

ENSALADAS Y CARPACCIO

SALADS AND CARPACCIO

Ensalada con Pollo a la Parrilla\$16
Lechuga, espinaca, albahaca, aguacate, maíz, queso cheddar, aderezo de yogurt con eneldo, papa crujiente con salsa barbacoa.

Grilled Chicken Salad\$16
Romaine lettuce, spinach, basil, avocado, corn, cheddar cheese, tomato, yogurt and dill dressing and crispy potatoes, with BBQ sauce.

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Ensalada César (Regular o con Pollo Parrilla)\$13
Lechuga romana, aderezo César, queso parmesano, tocineta crujiente.

Caesar Salad (Regular or with Grilled Chicken)\$13
Romaine lettuce, Caesar dressing, parmesan cheese, crispy bacon.

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Ensalada Caprese\$13
Tomate, queso mozzarella fresca, albahaca, pesto.

Caprese Salad\$13
Tomato, fresh mozzarella cheese, basil, pesto.

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Ensalada de Arúgula y Salmón\$15
Queso parmesano, cebolla morada, tomate, alcaparras, vinagreta de aceite extra virgen y limón, pan de ajo y romero.

Arugula and Salmon Salad\$15
Parmesan cheese, red onion, tomato, capers, extra virgin olive oil and lemon vinaigrette, garlic and rosemary bread.

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Ensalada Santorini\$12
Queso feta, pepino, tomate, aceituna, cebolla morada, orégano, limón, aceite de oliva.

Santorini Salad\$12
Feta cheese, cucumber, tomato, olives, red onion, oregano, lemon, olive oil.

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Carpaccio de Lomito\$15
Servido con vinagreta de aceite oliva, limón, mostaza Dijon, acompañado con arúgula, queso parmesano con alcaparra, pan de ajo.

Beef Carpaccio\$15
Served with olive oil vinaigrette, lemon, and Dijon mustard, accompanied with arugula, parmesan cheese with capers, and garlic bread.

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Carpaccio de Tomate\$7
Aceite de oliva, limón, alcaparras, albahaca fresca, pan de ajo, queso parmesano.

Tomato Carpaccio\$7
Olive oil, lemon, capers, fresh basil, garlic bread, parmesan cheese.

10% de servicio no incluido /
10% service not included

CEVICHES Y TARTAR

CEVICHES AND TARTARS

Ceviche del Chef.....\$13
Tilapia, camarón, pejibaye, palmito, aguacate, servido con chips de plátano verde.

Chef's Ceviche\$13
Tilapia, shrimp, pejibaye, heart of palm and avocado, served with green plantain chips.



Cóctel Pirata\$18
Preparado con camarones, calamar, pulpo, cebolla morada, culantro, limón y maracuyá, servido con chips de plátano verde.

Pirate Cocktail.....\$18
Made with shrimp, squid, octopus, red onion, coriander, lemon, and passion fruit, served with green plantain chips.



Ceviche de Atún con Aguacate.....\$13
Preparado con jugo de limón, cebolla morada, culantro, sésamo, salsa de soya, acompañado con salsa de tomate con jengibre y chips de plátano.

Tuna Ceviche with Avocado.....\$13
Prepared with lime juice, red onion, coriander, sesame seeds, and soy sauce, accompanied with ginger, tomato sauce and plantain chips.



Tartar de Salmón\$14
Marinado con salsa chili sweet, limón y soya con ajonjolí, servido con aguacate, berro, cebolla morada y papa crujiente.

Salmon Tartar\$14
Marinated with chili sweet sauce, lemon, and soy sauce with sesame seeds, served with avocado, watercress, red onion, and crispy potato.



Tartar de Atún\$13
Marinado con salsa chili sweet y soya con ajonjolí, limón y alga wakame, servido con aguacate, berros, cebolla morada y papa crujiente.

Tuna Tartar\$13
Marinated with chili sweet sauce and soy sauce with sesame seeds, lemon and wakame seaweed, served with avocado, watercress, red onion, and crispy potatoes.



Mamaditas\$13
Mejillones preparados al momento con limón, culantro, cebolla morada, acompañado de chips de plátanos verdes.

Fresh Mussel Ceviche\$13
Prepared at the moment with lemon, coriander, onion, accompanied with green plantain chips.

ENTRADAS CALIENTES HOT STARTERS

Tostadas con Champiñones\$9

Tostadas, champiñones salteados con tocineta y cebolla, salsa blanca al vino y queso parmesano.

Mushroom Toast\$9

Toast, sauteed mushrooms with bacon and onion, white wine sauce, and parmesan cheese.



Crema de Tomate Los Lagos\$8

Servida con jamón serrano, albahaca fresca, queso parmesano y un toque de vino blanco, acompañada con pan de ajo.

Los Lagos Tomato Cream\$8

Served with serrano ham, fresh basil, parmesan cheese, and a touch of white wine, accompanied with garlic bread.



Calamares Fritos\$8

Servidos con salsa de albahaca, roseados con salsa agri dulce de soya.

