



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



LUNCH MENU

STARTERS

	Price w/o taxes	Price w/ taxes
PAPAS BRAVAS Seasoned potato wedges served with homemade chipotle mayonnaise. (GF ur)	\$6,50	\$8,00
RAINFOREST SALAD Mix of greens, cherry tomato, blackberry, cape gooseberry, chèvre goat cheese, chia seeds and yogurt with celery dressing. (GF) With: Grilled Chicken.	\$9,76 \$14,63	\$12,00 \$18,00
SHRIMP TOASTS Sautéed shrimps with onions, diced tomatoes, garlic, annatto, cilantro, lemon juice and homemade chili. (GF ur)	\$14,63	\$18,00
SWEET PLANTAIN & PORK BELLY Half sweet plantain, fried and served with pork belly, mozzarella cheese, sour cream and Pico de Gallo. (GF ur)	\$9,76	\$12,00
RICO TICO NACHOS 🍌 <i>In celebration of our 30 years Anniversary the most iconic "nacho recipe of Baker Jose Miguel" in Manuel Antonio!</i> Cheese mix sauce, refried black beans, guacamole, Pico de Gallo, corn tortillas, sour cream, lettuce and jalapeño slices. (GF ur) With: Grilled Chicken. Tenderloin Sautéed Shrimp.	\$9,76 \$14,63 \$16,26 \$17,89	\$12,00 \$18,00 \$20,00 \$22,00

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

DAILY HAPPY HOUR
ASK YOUR WAITER



LUNCH MENU

STARTERS

	Price w/o taxes	Price w/ taxes
CATCH OF THE DAY CEVICHE Marinated in citrus juice, mixed with red onions and coriander. With a medley of homemade chips. Ask for our vegan version ceviche with green plantain. (GF ur)	\$14,63	\$18,00
GALLOS Your option of two homemade yellow corn tortillas with Costa Rican cole slaw, garlic cream and topped with pickled onions. Your option of: (GF) Grilled Fish Pulled Pork	\$9,76 \$14,63	\$12,00 \$18,00
WATERMELON AND CUCUMBER GAZPACHO Served with diced watermelon, cucumber slices and herbs.	\$9,76	\$12,00
PATACONES Served with refried black beans, mixed with cheese, pico de gallo and guacamole. (GF ur)	\$9,76	\$12,00

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LIVE
MUSIC EVERY
WEEK

ASK YOUR WAITER






LUNCH MENU

MAIN COURSE

	Price w/o taxes	Price w/ taxes
CUBAN SANDWICH Slow-cooked pork leg “au jus”, ham, homemade garlic mayonnaise, mozzarella, pickles and mustard on focaccia bread. Served with French fries or Green salad. (GF ur)	\$16,26	\$20,00
CHICKEN SANDWICH Grilled chicken with pickled red onions, lettuce, Grana Padano cheese slices, lemon and garlic mayonnaise on homemade Ciabatta bread with tomato and garlic. (GF ur) Served with French fries or Green salad.	\$16,26	\$20,00
BEEF TENDERLOIN SANDWICH With beef gravy, cheddar cheese, arugula and candied tomatoes with homemade Ciabatta bread. (GF ur) Served with French fries or Green salad.	\$19,51	\$24,00
RICO TICO VIP HAMBURGER Angus meat patty with caramelized red onions, lettuce, tomato, pickles and mozzarella on a homemade bun. Served with French fries or Green salad. (GF ur) Vegetarian option: patty mix of selected grains.	\$20,33	\$25,00
CATCH OF THE DAY WITH CREAMY LEMON SAUCE Served with roasted garlic, creamy mashed potatoes and sautéed vegetables (mini zucchini, broccoli, cherry tomatoes). (GF ur)	\$14,63	\$18,00
VEGAN SPAGHETTI Diced vegetables, sweet corn and a homemade tomato sauce. (GF ur)	\$19,51	\$24,00
	\$13,01	\$16,00

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LUNCH MENU

MAIN COURSE

Price w/o taxes Price w/ taxes

RED SNAPPER

Whole fried red snapper, served with Costa Rican cole slaw, guacamole and pico de gallo. (GF ur)

Your side option of: Patacones or French fries.

Choose from: caribbean or lemon sauce.

Price depends on weight

POKE QUEPOA

Base of sushi rice and tuna cubes marinated with soy sauce, sesame oil, honey, garlic and ginger, mix of greens, ripe mango, cucumber, chives, carrot and furikake crunch on top.

\$16,26

\$20,00

CHICKEN WRAP

Sautéed with garlic and spices, sweet corn, red onions, cherry tomatoes, heart of palm, lettuce and cucumber salad with mozzarella cheese and basil dressing.

