

# MENU

CAVIAR

RESTAURANT & BAR



# **APETIZZERS**

# Vegetarian options:

Freshly made traditional guacamole \$14
Fresh corn chips ②③④⑥

# Tropical pejibaye hummus \$16

Palm fruit dip, olive oil and garbanzo base, vegetable crisps @\$\mathbb{B}\$

#### Fried smoked provolone cheese bites \$16

Cucumber and natural yogurt dip (S)

### Seafood options:

Sea bass tiradito \$20

Red onion, avocado, grilled corn, aji pepper, passion fruit dressing, and leche de tigre (\*\*)

#### Shrimp and avocado salad \$20

Pacific pinky shrimp prepared with traditional spices, jalapeño peppers, and celery, served in an avocado, with our house chili

- Vegan
- Vegetarian
- (#) Gluten Free
- Dairy Free



#### House ceviche

Red onion, avocado, bell pepper sofrito, and leche de tigre (\*\*)

Your choice of:

Sea bass \$16

Octopus \$18

Seafood mix \$20

#### Pulpo a la gallega \$20

Cooked octopus slices, boiled potato and extra virgin olive oil (\*\*)

#### Croquetas de bacalao \$16

Fish croquets, focaccia bread and aioli.

#### Grilled jumbo shrimps \$24

Marinated and grilled aji shrimps, focaccia bread and aioli 🕮

#### Octopus carpaccio \$20

Thin slices cooked octopus, araugula, orange filets, and capers (\*\*)





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#### **Meat options:**

# Slow-cooked pork chicharrón \$16

Handmade tortillas and campesino style beans (a)

# Argentinean empanadas with ground

beef filling \$12

Pico de gallo, chimichurri and our house chili sauce

#### Beef kebab skewers \$18

Flavorful minced meat kebab, tzatziki sauce, and grilled pita bread

#### Beef carpaccio \$20

Sliced beef tenderloin, arugula, capers, and Grana Padano cheese (\*\*)

# **SALADS**

#### Summer quinoa salad \$16

Slow-cooked quinoa mixed with fresh vegetables, avocado, and roasted corn ②③⑥⑥

#### Fresh heart of palm salad \$16

Emmental cheese, honey lemon juice, avocado emulsion and a red bell pepper dressing (3)



#### Caesar salad \$16

Fresh Romaine lettuce, croutons, parmesan cheese, grilled chicken filet, and Caesar dressing

#### Caprese salad \$16

Tomatoes, buffalo mozzarella, basil, pesto, and balsamic dressing (3)

#### Garden salad

Chick-peas, green beans, cured vegetables, cherry tomato confit, avocado, fresh cheese cuts, and organic herb dressing (\*\*)
Your choice of:

Free-range chicken breast \$16 Grilled grass-fed beef \$19 Grilled fish \$16

# SOUPS

#### Smoked cream of tomato \$14

Green and red tomatoes, roasted garlic, grilled bread, Grana Padano cheese, and fresh basil (\*\*)

#### Pumpkin cream \$12

Oven baked pumpkin cream, Safran dressing, and toasted pumpkin seeds (\*\*)



#### Seafood soup \$18

Seafood bouillon, fresh tomato compote, fresh fish cuts, pacific shrimp, and local clams (#)

#### Lobster bisque \$18

Delicate lobster cream (\*)

# PASTA

# Ravioli with spinach and ricotta cheese filling \$20

Butter and salvia sauce, Grana Padano

#### (3)

### Ravioli with lobster filling \$24

Pomodoro sauce and Grana Padano

# Tagliatelle with meat ragú \$18

Grilled red cabbage and Grana Padano

#### Spaghetti Bolognese \$16

Slow cooked tomato and ground beef sauce

#### Rigatoni with seafood sauce

\$24

Freshly made pomodoro, seafood mix, capers and Grana Padano



# RISOTTO

#### Risotto with mushrooms and truffle oil \$25

Slow cooked arborio rice risotto, selection of mushrooms, truffle oil dressing (3)

#### Risotto with fresh seafood \$30

Selection of fresh seafood, pomodoro sauce, and Grana Padano

# Risotto with grilled asparagus and goat cheese \$26

Freshly grilled asparagus and goat cheese (S)

# **GRILL**

#### MEAT

#### Skirt steak \$35

French fries, grilled asparagus, steamed broccoli and chimichurri (18)

#### Ribeye \$35

Oven baked potato, roasted onions, vegetables, grilled corn and bell pepper sauce (#)





#### Tenderloin \$30

Oven baked potato, roasted onions, vegetables, grilled corn and bell pepper sauce

#### Smoked pork ribs \$25

French fries, grilled corn, pickles and coleslaw (\*\*)

#### Grilled Cheeseburger \$22

Crispy french fries, coleslaw and pickles

### **SEAFOOD**

#### Jumbo shrimps \$35

Feta cheese and cucumber salad, aioli, and grilled bread

#### Slow cooked and grilled octopus \$30

#### Sea bass filet \$34

Steamed rice, grilled asparagus, fresh vegetable salad, and lemon sauce (\*\*)

#### Salmon filet \$32

Sweet potato pure, grilled asparagus, steamed broccoli and chip-pead salad, and lemon sauce (\*\*)



# CAVIAR

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#### CHICKEN

#### Grilled chicken filet \$19

Steamed almond rice, avocado, edamame, orange salad with bok choy, and ponzu sauce (\*\*)

#### Chicken Milanese \$18

Pomodoro and aioli 🚳

#### VEGETARIAN



#### Eggplant parmigiana \$16

Pomodoro and aioli (S)

#### Mushroom Milanese \$18

Pomodoro and aioli 🖹 🕲

# COSTA RICAN CUISINE

#### Classic Costa Rican chifrijo \$17

Chicharrón, steamed rice, avocado and pico de gallo (\*\*)





#### Typical Costa Rica Casado \$16

Slow cooked beans, rice, fried plantain, freshly made salad, tortillas

Protein options: chicken filet, pork filet, fish filet

#### Fresh handmade gallos

Costa Rican taco, served with cured cabbage salad, guacamole, and house chili Your choice of:

Grilled fish \$13
Chicharrón \$13
Pacific shrimp \$15

Garden vegetables \$13

#### Green plantain patacones \$13

Traditional dish from Costa Rica, with slow cooked pork belly, refried beans, and an avocado emulsion (\*\*)

#### Olla de Carne \$16

Typical Costa Rican beef stew, selection of garden vegetables, and boiled corn cob



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# KIDS MENU

Pasta	with	butter	$\bigcirc$	\$10

Mac & Cheese (S) \$10

Cheeseburger with fries \$14

Chicken fingers with fries (a) \$14

Fish nuggets with fries (6) \$14

Order of fries (3) (4) \$5

# **DESSERTS**

Crème Brulé with fresh berries ®		
Chocolate brownie with vanilla ice cream		
Crema Catalana 🐞	\$8	
Tres leches		
Torta Chilena	\$9	
Ice cream (#)	\$5	



# CAVIAR

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