



AUTHENTIC COSTA RICAN 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 nurtured by 30 years in Sustainable Hospitality.

Member of the
National Plan for
sustainable and Healthy
Costa Rican Gastronomy.

DON'T FEED THE ANIMALS

JOIN
our daily activities
FOR RESORT GUEST
Ask your waiter



STARTERS

	Price w/o taxes	Price w/ taxes
SMOKED MAHI MAHI CEVICHE Coconut, ginger and sesame oil (Leche de Tigre), mixed with red onions, ripened mango and green plantain. Served with homemade chips. (GF ur)	\$14,63	\$18,00
“SI COMO NO” SALAD Mix of greens, peach palm, goat cheese, braised heart of palm, pickled red onion and parsley aioli. (GF)	\$9,76	\$12,00
TUNA TATAKI Seared tuna slices with mixed seeds crust, marinated in a dressing of soy sauce, ginger, sesame oil and lemon juice, served with daikon, carrot and cucumber pickled with rice vinegar.	\$13,01	\$16,00
TOAST AND ROASTED TOMATO Sourdough toast, mint gremolata sauce, roasted tomato, Palmito cheese, avocado cream and pickled red onion.	\$11,38	\$14,00
BEEF TENDERLOIN CARPACCIO Semi cured beef with salt and pink pepper. Served with arugula, crispy oyster mushrooms, parmesan tuille, capers, red onion and wholegrain Dijon mustard dressing and toast. (GF ur)	\$19,51	\$24,00
ENYUCADO Yucca croquette, stuffed with stewed beef and served with habanero chili aioli. Vegetarian version: Mixed cheese “Enyucado”.	\$9,76	\$12,00
CREAMED ROASTED TOMATO SOUP With goat cheese and sourdough toast with pesto. (GF ur)	\$9,76	\$12,00
TIRADITO Catch of the day slices, served with citric supreme, red onion, sweet potato and fried “pujagua” corn served with a slightly spicy habanero and “aji amarillo” cream. (GF)	\$13,01	\$16,00



MAIN COURSE

	Price w/o taxes	Price w/ taxes
TEMPURA FISH “GALLOS”	\$17,89	\$22,00
Three soft corn tortillas with base of roasted avocado cream, pickled red onion and cole slaw on top. (GF)		
Vegetarian option: Sautéed with mushroom medley.	\$13,01	\$16,00
CHICKEN BREAST AND RED PESTO	\$19,51	\$24,00
Free range chicken breast, accompanied with sun dried tomato pesto, grilled leek and Parmesan mini potatoes. (GF)		
GRILLED CATCH OF THE DAY	\$26,02	\$32,00
With basil sauce, tomato, roasted garlic and mini zucchini sautéed with thyme. (GF)		
SHRIMP FETTUCCINE	\$22,76	\$28,00
Sautéed in garlic and lemon sauce, cherry tomatoes and onion, served with Parmesan cheese. (GF ur)		
TUNA THAI	\$21,13	\$26,00
Marinated in coconut and tamarind sauce then seared, served with sweet potato and roasted vegetables with ghee, yellow curry and coconut oil. (GF)		
CATCH OF THE DAY IN CARIBBEAN SAUCE	\$22,76	\$28,00
Cooked in papillote with coconut oil and habanero chili, pickled vegetables and “Rondon” style sauce. (GF)		
MUSHROOM RISOTTO (allow 20 minutes)	\$21,14	\$26,00
Medley of mushrooms cooked in red wine, served with Parmesan cheese and toasted mushrooms. (GF)		
TENDERLOIN	\$29,27	\$36,00
Cashew and green pepper crusted, with dark chocolate and Marsala wine sauce. Served with butternut squash with blue cheese puree and Portobello mushrooms cooked with roasted garlic and parsley oil. (GF)		
PACIFIC SHRIMP	\$29,27	\$36,00
Grilled shrimp with herbed oil, served with roasted green tomato and avocado sauce, pineapple “Pico de Gallo” and homemade tortilla chips. (GF ur)		



DESSERTS

	Price w/o taxes	Price w/ taxes
CHOCOLATE BANANA Tartlet, filled with dark chocolate, banana and coconut water compote, caramelized banana and vanilla cream.	\$9,76	\$12,00
PINEAPPLE TART Blend of fruit textures served with coconut ice cream.	\$9,76	\$12,00
CAPE GOOSEBERRY BOMB Brioche filled with berry jelly, dark chocolate glaze, served with vanilla ice cream.	\$9,76	\$12,00
CHEESECAKE Orange & basil, with orange supreme.	\$9,76	\$12,00
SORBET & ICE CREAM Homemade with seasonal fruit. (GF)	\$6,50	\$8,00

GF: Gluten free | GF ur: Gluten free under request



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ENYUCADO Yucca croquette, stuffed with stewed beef and served with habanero chili aioli. Vegetarian version: Mixed cheese “Enyucado”.	\$9,76	\$12,00
TROPICAL TUNA TATAKI Tuna slices seared with coriander seeds, served on a mix of mango, avocado, red onion, cilantro, soy sauce, sesame oil, garlic and lemon juice.	\$14,63	\$18,00
“CLARO QUE SI” SALAD Mix of greens, grilled pineapple, cucumber, avocado, pickled red onion, coriander, dressing of lemon, coconut oil, roasted garlic and Dijon mustard. (GF) Add:	\$9,76	\$12,00
• Grilled chicken	\$4,88	\$6,00
• Catch of the day	\$6,50	\$8,00
• Shrimps	\$8,13	\$10,00