\$17,89

\$22,00

CATCH OF THE DAY WRAP

Heart of palm, avocado, lettuce and cucumber salad with garlic and parsley aioli.

\$17,89

\$22,00

VEGGIE WRAP

Sautéed zucchini, mushrooms, eggplant and red bell pepper, sweet corn, red onions, cherry tomatoes, heart of palm.

Served with lettuce, cucumber salad, mozzarella cheese and creamy balsamic dressing.

\$14,63

\$18,00

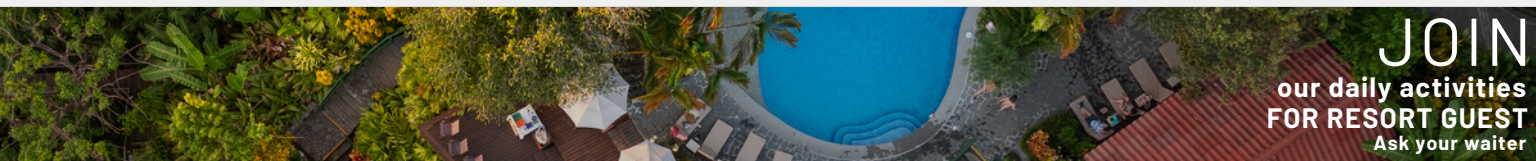
CHICKEN FETTUCINE

Sautéed with candied tomatoes, black olives, basil and a homemade seasoned fresh tomato sauce. (GF ur)

\$19,51

\$24,00

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DINNER MENU

STARTERS

	Price w/o taxes	Price w/ taxes
RICO TICO SALAD Mix of greens, two textures of mango: ripe and dehydrated, cashews, cucumber, diced avocado and passion fruit dressing. (GF) With: Sautéed Chicken. With: Grilled Shrimps.	\$9,76 \$14,63 \$17,89	\$12,00 \$18,00 \$22,00
CATCH OF THE DAY CEVICHE Marinated in citrus juice, mixed with red onions and coriander. Served with chips (medley of potatoes). (GF ur)	\$14,63	\$18,00
TROPICAL TUNA TATAKI Seared tuna slices with coriander seeds, served on a mix of mango, avocado, red onion, coriander, soy sauce, sesame oil, garlic and lemon juice.	\$14,63	\$18,00
MUSHROOM CEVICHE Sliced mushrooms, red onion, coriander and avocado marinated in citrus juice. Served with a medley of homemade chips. (GF ur)	\$13,01	\$16,00
GREEN APPLE AND BLUE CHEESE SALAD Green apple, caramelized pecans, blue cheese and mix of greens with balsamic, honey and olive oil dressing. (GF)	\$13,01	\$16,00
SHRIMP TOASTS Sautéed shrimps with onions, diced tomatoes, garlic, annatto, cilantro, lemon juice and homemade chili. (GF ur)	\$14,63	\$18,00
CREAMY SQUASH SOUP Roasted squash, cooked with coconut milk and thyme, topped with herb croutons. (GF ur)	\$9,76	\$12,00
MUSSELS Sautéed with red onions and cherry tomatoes, with butter, white wine, garlic, topped with basil and served with toast and lemon wedges. (GF ur)	\$13,82	\$17,00

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DINNER MENU

MAIN COURSE

	Price w/o taxes	Price w/ taxes
RICO TICO VIP HAMBURGER Angus meat patty with caramelized red onions, lettuce, tomato, pickles and mozzarella on a homemade bun. Served with French fries or Green salad. (GF ur) Vegetarian option: patty mix of selected grains.	\$20,33	\$25,00
SHRIMP FETTUCCINE In white wine, butter, lemon, garlic and parsley sauce. (GF ur)	\$20,33	\$25,00
GRILLED BEEF TENDERLOIN Your sauce options: Chimichurri or au jus. Served with mashed sweet potatoes and maple syrup, sautéed green beans with almonds, bacon and butter. (GF)	\$28,46	\$35,00
CATCH OF THE DAY WITH MANGO CHUTNEY Served with creamy mashed potatoes with roasted garlic and sautéed vegetables (mini zucchini, broccoli and cherry tomatoes). (GF)	\$21,14	\$26,00
VANILLA AND SOY GRILLED TUNA STEAK Marinated in soy sauce, served with Jasmine rice cooked in coconut milk with sautéed vegetables, garlic and sesame oil.	\$21,14	\$26,00
PACIFIC KEBAB Grilled shrimps, red onion, red bell peppers and pineapple, with chimichurri, yellow corn tortillas, guacamole and Chef's seasoned red sauce. (GF)	\$29,27	\$36,00

