

BREAKFAST

MORNING SANDWICH (V) (G) (W)
Sliced turkey ham, fresh cheese, tomato, avocado & basil leaves on grilled homemade pita bread
\$14

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

EGGS A LA CARTE
Any style eggs with crunchy mini potatoes, molcajete sauce & corn tortilla
\$9

BREAD BASKET
Assorted sweet & savory pastry, whole grain bread toast with guava jam, honey & butter
\$16 (2 PAX)

BEACH PARFAIT
Greek yogurt with our homemade granola, seasonal fruit & strawberry compote
\$12



TO START

NACAZCOLO SALAD (S) (W)
Green lettuce, baby spinach, baby beet, tomato cherry, avocado, heart of palm, passion fruit dressing
\$14

CHOPPED SALAD (S) (G) (W)
Mixed leaves, cucumber, red onion, bell pepper, Turrialba cheese, mango, ranch dressing
\$14

SPICY SALAD (S) (W)
Iceberg lettuce, grilled carrot, radish, Cajun roasted sweet corn, panameño - sugar cane vinaigrette
\$14

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
\$15

CEVICHE
Seabass & mussels, lemon, tomato, coriander, avocado, garlic, sweet corn, aji chili, red onion
\$19

TO CONTINUE

QUESADILLA (V) (G)
Shrimp, mozzarella, tomato sauce, red onion, black olive
\$20

CATCH OF THE DAY (G) (W)
Seasonal mixed vegetables, annatto, yucca & spicy creamy sauce
\$27

BEACH HOUSE BURGER (V) (G)
Angus beef, tomato bun, house dressing, caramelized onion, cheddar, bacon & portobello
\$23

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
\$22

SKIRT STEAK TACO
Grilled skirt steak with mango relish, onion & coriander, served on corn tortilla
\$22

SPICY PINEAPPLE PORK RIBS
Roasted pineapple-habanero sauce, coriander
\$24

OCTO FLAT BREAD
Grilled octopus, olives (S) (G) (W) tomato sauce, smoked cheese, avocado relish & arugula on homemade pita
\$21

Choose root chips or vegetables to share

TO FINISH

CARTAGO FRUIT SALAD
Diced seasonal fruit, orange-mint syrup, poppy seed
\$7

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
\$14

GREEN HOUSE SALAD
Snow peas, avocado, spinach, cucumber, greens, herb dressing
\$13

TICO SUMMER ROLL
Greens, carrot, crispy tortilla, celery, mango, red cabbage, sweet chili dressing
\$12

COUSCOUS SALAD
Almond, raisin, granny smith, tomato, spring onion, green curry vinaigrette
\$14

MANGO TARTAR
Heart of palm, red onion, black beans, avocado, coriander on crispy corn tortilla
\$11

MAIN

PITA (V)
Roasted tomato, zucchini, pickled aubergine, lettuce, avocado creamy sauce, root chips
\$18

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
\$18

VAQUITA FELIZ (V)
Vegan patty; dried tomato jam, caramelized onion, rockets & avocado, served in ciabatta bread with patacones
\$19

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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.