



BREAKFAST-LIKE

MORNING SANDWICH (V) (G) (W)
Sliced turkey ham, fresh cheese, tomato, avocado & basil leaves on grilled homemade pita bread
\$12

PEE BEE GEE (S) (V) (G) (W)
Peanut butter & guava jelly on grilled rustic whole grain bread with strawberry & whipped cream
\$10

EGG A LA CART
Any style egg with cracked young potato, molcajete sauce & corn tortilla
\$9

BREAD BASKET
Assorted sweet & savory pastry, whole grain bread toast with guava jam, honey & butter
\$14 (2 PAX)

BEACH PARFAIT
Greek yogurt with our homemade granola, seasonal fruit & strawberry compote
\$9



TO START

NACAZCOLO SALAD (S) (W)
Green lettuce, baby spinach, baby beet, tomato cherry, avocado, heart of palm, passion fruit dressing
\$13

CHOPPED SALAD (S) (G) (W)
Mixed leaves, cucumber, red onion, bell pepper, Turrialba cheese, mango, ranch dressing
\$13

SPICY SALAD (S) (W)
Iceberg lettuce, grilled carrot, radish, Cajun roasted sweet corn, panameño - sugar cane vinaigrette
\$13

Add chicken \$6, beef \$8, shrimp \$10 or fish \$8

SWEET CORN SKEWERS (G)
Coriander butter, paprika, goat cheese cream
\$11

TUNA (V)
Diced yellow fin tuna, mixed greens, Lea & Perrins, ginger, soy sauce, red onion, Dijon mustard, yucca chips
\$13

CEVICHE
Seabass & mussels, lemon, tomato, coriander, avocado, garlic, sweet corn, aji chili, red onion
\$17

TO CONTINUE

QUESADILLA (V) (G)
Shrimp, mozzarella, tomato sauce, red onion, black olive
\$18

CATCH OF THE DAY (G) (W)
Seasonal mixed vegetables, annatto, yucca & spicy creamy sauce
\$25

BEACH HOUSE BURGER (V) (G)
Angus beef, tomato bun, house dressing, caramelized onion, cheddar, bacon & portobello
\$20

JERK CHICKEN WRAP (V) (G) (W)
Sweet chili cream, iceberg lettuce, pico de gallo, pickles, smoked mozzarella cheese
\$18

SEA BASS TACO (V) (W)
Grilled sea bass with Costa Rican cole slaw, avocado & coriander, served on homemade pita
\$18

SKIRT STEAK TACO
Grilled skirt steak with mango relish, onion & coriander, served on corn tortilla
\$19

SPICY PINEAPPLE PORK RIBS
Roasted pineapple-habanero sauce, coriander
\$18

OCTO FLAT BREAD (V) (G)
Grilled octopus, olives - tomato sauce, smoked cheese, avocado relish & arugula on homemade pita
\$20

Choose root chips or vegetables to share

TO FINISH

CARTAGO FRUIT SALAD
Diced seasonal fruit, orange-mint syrup, poppy seed
\$5

POPSICLES
Ask your server for our flavors
\$5

HOMEMADE ICE CREAM OF THE DAY
Ask your server for our flavors
1 scoop \$3
2 scoop \$5
3 scoop \$7

KIDS

GRILLED CHICKEN FINGERS (G)
Roots chips, ranch sauce
\$9

OUR GRILLED CHEESE SANDWICH
Ham, tomato & avocado aioli (V) (G)
\$9

GRILLED FISH FILLET
Butter sliced potato, steamed broccoli
\$9

MINI CHEESEBURGER (V) (G)
Roots chips, ranch sauce
\$9

PENNE PASTA (V)
Tomato sauce or butter
\$9

VEGETARIAN & VEGAN

TO START

MUSHROOM SALAD (V)
Grilled Portobello, broccoli & tomato, tofu marinated with arugula pesto
\$13

GREEN HOUSE SALAD
Snow peas, avocado, spinach, cucumber, greens, herb dressing
\$12

TICO SUMMER ROLL
Greens, carrot, crispy tortilla, celery, mango, red cabbage, sweet chili dressing
\$10

COUSCOUS SALAD
Almond, raisin, granny smith, tomato, spring onion, green curry vinaigrette
\$13

MANGO TARTAR
Heart of palm, red onion, black beans, avocado, coriander on crispy corn tortilla
\$10

MAIN

PITA (V)
Roasted tomato, zucchini, pickled aubergine, lettuce, avocado creamy sauce, root chips
\$17

BBQ TOFU
Sweet corn rice, roasted bell peppers, mixed green salad
\$18

PARRILLADA
Sweet potato, broccoli, corn on the cob, red onion, carrot, beans, balsamic reduction & chimichurri
\$20

TAKI-TAKI
Refried black beans, creole salad, Lizano roasted onion, guacamole & pineapple pico de gallo
\$17

VAQUITA FELIZ (V)
Vegan patty; dried tomato jam, caramelized onion, rockets & avocado, served in ciabatta bread with patacones
\$25

(V) gluten (G) lactose (S) seeds (W) wellness

NO CASH ACCEPTED
All prices in US-Dollars, exclusive of 13% VAT & 10% service charge.

Please do not feed the animals, only yourself...
Explorers is the only tour operator recommended by the Resort.