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DINNER MENU

MAIN COURSE

	Price w/o taxes	Price w/ taxes
CARIBBEAN CHICKEN	\$21,14	\$26,00
From the Caribbean side of Costa Rica: Cooked in traditional local sauce (tomato, garlic, ginger, thyme, onion, coconut cream and habanero chili). (GF ur)		
Served with patacones, Costa Rican cole slaw, and traditional rice and beans cooked in coconut milk.		
VEGETARIAN GREEN CURRY	\$14,63	\$18,00
Assorted vegetables and chickpeas cooked in coconut milk, ginger and homemade curry, served with jasmine rice. (GF)		
With: Catch of the Day.	\$21,14	\$26,00
With: Pacific Shrimp.	\$22,76	\$28,00
SURF & SURF	\$60,98	\$75,00
Lobster and grilled catch of the day, served with creamy mashed potatoes with roasted garlic, patacones and Rico Tico salad. (GF ur)		
Your options of sauces to choose: Caribbean sauce or butter and lemon.		
RICE WITH SAUTÉED PACIFIC SHRIMPS	\$22,76	\$28,00
Pacific shrimps and sautéed vegetables, served with Costa Rican cole slaw and your option of patacones or French fries. (GF ur)		
Vegetarian Option: with sautéed vegetables.	\$13,01	\$16,00
Or your Option of: our traditional Costa Rican ‘Arroz con Pollo’.	\$17,89	\$22,00

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COCKTAIL'S MENU

SIGNATURE COCKTAILS

	Price w/o taxes	Price w/ taxes
ARACARI Centenario Rum 4 years – Pineapple – Coconut Rum – Spices syrup.	\$11,38	\$14,00
BORUCA Cacique (typical sugar cane liquor of Costa Rica) – Passion fruit – Vanilla syrup – Mint leaves.	\$9,75	\$12,00
MONKEY COLADA Whisky Monkey Shoulder – Coconut cream – Pineapple.	\$13,81	\$17,00
MARGARITA COCONUT-LEMON Tequila – Coconut cream – Lemon juice.	\$11,38	\$14,00
TROPICAL GIN & TONIC Gin infused with red fruits – Strawberry – Orange.	\$13,00	\$16,00
QUEPOA RUM Mango – Coconut Cream – Centenario Rum 4 years.	\$13,00	\$16,00
CANTARITO Tequila – Ancho Reyes – Sour guava syrup – Pineapple – Lemon juice.	\$11,38	\$14,00
COCO LOCO Flor de Caña Coconut Rum – Seltzer.	\$11,38	\$14,00
HONEYMOON Centenario Rum 4 years – Lemon juice – Honey – Seltzer.	\$12,19	\$15,00
APEROL SELTZER Aperol - Seltzer.	\$13,00	\$16,00
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WINE PER GLASS	\$9,75	\$12,00
Rosé		
White (Chardonnay, Pinot Grigio, Sauvignon Blanc).		
Red (Cabernet Sauvignon, Malbec, Merlot).		
BEER		
National: Imperial Imperial Light Imperial Silver Pilsen Imperial Cero	\$4,87	\$6,00
Premium: Bavaria Gold Bavaria Light Modelo	\$6,50	\$8,00
Special: Kuka Mango Pale Ale Talok Session IPA	\$9,75	\$12,00



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 Pineapple & Jalapeño	\$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

MOCKTAILS

MANGO PASSION Pineapple – Mango – Passion fruit.	\$7,32	\$9,00
SPIDER MONKEY Coconut Cream – Banana – Chocolate.	\$8,13	\$10,00
QUEPOA Coconut Cream – Mango – Lemon zest.	\$8,13	\$10,00
VIRGIN MOJITO Flavors: Lemon Strawberry Passion Fruit.	\$4,87	\$6,00
VIRGIN MIAMI VICE Strawberry – Coconut cream - Pineapple.	\$6,50	\$8,00
VIRGIN TEQUILA SUNRISE Orange juice & grenadine syrup.	\$4,87	\$6,00
SHIRLEY TEMPLE Sprite & grenadine syrup.	\$5,69	\$7,00
MILKSHAKE Strawberry Chocolate Vanilla Chocolate & Banana Strawberry & Banana.	\$6,50	\$8,00
SODAS Coca Cola Fanta grapefruit Ginger Ale 7Up	\$3,25	\$4,00
SMOOTHIES One fruit. Two fruits	\$4,87 \$5,69	\$6,00 \$7,00