



algo livianito light options

ENSALADA DEL MAR (W)	\$18
Cooked squid & shrimp with a variety of greens, black quinoa, tomato, passion fruit & coconut dressing	
ENSALADA CARIBEÑA (W)	\$19
Grilled chicken salad with baby spinach, arugula, red onion, fennel, celery, blueberry, coconut flakes & mango dressing	
ESCABECHE DE MARISCOS	\$19
Pickled octopus & shrimp, onion, coriander with tomato marinade & crispy rice paper	
AREPITA (i)	\$17
Creamy chicken salad with avocado & chili aji sauce on corn & quinoa tortilla, ripe plantain, fennel salad & dill dressing	
TUNA SANDWICH (V)	\$22
Jerk seared yellow fin tuna, avocado, aioli, tomato, kale, mango - squash salad on homemade multigrain bread with fried sweet potatoes	

vamos de a poco comfort food

NACHOS GUAPE (i)	\$17
Crispy tortillas with chili con carne, shrimp, cheese sauce, guacamole, jalapeños & coriander	
GALLINA DE PALO (i)	\$16
Chicken wings with spicy tamarind sauce, chili-coriander spiced corn & jalapeño sauce	
MALACRIANZA (V, i)	\$23
Homemade beef patty, palmito cheese, ripe plantain, portobello & caramelized onion, bacon, Lizano aioli served on smoked cheese bread with fried yucca	
GALLOS	\$16
Black bean - corn tortilla, pork belly with annatto & chipotle, chayote - pineapple salad, green tomato sauce, aji chili slices	
ROPA VIEJA (V, i)	\$18
Shredded beef quesadilla with palmito cheese in flour tortilla, pico de gallo & jalapeño sour cream	

¡algo más! sides

PATACONES	\$8	FRIJOLES BLANCOS	\$6
Fried green plantain & guacamole		Thyme - white beans ragout	
PAPAS FRITAS	\$8	ESPÁRRAGOS (W)	\$11
Rustic fried mini potatoes with tomato jam		Grilled herbs marinated asparagus	
DEL CAMPO SALAD (W)	\$6		
Mixed garden salad with citrus dressing			

¡y nos fuimos con todo! main course

BISTEK ENCEBOLLADO	\$34	POLLO EN SALSA (i)	\$26
Pan seared tenderloin, caramelized onion, sautéed mushroom, cilantro rice & homemade dried tomato		Annatto chicken with fresh tomato & creole coriander sauce, asparagus & Malanga puree	
GALLO TAPADO (i)	\$26	CAMARONES (i)	\$34
Chicken & ripe plantain casserole with palmito cheese, avocado - tomato salad with chia - lemon dressing		Pan seared shrimp with chipotle - honey sauce, green plantain ceviche & peas puree	
PASTA CON LANGOSTA (V)	\$35	EL PIQUE (i, W)	\$28
Penne with avocado sauce, cherry tomato, crispy prosciutto & sliced lobster		Blackened Mahi Mahi, yucca cake, pickled onion & dill - lemon sauce	
ASADO (i)	\$36	CASADO (W)	
Grilled ribeye, roasted young potato, jalapeño sour cream, bacon, spring onion & smoked salt		The traditional Costa Rican lunch, combination of white rice, black beans, fried plantain & mixed greens salad, with one of the following options:	
LOS CHANCHOS	\$27	Tenderloin	\$34
Rum & guava glazed pork ribs, beans ragout, spicy Caesar salad		Chicken breast	\$26
		Catch of the day	\$27

¡para ir jalando! dessert

ALFAJOR HELADO (V, i)	\$7	TARTA DE LIMON CON CULANTRO (i)	\$7
Ice cream sandwich with linseed cookie & raspberry - yogurt ice cream		A lemon - coriander cream on a soft vanilla cookie & covered with a meringue brulee	
CHEESECAKE DE CARAMELO (i)	\$7	HELADOS DE LA CASA	
Traditional cheesecake with a salted caramel touch & homemade vanilla ice cream		Assorted homemade ice cream	
		1 scoop	\$3
		2 scoops	\$5
		3 scoops	\$7

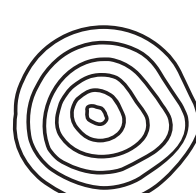
Vegetarian & Vegan

appetizers

ENSALADA SOMBRERO (i, V, W)	\$13
Red leaf lettuce, kale, red onion, spiced nuts, grilled pineapple & cheese curd, with yogurt citrus dressing	
ENSALADA VERDE (i, V, W)	\$15
Romaine lettuce, spinach, grilled asparagus, basil, peas, pumpkin seed, dried papaya, coriander pesto & palmito cheese	
ENSALADA DEL VERANO (W)	\$13
Green mixed, cucumber, avocado, cape gooseberry, peas & bee pollen with roasted bell pepper dressing	
ENSALADA FRESCA DE TOMATE (V, W)	\$15
Tomato, avocado, basil, grilled heart of palm, red onion, cashews with Carao honey-balsamic reduction	
LA NEGRA (i, W)	\$11
Traditional black bean soup with bell pepper, cheese curd, corn tortilla chips & coriander leaf	
VEGAN NACHOS	\$13
Served with guacamole, pico de gallo salsa and refried beans	
ESCABECHE DE PLATANO (W)	\$10
Pickled green plantain, tomato, red onion, bell pepper, coriander and lime juice	

main course

VAQUITA FELIZ (V, W)	\$19
Vegan patty; dried tomato jam, caramelized onion, rockets & avocado, served in ciabatta bread with patacones	
CASADO VEGANO (W)	\$24
The traditional Costa Rican lunch, combination of white rice, black beans, fried plantain, tofu & mixed greens salad	
TAQUITO (V)	\$17
Soft corn & wheat tortillas, sautéed mushroom fajitas, cabbage salad, green tomatillo salsa	
VEGAN - FRIJO	\$16
Steamed rice, beans stew, pico de gallo, crispy onion, avocado, coriander & tortilla chips	
TOFU CON QUINOA	\$18
Roasted vegetables with chimichurri, balsamic reduction & green salad	
PASTA PENNE (V)	\$17
Fresh tomato sauce, fennel, olives & basil	
SANDWICH DEL CAMPO (V)	\$16
Avocado, tomato, grilled zucchini, aioli on ciabatta bread	



RIO BHONGO

#riobhongo #andazcostarica #wheninandaz

(V) gluten (i) lactose (V) 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.

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