

Experience Menu



A 7-course tasting specially designed to discover Costa Rican flavors with fresh local ingredients 77.24 | 95.00
Make your gastronomic experience in a perfect pairing 48.78 | 60.00 additional

FROM THE SEA

Green ceviche

Catch of the day, spirulina leche de tigre, red onion, mango, plantain chips and pico de gallo

Fish soup

Fish broth, baby corn, avocado puree and bok choy

Grilled Pacific octopus

Olive mashed potato, paprika de la vera, bell pepper tuille and alioli

Catch of the day

Eggplant puree, onion ashes, green velouté and eggplant paper

Black rice with seafood

Arborio rice, fish broth and squid ink, shrimps, squid and aioli

Palate cleansing fruit lollipop

Golden pineapple

Lemon jelly, rosemary osmotic mango, chia crisp, chili flakes and sorbet

 Gluten Free  Vegetarian  Spicy  Seeds  Alcohol  Dairy

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

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FROM THE GARDEN

Berries salad  
Organic mixed greens served with berries, goat cheese and berry vinaigrette

Cream of mushrooms  
Sautéed mushrooms and truffle oil

Cauliflower risotto  
Cauliflower, punpkim cream, parmesan cheese and zucchinis

Pan-fried trout 
Cauliflower puree, pejibaye croquettes, asparagus and hibiscus demi-glace

Beef tenderloin
Angus tenderloin, mashed plantain, hearts of palm, glazed carrots and pepper sauce

Palate cleansing fruit lollipop

Basque cheesecake
Basque chessecake, ice cream and chocolate crumbled

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