

Nature & Aroma

EXPERIENCE MENU



A 7-course menu specially designed to discover the most traditional and authentic dishes of Costa Rica - 60.98 | 75.00 per person

Make your gastronomic experience in a perfect pairing - 40.65 | 50.00 additional per person

Aperitive - Cartago 🌿

Enyucados with pejibaye velouté, grilled chayote with flambéed Turrialba cheese

Starter - Puntarenas 🐷

Pork belly, cassava puree with cabbage and pico de gallo

Entrée - Limón

Patacones and fresh red snapper with coconut milk and tomato

Pre Main - Guanacaste 🌿

Hen 'Achiotada' with tomato skins accompanied with potatoes

Main - Alajuela

Juicy Eye of round (Mano de piedra) in its sauce with fried cassava and cilantro puree

Pre-Dessert – San José 🌿 🥜

'Sorbetera' artisan ice cream accompanied by a candied orange and wafers

Dessert - Guanacaste 🌿

Caramelized pumpkin with panela, cinnamon and cloves served with vanilla ice cream and deshydrated coconut

🌶️ Spicy 🐷 Pork 🌿 Vegetarian 🥜 Nuts 🍷 Alcohol 🌿 Gluten

All prices are in US Dollars. First price shown are exclusive of taxes and service charge
Second price includes 13% VAT and 10% service charge