MENU

STARTERS

	Price w/o taxes	Price w/ taxes
CATCH OF THE DAY CEVICHE Marinated in citrus juice, mixed with red onions and coriander. With a medley of homemade chips (GF ur). (Ask for our vegan version ceviche with green plantain).	\$14,63	\$18,00
GALLOS  Your option of 2 gallos to choose: pulled pork, grilled fish or vegan. Served with cabbage and tico salad, garlic cream, pickled onions and lemon wedges. With: Grilled Fish or Pulled Pork	\$9,76	\$12,00
WATERMELON AND CUCUMBER GAZPACHO	\$14,63	\$18,00
PATACONES Served with smashed black beans mixed with cheese, pico de gallo and guacamole.	\$9,76	\$12,00



LIVE
MUSIC EVERY
FRIDAY



LUNCH MENU

MAIN COURSE

	Price w/o taxes	Price w/ taxes
CUBAN SANDWICH Slow-cooked pork brisket in its juice, ham, caramelized red onion, mozzarella, pickles and mustard in focaccia bread. Served with French fries or green salad.	\$16,26	\$20,00
CHICKEN SANDWICH Grilled chicken with pickled red onions, lettuce, Grana Padano cheese slices, lemon and garlic homemade mayonnaise in Bakers Ciabatta bread spread with tomato and garlic. Served with french fries or green salad.	\$16,26	\$20,00
BEEF TENDERLOIN SANDWICH With beef gravy, cheddar cheese, arugula and candied tomatoes with homemade ciabatta bread. Served with french fries or green salad.	\$19,51	\$24,00
RICO TICO VIP HAMBURGER Angus meat patty with caramelized red onions, lettuce, tomato, pickles and mozzarella on a homemade bun. Served with french fries or green salad.	\$20,33	\$25,00
Vegetarian option: patty mix of selected grains.	\$14,63	\$18,00
CATCH OF THE DAY WITH  CREAMY LEMON SAUCE Served with roasted garlic, creamy mashed potatoes and sauteed vegetables (mini zucchini, broccoli, cherry tomatoes).	\$19,51	\$24,00
VEGAN SPAGHETTI Diced vegetables, sweet corn and a sauce of green style Mexican tomato. (GF ur)	\$13,01	\$16,00



LUNCH MENU

MAIN COURSE

	Price w/o taxes	Price w/ taxes
RED SNAPPER (Aprox 600-700 grs) Whole fried red snapper, served with Costa Rican cabbage salad, guacamole and pico de gallo. And your side option of: patacones or french fries. Choices of caribbean or lemon sauce.	\$29,27	\$36,00
POKE Base of sushi rice and tuna cubes marinated with soy sauce, sesame oil, honey, garlic and ginger, mix of greens, ripe mango, cucumber, chives, carrot and furikake crunch on top.	\$16,26	\$20,00
CHICKEN WRAP Sauteed with garlic and spices, sweet corn, red onions, cherry tomatoes, heart of palm, lettuce and cucumber salad with mozzarella cheese and basil dressing.	\$17,89	\$22,00
CATCH OF THE DAY WRAP Heart of palm, lettuce and cucumber salad and avocado, garlic and parsley aioli.	\$17,89	\$22,00
VEGGIE WRAP Sauteed zucchini, mushrooms, eggplant and red bell pepper, sweet corn, red onions, cherry tomatoes, heart of palm, lettuce and cucumber salad with mozzarella cheese and creamy balsamic dressing.	\$14,63	\$18,00
CHICKEN FETTUCINE Sauteed with candied tomatoes, black olives, basil and a homemade seasoned fresh tomato sauce. (GF ur)	\$19,51	\$24,00