

OSTRA

RAW & COLD



OYSTERS FROM NICOYA

Served with 3 sauces:

Spiced cilantro oil / Kombu soy sauce / Pickled mignonette

½ dz \$50 | 1 dz \$100

MAHI-MAHI CEVICHE [G]

(Classic Peruvian style) leche de tigre,

sweet potato tempura, plantain chips

\$15

TUNA OTA IKA

(Tongan style ceviche), coconut milk, colored pearls,

cucumber

\$16

SEAFOOD "CALDOSA" [G]

(Costa Rican style ceviche), chili panameño, tortillas

\$16

SHRIMP AQUACHILE COCKTAIL

Aquachile marinade, salsa cocktail, salty shrimp crust

\$22

STEAK TARTARE WITH BOTTARGA

Sirloin, confit garlic mayo, roe, malanga chips

\$25

CAESAR SALAD [G-D]

Romaine lettuce, classic sauce, parmesan, pangrattato

\$12

+bacon \$2 +lox \$10 +chicken \$5 +shrimp \$10

CAPRESE [D-S-V]

Burrata foam, mixed tomatoes, arugula pesto,

pistachio

\$14

APPETIZERS



JAMBALAYA ARANCINI [G-D]

Cajun mayo, shrimp bisque (4un)

\$14

CHILI CRAB TACOS

Soft shell crabs Singapore style, green papaya, cilantro, black lime

\$16

MUSHROOM SATAY [S-V]

Grilled oyster mushroom, teriyaki sauce, almond satay cream

\$14

SMOKED SCALLOPS [D-S]

Smoked and seared scallops, green pea purée, salsa macha, yerba buena

\$30

[G] contains gluten [D] contains dairy [S] contains seeds [V] vegetarian

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

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

OSTRA

FROM THE SEA



SNAPPER [D]

*Pumpkin gratin, aji amarillo sauce, passion fruit sauce,
crispy leaves*
\$28

TUNA TATAKI [D]

Herb crust, matcha sauce, barissa cream, asparagus
\$28

PORTUGUESE STYLE OCTOPUS [G-D-S]

Potatos and textures, kalamata ink, lemon tuile, pistachio pesto
\$40

PRAWNS [D]

*Bisque glaze, citrus sauce, pejibaye purée and farofa,
pickled green papaya*
\$34

MAHI-MAHI CURRY "MOQUECA" [S]

Red thai curry, jasmine rice with cashew nuts, plantain tartare
\$28

LOBSTER & SEAFOOD FIDEUÀ [G-D]

Spanish pasta cooked in scoglio, aioli
\$40

WHOLE CATCHES

CATCH OF THE MOON

Local fish varying according to the moon phase
Serves 1 \$28 | Serves 2 \$50

DRY AGED SNAPPER

Aged from 7 to 12 days – ask for availability
Serves 2-3 \$80

CORVINA

Serves 1 \$28

Choose your style:

Vietnamese cá kho tộ with sesame & soy sauce sauteed vegetables [G]

Salt crusted with fried parmesan yucca [D]

Mediterranean with Israeli couscous [G-S]

FROM THE LAND



PLANTAIN GNOCCHI [V]

Coconut milk sauce, mixed tomatoes
\$22

CITRUS RISOTTO [D-V]

Grilled zucchini
\$22

SLOW COOKED SHORT RIBS [D]

Coffee demi-glaze, local corn polenta
\$35

FINCA LA JOSEFINA'S WAGYU STEAK [D]

*Wagyu steak cut of the day, confit potato purée,
beurre noisette hollandaise*
8 oz \$60

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