Fried Calamari.....\$8

Served with basil sauce and drizzled with sweet and sour soy sauce.



Sopa de Mariscos\$12

Calamar, pulpo, camarón, mejillón, crema, culantro, licor de anís.

Seafood Soup\$12

Calamari, octopus, shrimp, mussels, cream, coriander, anise liqueur.

10% de servicio no incluido /
10% service not included



CORTES DE RES / BEEF CUTS

(ACOMPAÑADOS CON PURÉ DE PAPA Y VEGETALES)
(SERVED WITH MASHED POTATOES AND VEGETABLES)

Lomito Portobello (250g)\$25

Servido sobre una cama de portobello y champiñones, con salsa de trufa y un toque de pimienta.

Portobello Tenderloin (250g)\$25

Served on a bed of portobello and mushrooms, with truffle sauce and a touch of pepper.



Lomito Gorgonzola (250g)\$24

Con salsa de queso gorgonzola y vino blanco.

Gorgonzola Tenderloin (250g)\$24

With gorgonzola cheese sauce and withe wine.



Punta de Solomo a la Parrilla (350g)\$23

Asada con sal marina.

Grilled top Sirloin (350g Angus Choice)\$23

Grilled with sea salt.



New York Steak (350g Angus Choice)\$29

Asada con sal marina.

New York Steak (350g Angus Choice)\$29

Grilled with sea salt.



Lomo con Salsa Jalapeña (300g)\$17

Servido con salsa picante al estilo de la casa.

Steak with Jalapeño Sauce (300g)\$17

Served with house style spicy sauce.



Fajitas de Lomo (200g)\$17

Servidas con tortillas, guacamole, jalapeño, arroz y frijoles.

Steak Fajitas (200g)\$17

Served with tortillas, guacamole, jalapeño, rice and beans.

PLATOS CON POLLO CHICKEN DISHES

(ACOMPAÑADOS CON PURÉ DE PAPA Y VEGETALES)
(SERVED WITH MASHED POTATOES AND VEGETABLES)

Filet de Pollo al Chef\$15

Relleno con queso crema, tomillo y surimi, acompañado de salsa de aguacate.

Chefs Chicken Filet\$15

Stuffed with cream cheese, thyme, and surimi, accompanied with avocado sauce.



Filet de Pollo con Salsa de Hongos.....\$14

Salsa de hongos salteada con tocineta y vino blanco.

Chicken Fillet with Mushrooms Sauce.....\$14

Mushroom sauce sauteed with bacon and white wine.



Sartén de Pollo y Camarones.....\$22

Filet de pollo a la parrilla, camarones al ajillo, tomate a la parrilla con queso y pesto.

Chicken and Shrimp Skillet.....\$22

Grilled chicken fillet, garlic shrimp, and grilled tomato with cheese and pesto.



Fajitas de Pollo.....\$17

Servidas con tortillas, guacamole, jalapeño, arroz y frijoles.

Chicken Fajitas.....\$17

Served with tortillas, guacamole, jalapeño, rice and beans.

10% de servicio no incluido /
10% service not included



PESCADO Y MARISCOS FISH AND SEAFOOD

(ACOMPAÑADOS DE ARROZ CON MAÍZ, CHILES MORRONES, PESTO Y VEGETALES)
(SERVED WITH RICE WITH CORN, BELL PEPPERS, PESTO AND VEGETABLES)

Atún a la Parrilla.....\$18
Con salsa agri dulce ligeramente picante.

Grilled Tuna.....\$18
With slightly spicy sweet sour sauce.



Dorado en Curry Rojo.....\$15
Cocido ligeramente con curry rojo, tomate, chile dulce, cebolla, culantro, albahaca y leche de coco.

Red Curry Maji-Maji.....\$15
Slow cooked with red curry, tomato, sweet pepper, onion, coriander, basil, and coconut milk.



Salmón a la Parrilla.....\$23
Con salsa agri dulce de soya, camarones y cebollino fresco.

Grilled Salmon.....\$23
With sweet and sour soy sauce, shrimp, and fresh chives.



Tilapia al Aguacate.....\$14
Horneado con salsa de aguacate, y queso mozzarella.

Avocado Tilapia\$14
Baked with avocado sauce and mozzarella cheese.



Corvina Fiesta Marina.....\$24
Con salsa de mariscos, crema, tomate, vino blanco, albahaca, ajo, perejil y anís.

Fiesta Marina Corvina.....\$24
With seafood sauce, cream, tomato, white wine, basil, garlic, parsley, and anise.

PASTA Y RISOTTO

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Penne a la Checa.....\$9

Trocitos de tomate salteados con ajo, cebolla, albahaca, aceite de oliva y trocitos de mozzarella fresca.

Czech Penne.....\$9

Sauteed tomato bits with garlic, onion, basil, olive oil, and mozzarella bits.



Espagueti de la Casa.....\$19

Salsa pomodoro, crema, brócoli, vino blanco, cebolla, pesto, albahaca, camarones y trocitos de queso mozzarella.

