










## appetizers

### COLD APPETIZERS

- VIGORON DE CAMARONES**  \$14  
Fried shrimp, tomato salad, red onion, coriander with lemon dressing, mixed cabbage, yucca purée & sour-sweet vegetables foam
- PEJIBAYES**    \$10  
Pejibaye terrine, grilled heart of palm salad, bee pollen, red onion, baby beet, mini romaine lettuce, pejibaye chip, coriander pesto aioli
- ATÚN**   \$14  
Sliced yellow fin tuna with avocado purée, heart of palm sour cream, gooseberry, crispy quinoa, black sponge bread
- ZARCERO**   \$12  
Colorful cherry tomato, palmito cheese, spiced cashew nuts, coriander purée, mini basil
- LA MELONERA**   \$9  
Cantaloupe & squash with basil - sugar cane marinade, curd cheese, crispy chickpeas, kale, sugar cane & cacique dressing

### HOT APPETIZERS

- GALLO DE GALLINA**  \$10  
Creole hen cooked in wood oven with rustic tomato sauce, pickled onion and fried egg, served on a purple corn tortilla
- GÜIPIPIÁ**   \$9  
Turmeric roasted pumpkin soup, goat cheese & walnut, caramelized pumpkin seeds
- QUESILLO**   \$13  
Melted palmito cheese with roasted wild mushrooms, toasted ciabatta bread & asparagus crudité
- CHORREADA**  \$11  
Sweet corn tortilla, annatto octopus tentacle, black truffle sour cream, roasted mini onion, charred corn & mini coriander leaves
- MADURO**  \$15  
Ripe plantain patty stuffed with shrimp & smoked cheese, served with fresh tomato sauce & jalapeño sour cream

## el fogón

Rib eye steak	\$36
New York steak	\$35
Tenderloin	\$34
Lamb rack	\$45
Lobster tail	\$55
Tuna filet	\$29
Catch of the day filet	\$27
Chicken breast	\$26

### SIDES Choose 2

- Roasted vegetables
- Corn on the cob
- Garden salad
- Baked sweet potato
- Grilled Caesar salad
- Young potatoes

### SAUCES Choose 2

- Passion fruit
- Hollandaise
- Chimichurri
- Panameño chili
- Guava BBQ sauce
- Argentine Creole
- Roasted garlic aioli

## main course








- TAMAL ABIERTO** \$25  
White corn, annatto confit carrot, roasted shallot, sautéed green beans, peas, quail egg, pork leg cooked in wood oven, Lizano jus & crispy rice
- CARNE A LA OLLA** \$32  
Beef short ribs braised with a dark beef stock, baked sweet potato, baby corn, tacaco, sliced chili aji
- CAMARONES AL CARBON**  \$36  
Sautéed shrimp with smoked salt, guaro - passion fruit hollandaise sauce, black steamed yucca & coffee - infused carrot purée
- CORVINA**  \$28  
Citrus pan seared young seabass, pearl barley with yellow corn & Grana Padano, sautéed green beans & shiitake with Tico sauce
- LOMO DE RES**   \$36  
Coffee rubbed seared tenderloin, cauliflower cream, roasted onion curd, sautéed asparagus with coffee butter, cacao jus & crispy potato ring
- SLOW COOKED LOBSTER** \$48  
Traditional annatto - white corn ragout, sautéed vegetables & sous vided lobster with ginger butter
- CORDERO** \$44  
Grilled lamb rack, peas purée, confit carrot, asparagus salad, crispy chickpeas
- CACEROLA** \$38  
Mahi mahi & seafood stew in a rustic tomato sauce, annatto baby potatoes
- POLLO CARIBEÑO**  \$27  
Chicken breast with Caribbean coconut sauce, ripe plantain mashed, roasted sweet corn segments
- ATUN SELLADO**  \$32  
Seared yellow fin tuna with crispy furikake, heart of palm rice with smoked Turrialba cheese, mini coriander leaves
- OJO DE BIFE**  \$36  
Pan seared ribeye, sweet potato purée, fried sweet potato, and fennel salad

## dessert





- CHOCOLATE-COFFEE**   \$10  
Chocolate, coffee & cashew layered cake, gooseberry sauce with chocolate ice cream
- ATOLITO**   \$9  
Traditional purple cornmeal cream, sweet milk foam, cocoa & seed crumble
- TROPICAL FRUIT**   \$9  
Soft banana tart, passion fruit mousse, cocoa meringue, mixed fruit sorbet & cas sauce
- TURRIALBA CHEESE**   \$10  
Caramelized Turrialba cheese flan, honey ice cream, crunchy lemon & macadamia, Poas smoked strawberry sauce

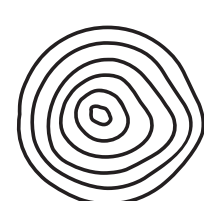
## Vegetarian & Vegan

### appetizers

- SANDIA**   \$12  
Lemongrass infused dried watermelon, avocado purée, curd cheese mousse, Grana Padano, balsamic reduction, crispy chickpeas, mini basil
- ENSALADA GRILLADA**  \$13  
Grilled heart of romaine lettuce, avocado, pineapple, Roma tomato, red onion with carao - Greek yogurt dressing
- DE LA HUERTA**  \$13  
Mini romaine lettuce, red leaf & basil, gooseberry, cherry tomato, heart of palm, quinoa crusted tofu, ginger - mango dressing
- TACOS**  \$11  
Grilled Portobello, avocado, Creole tomato sauce, purple corn tortilla
- ATOMATADA**   \$11  
Tomato soup, toasted focaccia, sour cream, Turrialba cheese, mini basil leaves


### main course


- COLIFLOR**  \$20  
Grilled cauliflower, roasted mini onion, sautéed asparagus with truffle oil, cauliflower purée, crispy chickpeas
- CURRY DE MAIZ** \$20  
White corn with coconut - yellow curry, sautéed Cartago vegetables, and mini coriander leaves
- CEBADA**   \$21  
Pearl barley creamy with yellow corn & grana Padano cheese, sautéed baby green beans & shiitake mushroom with Tico sauce
- TOFU**  \$22  
Roasted vegetables, quinoa flavored with thyme & white wine, seared tofu & balsamic reduction with carao honey



RIO BHONGO

#riobhongo #andazcostarica #wheninandaz

 gluten  lactose  seeds  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.

All prices in US-Dollars, exclusive of 13% VAT & 10% service charged.