

## MENU

### IMPORTED CHEESE PLATTER / TABLA DE QUESOS ₡14,000

Assorted cheese platter with wild berries, homemade marmalade, prosciutto, grissini and toast  
Variedad de quesos, frutas del bosque, mermelada de la casa, prosciutto, tostada, grissini

### BLACKENED FRIED CHICKEN WINGS / ALITAS DE POLLO BLACKENED ₡14,900

Sweet potato fries, coleslaw and crudité  
Camote frito, coleslaw y crudités

### MARKET SALAD ₡12,500

Lettuce, black olives, boiled eggs, tomatoes, Crunchy Fennel, croutons, cucumber, avocado and citric vinaigrette  
Lechuga, aceitunas negras, huevos duros, tomates, Hinojo Crujiente, pan crujiente, pepino, aguacate y vinegreta de cítrico

### GARLIC SHRIMP / CAMARONES CON AJO ₡12,900

Garlic butter, parsley, white wine, fresh cream, served with garlic bread  
Mantequilla de ajo, perejil, vino blanco, crema de leche y pan de ajo fresco

### CHICKEN CHIMICHANGA / CHIMICHANGA DE POLLO ₡12,500

Grilled chicken, cheese, vegetables and guacamole  
Pollo a la parilla, queso y verduras con guacamole

### LOADED POTATOES / PAPAS RELLENAS ₡12,500

Cheddar cheese sauce, vegetables chopped bacon and sour cream  
Salsa de queso cheddar, vegetales, tocineta picada y natilla

### NACHOS ₡11,000

Chili beans, pico de gallo, avocado, pickled jalapeño, cheddar cheese and fresh cheese  
Chili con carne, pico de gallo, aguacate, jalapeño encurtido, queso cheddar y queso fresco

## POSTRES / DESSERT

### CHOCOLATE & VANILLA SWISS ROLL ₡8,900

Vanilla ice cream, chocolate sauce and puffed rice  
Helado de vainilla, salsa de chocolate y arroz inflado

### SANDWICH DE HELADO / ICE CREAM SANDWICH ₡8,900

Vanilla ice cream, caramel, chocolate cookie  
Helado de vainilla, caramelo, galleta de chocolate

### BASQUE CHEESECAKE ₡9,900

Passion fruit and tamarillo sauces  
Salsas de maracuyá y tomate de árbol

### ASSORTED ICE CREAMS ₡5,900

Selección de helados



DAIRY



GLUTEN



EGG



FISH



SEAFOOD



NUT



CHOCOLATE



GLUTEN FREE



SOY



SESAME