

# DINNER

OSTRA is all about the *land and the sea* of Costa Rica, mixing the local culture and ingredients with *culinary techniques* from around the world.

Every dish on our menu is an homage to a specific *Costa Rican recipe* or ingredient.

# APPETIZERS

## Must Try

### CEVICHE DEL DÍA FISHERMAN'S CEVICHE

*Different flavors of ceviche for every local fish  
Recipes will follow the available catches of the day*

\$12

### CASADO

#### **COSTA RICAN CROQUETTE [D G]**

*"Casado" croquette, avocado cream, roast beef  
Vegetarian version available*

\$12

### TAMAL

#### **CHICKEN TAMALES [G]**

*Corn dough, double-roasted chicken,  
homemade veggie XO sauce  
Vegetarian version available*

\$12

### CHICHARRÓN

#### **PULLED PORK GYOSA [G N]**

*Pork gyosa, tamarind sauce  
Vegetarian version available*

\$13

### ATÚN Y PLÁTANO TUNA TATAKI, GREEN PLANTAIN [N]

*Seared tuna, banana ponzu sauce,  
fried green plantain*

\$15

### VIEIRA Y YERBABUENA SEARED SCALLOPS [D G N SF]

*Smoked scallop, peppermint butter,  
salsa macha, green pea cream*

\$33

### MAÍZ PUJAGUA PURPLE CORN POLENTA, LOCAL CHEESES FONDUTA [D V]

*Purple corn polenta, 3 cheese fonduta, grilled baby corn*

\$14

### ENSALADA CAESAR SALAD [D G]

*Romaine lettuce, Caesar dressing,  
herb panko crumble, parmesan cheese*

\$12

### CHILERA Y EMPANADA BEEF PIE WITH SPICY PICKLES [G]

*Pickled vegetables from El Triunfo farm,  
ossobuco, traditional Costa Rican pie*

\$12

### AYOTE PUMPKIN & ARUGULA SALAD [D N V]

*Arugula, spinach, roasted pumpkin,  
pumpkin seed cracker, goat cheese, spicy cashew nuts*

\$12

Allergy indicators: Contains [D] dairy [G] gluten [SF] shellfish [N] nuts [V] vegetarian [VG] vegan

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**

# MAINS

## Signature Dishes

**RONDÓN**  
**COCONUT MILK RED SNAPPER [D G]**

*"Rondón" sauce, red snapper fillet,  
yuca hash brown, sauteed vegetables*

\$30

**POLLO CARIBEÑO**  
**CARIBBEAN CHICKEN CURRY [G N]**

*Japanese "pollo caribeño" curry, pickled cabbage,  
breaded chicken fillet, Japanese rice*

\$28

**ARROZ CON CAMARÓN**  
**CREAMY SHRIMP RICE [D SF]**

*Paella rice, shrimp bisque,  
grilled shrimp, aioli*

\$34

**BISTEC DE RES**  
**NY STEAK & LOCAL POTATOES [D]**

*NY Strip steak 8oz, local potatoes gratin,  
roasted tomato, asparagus, rum and mustard sauce*

\$38

**PULPO**  
**GRILLED OCTOPUS [D G N SF]**

*Octopus, local sweet potato gnocchi,  
pork & octopus ragout, pistachio*

\$34

**MARISCADA**  
**SEAFOOD PASTA [D G SF]**

*Homemade pasta cooked in seafood sauce,  
mussel, grilled prawn, natilla foam*

\$34

**CABRILLA**  
**GROUPEL FILLET [G N]**

*Local grouper fillet, pico de gallo,  
coconut & cashew nut black rice*

\$30

**ARROZ DE MAÍZ**  
**PORK BELLY & CORN "RICE" [D G]**

*Slow-cooked pork belly, miso corn "rice",  
glazed vegetable, citrus beurre blanc sauce  
Vegetarian version available*

\$31

## Vegetarian

**PALM-PLANTAIN-PEJIBAYE**  
**RED VEGGIE CURRY [G N VG]**

*Heart of palm, fried plantain, pejibaye,  
homemade veggie curry, jasmine rice, cashew nut  
Add mabi-mabi fillet for \$10*

\$25

**HONGOS**  
**MUSHROOM TEXTURES [N VG]**

*Grilled local mushrooms, portobello cream,  
fried oyster mushroom, shiitake sauce,  
warm quinoa salad*

\$26