House Spaghetti.....\$19

Pomodoro sauce, cream, broccoli, white wine, onion, pesto, basil, shrimp, and mozzarella bits.



Pad ThaiPollo \$15 Lomo \$18 Camarón \$18

Salsa de tamarindo con soya, jengibre, ajo, aceite de ajonjolí, cebollinos, huevo, queso tofu y maní.

Pad ThaiChicken \$15 Grilled Steak \$18 Shrimp \$18

Tamarind sauce, with soy sauce, ginger, garlic, sesame oil, chives, egg, tofu cheese and peanuts.



Risotto con Variedad de Hongos.....\$17

Portobello, Porcini, champiñón, aceite de trufa, queso parmesano y vino blanco.

Risotto with Varied Mushroom.....\$17

Portobello, Porcini, mushroom, truffle oil, parmesan cheese, and white wine.



Penne con Pulpo y Vieiras.....\$23

Con salsa pomodoro al vino blanco, ajo asado y espárragos.

Penne with Octopus and Scallops.....\$23

With pomodoro sauce, and white wine, roasted garlic and asparagus.



Fettuccini con Camarones.....\$14

Salsa blanca, albahaca y trocitos de zanahoria, perejil, ajo, vino blanco.

Shrimp Fettuccini.....\$14

White sauce, basil, carrot bits, parsley, garlic, white wine.

10% de servicio no incluido /
10% service not included



PASTA Y RISOTTO

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Espagueti Pomodoro.....\$9

Con albahaca fresca y queso parmesano.

Tomato Spaghetti.....\$9

With fresh basil, and parmesan cheese.



Espagueti Pescador del Pacífico.....\$14

Salsa de tomate, pulpo, calamares, almejas, mejillones y camarones.

Pacific Fishermans Spaghetti.....\$14

Tomato sauce, octopus, squid, clams, mussels and shrimp.



Espagueti con Almejas.....\$10

Salsa de almejas a la crema con vino blanco, ajo, perejil, tomillo y caldo de pescado.

Clam Spaghetti.....\$10

Creamy clam sauce, with white wine, garlic, parsley, thyme, and fish broth.



Espagueti Fruto del Huerto.....\$10

Salsa de tomate, vegetales variados.

Garden Harvest Spaghetti.....\$10

Tomato sauce, assorted vegetables.



Penne al Salmón con Vodka\$18

Salmón ahumado, ajo, perejil, crema vodka.

Salmon Penne with Vodka.....\$18

Smoked salmon, garlic, parsley, cream, vodka.

PLATOS COSTARRICENSES COSTA RICAN DISHES

Rice and Beans.....\$13

Con muslo de pollo dorado con azúcar, leche de coco y especias.

Rice and Beans.....\$13

Chicken thigh goldened in sugar coconut milk and spices.



CasadoFilet de Pollo \$10 Lomo \$14 Pescado \$13

Arroz, frijoles, picadillo del día, ensalada verde y plátano maduro frito.

CasadoChicken Breast \$10 Loin \$14 Fish \$13

Rice, beans, daily hash, green salad and fried ripe plantain.



Arroz con Pollo\$12

Papas fritas y ensalada.

Chicken Rice.....\$12

With french fries and salad.



Arroz con Camarones\$16

Papas fritas y ensalada.

Shrimp Rice.....\$16

With french fries and salad.



Chifrijo\$14

Arroz frijoles tiernos, chicharrón, pico de gallo, jalapeño, chips de tortilla.

Chifrijo.....\$14

Rice, tender beans, pork belly, pico de gallo, jalapeño and tortilla chips.

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ESPECIALIDADES DE LA CASA HOUSE SPECIALTIES

(ACOMPAÑAMIENTO DE HONGOS CON ESPINACA,
TOMATE CHERRY Y PAPAS SALTEADAS CON HIERVAS)

(SERVED WITH MUSHROOM SPINACH, CHERRY TOMATO,
AND HERB SAUTEED POTATOES)

Camarones Jumbo a la Parrilla\$30
Con salsa asiática de la casa, mayonesa de ajo asado y especias.

Grilled Jumbo Shrimp.....\$30
With house Asian sauce, roasted garlic mayonnaise and spices.

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Tomahawk.....\$52
Corte grande de res a la parrilla con chimichurri preparado con maracuyá.

Tomahawk.....\$52
Large Grilled, steak with passion fruit, chimichurri.

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Espagueti con Langosta\$27
Preparado al estilo del chef.

Lobster Spaghetti.....\$27
Prepared in the chef's style.

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Dorado a la Parrilla\$17
Con salsa de queso pepper Jack.

Grilled Seabream.....\$17
With pepper Jack cheese sauce.

PARA NIÑOS / KIDS MENÚ

Espagueti a la Boloñesa.....\$9
Bolognese Spaghetti

Dedos de Pollo con Papas Fritas.....\$9
Chicken Fingers with French Fries

Hamburguesa con Queso\$14
Cheeseburger

Espagueti con Queso Cheddar.....\$8
Spaghetti with Cheddar Cheese Sauce.