



ANDAZ BEACH HOUSE

BREAKFAST

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

PEE BEE GEE
Peanut butter & guava jelly sandwich on grilled rustic whole grain bread served 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
\$9

BAHIA BURRITO
Flour tortilla burrito, scrambled eggs, gallo pinto, mozzarella & sausage, served with sour cream, guacamole & pico de gallo
\$13

FRENCH TOAST
Sliced brioche bread with almond milk & shredded coconut, served with Nutella, banana compote & orange syrup
\$12

TROPICAL SUNRISE
Bowls of orange, watermelon, melon, pineapple, strawberries & mint leaves
\$8

TO START

BEACH HOUSE SALAD
Mixed greens with basil leaves, heirloom tomatoes, red radish, grilled beetroot, goji berries, cape gooseberries, toasted cashew seeds & honey-tarragon vinaigrette
\$14
Add chicken \$7, shrimp \$10 or skirt steak \$10

PAPAGAYO SALAD
Mixed lettuces, rocket, micro greens, cherry tomatoes, green apple, grilled heart of palm, parmesan cheese, black quinoa & guava vinaigrette
\$14
Add chicken \$7, shrimp \$10 or skirt steak \$10

SPICY SEAFOOD SALAD
Sautéed shrimp and mussels with Cajun spice, sliced mini zucchini, avocado, mixed greens, ripe mango, red onion, crunchy macadamia & roasted orange with panameño chili vinaigrette
\$22

ASPARAGUS ON THE GRILL
Bacon wrapped asparagus on the grill served with parmesan cheese, fried egg, peppers relish, sourdough bread and sugared lemon
\$16

AGUACHILES
Thin slices of seabass marinated in a passion fruit dressing, navel orange segments, roasted sweet corn, fresh jalapenos, lime juice, micro cilantro, red onion & corn tortilla chips
\$18

COSTA RICAN CEVICHE
Fresh mahi mahi ceviche marinated with roasted tomatoes and garlic coulis, Nicoya salt, avocado, red onion, bell pepper & cilantro served on our savory homemade bag of chips
\$19

NACASCOLO ROLL
Rice paper summer rolls filled with avocado, curly carrot, pickled purple cabbage, rice noodles, ripe mango, coriander and mint leaves, with soy and sweet garlic sauce on the side
\$14

CHORI PAPAS A LA BRAVA
Roasted mini potatoes served with herb seasoned Creole sausage, rustic aji panca sauce, citrus x limonia aioli & fresh parsley
\$14

TO CONTINUE

GRILLED OCTOPUS
Grilled octopus tentacles with paprika & parsley, hummus and fresh pineapple sauce with olives
\$28

PUERTO VIEJO
Caribbean prawns with coconut milk and oyster sauce, malanga confit and sautéed green beans with roasted garlic
\$27

CATCH OF THE DAY
Fresh snapper fillets on the grill with herbs, served with young carrots, smoked tomatoes and green salad
\$27

SKIRT STEAK ON THE GRILL
Grilled skirt steak, sautéed green beans, pineapple, roasted tomatoes & fresh parsley-bell pepper chimichurri
\$29

BEACH CHICKEN SANDWICH
Ciabatta bread with grilled chicken thigh seasoned with Jamaican spices, iceberg lettuce, ranch dressing & pickled relish, served with plantain chips
\$18

SEABASS TACO
Grilled fresh seabass with Costa Rican cabbage salad with mango, avocado & bell pepper relish in corn tortillas, served with mixed root chips
\$24

SALMON BAGEL
Homemade bagel with mixed seeds, smoked salmon, avocado, rocket, fennel, fresh tomato & creamy dill served with fresh salad
\$22

CHICKEN CAESAR QUESADILLA
Sliced chicken thigh with jalapeno and coriander, romaine lettuce, bacon, Padano cheese & Caesar dressing, wrapped in a spinach tortilla served with mix roots chips
\$19

BEACH HOUSE BURGER
Sundried tomato bun with flax seeds, Angus beef, Portobello mushrooms, cabernet sauvignon caramelized onion, cheddar cheese, bacon & tomato relish served with mixed chips
\$23

TO FINISH

PINEAPPLE ON THE GRILL
Grilled pineapple served with berries and cream, chocolate sticks, almond crumble and tangerine sorbet
\$9

CANNOLI
Cannoli filled with Costa Rican chocolate, covered with tamarind sauce and glass sugar
\$9

FRUIT SALAD
Seasonal mixed fruits served with homemade mango sorbet and mint leaves
\$7

HOMEMADE ICE CREAM & SORBET
Ice cream: vanilla, chocolate & caramel
Sorbet: berries, mango, pineapple & coconut
1 scoop \$3 | 2 scoops \$5 | 3 scoops \$7

KIDS

PIZZA
Pizza dough on the grill with tomato sauce, pepperoni & mozzarella cheese
\$9

MAC & VEGGIES
Elbow macaroni in butter sauce with mini veggies and Grana Padano cheese
\$9

MINI SEABASS TACOS
Seabass tacos with iceberg lettuce, corn tortillas, avocado and sweet pickles relish
\$9

CHICKEN BREAST
Pan seared chicken breast with carrots & cucumber sticks and honey mustard dressing
\$9

MINI BURGER
Homemade brioche bread, Angus beef, cheddar cheese & pink sauce served with chips
\$9

VEGETARIAN & VEGAN

TO START

CARIBBEAN MANGO CEVICHE
Grilled mango, roasted sweet corn, bell pepper, red onion, coriander and panameño chili-coconut milk dressing, served with plantain chips
\$12

SPRING SALAD
Mix of greens and rocket, macadamia, cucumber, crispy onion, navel orange, heirloom tomatoes, carrot and sugar cane with lemon vinaigrette
\$13

HUMMUS
Homemade hummus with turmeric served with grilled pita bread, carrot sticks, cherry tomatoes, crispy onions, lime & olive oil
\$14

QUINOA POKE
Red and black steamed quinoa mixed with zucchini noodles, avocado, tomato, soybeans, bell pepper, carrot, tofu, pineapple, jalapeno, sesame seeds and sweet soy sauce
\$14

TO CONTINUE

TERIYAKI VEGGIE LOAF
Veggie loaf with teriyaki sauce, sautéed broccoli, carrot, mushrooms and rice noodles
\$20

PORTOBELLO BURGER
Homemade Ciabatta bun, grilled portobello mushroom, Cabernet Sauvignon caramelized onion, iceberg lettuce, tomato relish, avocado & chipotle vegan mayo, served with rustic young potatoes
\$20

PITA ON THE GRILL
Homemade pita bread on the grill with roasted tomato sauce, grilled veggies, mushrooms, onions & extra virgin olive oil, served with our garden salad
\$18

EGGPLANT STEW
Fried eggplant with habissa sauce, roasted tomatoes, pickled cabbage and hummus, served with pita bread and fresh salad
\$18

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.

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.