

# OSTRA

## RAW & COLD



### OYSTERS FROM NICOYA

*Served with 3 sauces:*

*Spiced cilantro oil / Kombu soy sauce / Pickled mignonette*

½ dz \$35 | 1 dz \$68

### 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 IKURA

*Sirloin, confit garlic mayo, ikura roe, sourdough bread*

\$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 (4pcs)*

\$14

### CHILI CRAB TACOS

*Soft shell crabs Singapore style, green papaya, cilantro, black lime (2pcs)*

\$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,  
pickled green papaya*  
\$34

### MAHI-MAHI CURRY "MOQUECA" [S]

*Red thai curry, jasmine rice with cashew nuts*  
\$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

### 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 kbo tò 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

### PUMPKIN RAVIOLI [G-D-V]

*Roasted pumpkin, fresh pasta,  
smoked cheese sauce, pumpkin seeds*  
\$22

### SLOW COOKED BEEF SHORT RIBS [D]

*Coffee demi-glace, local corn polenta*  
\$35

### LOCAL WAGYU STEAK [D]

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

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