MAIN COURSE

	Price w/o taxes	Price w/ taxes
PACIFIC PRAWNS Served with sauce of garlic, cilantro, butter, annatto and lemon, served with avocado cream and fried sweet potato wedges sprinkled with Caribbean seasoning. (GF ur)	\$29,27	\$36,00
TUNA BURGER With grilled pineapple, homemade tartar sauce, lettuce, tomato and pickled red onion. (GF ur)	\$19,51	\$24,00
SHRIMPS “GALLOS” Three soft corn tortillas with base of roasted avocado cream, with pickled red onion, parsley mayonnaise, cucumber and coriander on top. (GF)	\$21,13	\$26,00
TENDERLOIN With chimichurri. Served with strudel of potato and Parmesan and sautéed vegetables. (GF)	\$29,27	\$36,00
CATCH OF THE DAY Served with Mexican green tomato sauce, grilled broccoli, sautéed carrot, cucumber and coriander. (GF)	\$21,13	\$26,00
FETTUCCINE FRUTTI DI MARE Catch of the day, mussels, shrimps and clams sautéed with garlic, and served in homemade tomato sauce with basil and capers. (GF ur)	\$22,76	\$28,00



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COCKTAIL'S MENU

SIGNATURE COCKTAILS

	Price w/o taxes	Price w/ taxes
HONEYMOON Centenario Rum 4 years – Lemon juice – Honey – Seltzer.	\$12,19	\$15,00
MARIMBA Aperol – Vermouth Rosso – Sparkling wine.	\$12,19	\$15,00
PASSION FRUIT MEZCALITA Mezcal Montelobos – Vanilla syrup – Passion fruit.	\$13,00	\$16,00
PLAYA BIESANZ Flor de Caña Rum 7 years – Mango – Ginger hint – Almond syrup – Lemon juice.	\$11,38	\$14,00
TROPICAL ZACAPA MOJITO Zacapa Ambar Rum – Guava homemade syrup – Lemon juice – Mint leaves.	\$14,63	\$18,00
OAXACA NEGRONI Mezcal Montelobos – Vermouth Rosso - Campari.	\$13,00	\$16,00
BARBA ROJA Tequila – Strawberry – Aperol – Lemon juice.	\$13,00	\$16,00
COCO LOCO Flor de Caña Coconut Rum – Seltzer.	\$11,38	\$14,00
SANTA JUANA Bourbon – Amaretto – Juice of citrics.	\$12,20	\$15,00
TAMARIND XICOTE MARGARITA Tequila Xicote – Habanero chili & tamarind syrup – Triple Sec.	\$12,20	\$15,00
PINEAPPLE SPICY MARGARITA Tequila - Habanero chili & pineapple syrup – Triple Sec – Salt and tajim rim.	\$11,38	\$14,00

MOCKTAILS

MANGO PASSION Pineapple – Mango – Passion fruit.	\$7,32	\$9,00
MILKSHAKE Strawberry Chocolate Vanilla Chocolate & Banana Strawberry & Banana.	\$6,50	\$8,00
VIRGIN MOJITO Flavors: Lemon – Strawberry – Passion Fruit.	\$4,87	\$6,00
VIRGIN MIAMI VICE Coconut cream – Pineapple – Strawberry	\$6,50	\$8,00
SMOOTHIES One fruit.	\$4,87	\$6,00
Two fruits	\$5,69	\$7,00
SODAS Coca Cola Fanta grapefruit Ginger Ale 7Up	\$3,25	\$4,00



CLASSIC COCKTAILS

	Price w/o taxes	Price w/ taxes
APEROL SPRITZ Aperol – Orange – Prosecco – Club soda.	\$12,19	\$15,00
CLASSIC GIN & TONIC Red fruits. Cucumber, lemon and black pepper.	\$11,38 \$13,00 \$13,00	\$14,00 \$16,00 \$16,00
GUARO SOUR Cacique (typical sugar cane liquor of Costa Rica) – Lemon juice – Splash of grenadine.	\$8,13	\$10,00
CLASSIC MARGARITA Or make a twist with our special fruity Margarita flavors: Passion Fruit Mango Strawberry	\$9,75 \$11,38	\$12,00 \$14,00
CLASSIC MOJITO Ask for our natural fruit Mojitos: Passion Fruit Watermelon Strawberry	\$9,75 \$11,38	\$12,00 \$14,00
MOSCOW MULE Vodka – Ginger beer – Lemon juice.	\$12,19	\$15,00
PIÑA COLADA Coconut cream –Centenario Rum 4 years – Pineapple.	\$11,38	\$14,00
CADILLAC MARGARITA Tequila Reposado – Grand Marnier – Agave syrup – Lemon juice.	\$14,63	\$18,00
ESPRESSO VANILLA MARTINI Flor de Caña Coffee Rum – Vodka Absolut Vanilla – Espresso.	\$12,19	\$15,00
NEGRONI Bombay Sapphire – Vermouth Rosso – Campari.	\$13,00	\$16,00
SANGRÍA Red or white wine – Triple sec – Centenario Rum 4 years – Fruits.	\$11,38	\$14,00
WINE PER GLASS Rosé White (Chardonnay, Pinot Grigio, Sauvignon Blanc). Red (Cabernet Sauvignon, Malbec, Merlot).	\$9,75	\$12,00
BEER National: Imperial Imperial Light Imperial Silver Pilsen Imperial Cero Premium: Bavaria Gold Bavaria Light Heineken Special: Kuka Mango Pale Ale Talok Session IPA	\$4,87 \$6,50 \$9,75	\$6,00 \$8,00 \$12,00