OSTRA

POOL COCKTAILS

GUARO PARAÍSO
Cacique Superior, sriracha, agave, lime

$14

ORCHID SPRITZ
Saffron-infused Tito's, vanilla, Aperol, sparkling wine, soda

$15

SANGRIA
Cointreau, vermouth bianco, prosecco, lime, orange, peach

$14

PEJIBAYE LEMONADE
Flor de Caña 12, pejibaye, nori, mandarino lime, soda

$14

MALINCHE
Blackberry-infused sake, ginger, lime, tonic water

$15

SASAGOI
Montelobos, Limoncello, ginger, lime

$16

PIÑATINI
Tito's, vanilla, vermouth bianco, pineapple, lime

$16

LANTANA
Ciroc red berry, bibiscus, basil, lime, soda

$16

PLUMERIA
Sake, lime, ginger, mint, soda

$14

CORTEZA
Flor de Caña 7, passionfruit, mango, mint

$14

SORREL
Hibiscus-infused Tanqueray Ten, maraschino, lime, ginger

$14

HACHIDORI
Casamigos Reposado, St-Germain, Grand Marnier, vermouth bianco, lime

$15

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POOL DIPS & CRACKERS

Served with crispy wonton [G] or crudités

EDAMAME DIP [D V]
Edamame, tahini, garlic

$12

CLASSIC SMOKED HUMMUS [VG]
Chickpea, paprika, olive oil

$12

CURRY DIP [VG N]
Coconut milk, curry, cashew

$12

SALADS

KALE CAESAR SALAD [D G]
Hard-boiled egg, bacon, crouton, shaved parmesan, caesar dressing

Tofu $14 | Chicken $16 | Shrimp $18

CHARRED GEM LETTUCE SALAD [D G]
Pickled cucumber, roasted cherry tomato, garlic crouton, blue cheese dressing

$12

SANDWICHES & BURGERS

OSTRA BEEF BURGER [D G]
Cheese sauce, pickled cucumber, lettuce, caramelized onion

$28

CHICKEN BURGER [D G]
Marinated fried chicken, onion ring, lettuce, spicy mayonnaise

$24

FALAFEL BURGER [D G V]
Chickpea patty, lettuce, Tzatziki sauce

$22

CLUB SANDWICH [G]
Chicken, bacon, egg, lettuce, tomato, spicy mayo

$26

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

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TO SHARE

CLASSIC "NACHOS" [D V]
Fried corn nachos, cheese sauce, jalapeño, guacamole, tomato salsa

$16

KOREAN FRIED CHICKEN [G]
Spicy sauce, sesame

$20

TUNA TARTARE CRISPY RICE CAKES [G]
Tuna, avocado, tangerine, sushi rice

$22

CHIRASHI BOWL [G]
Tuna, seabass, spring onion, red onion, cucumber, tosazu dressing

$20

NIKKEI TUNA CEVICHE [G]
Avocado, red onion, wonton cracker, Nikkei tiger milk

$20

KINILAW (SOUTHEAST ASIAN STYLE CEVICHE)[G]
Seabass fillet, coconut milk, mango, wonton cracker, lime, ginger, salsa macha

$20

CHICKEN SATAY SKEWERS [G SF N]
Grilled chicken, peanut sauce
Vegetarian option available

$14

PORK BELLY BAO BUN [G]
Gochujang-glazed pork belly, pickled vegetable, fresh herbs

$16

FRIED SHRIMP DUMPLING [G SF]
Shrimp, cabbage, sambal sauce
Vegetarian option available

$16

OSTRA SPECIALS

CRISPY TOFU PAD THAI [G N]
Rice noodles, scrambled egg, vegetable, fried tofu, cashew, sweet spicy sauce

$20

PERLA'S FRIED RICE [G SF]
Jasmine rice, shiitake, vegetable, egg, ginger, teriyaki sauce

$18
Add chicken $10 | Add shrimp $15

RAINBOW POKE BOWL [G]
Catch of the day, edamame, mango, turnip, cucumber, sushi rice, teriyaki sauce

$24

DESSERTS

BUA LOY [V]
Tapioca pearls, coconut milk, passion fruit gel, lemongrass

$9

BAVAROISE [V]
Pineapple, creamy coconut mousse

$9

ICE CREAM SANDWICH [D G]

One sandwich - $3
Two sandwiches - $5
Three sandwiches - $7

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WINES

CHAMPAGNE & SPARKLING		PER GLASS	PER BOTTLE
Gemma di Luna, Veneto, Prosseco	Italy	$13	$65
Llopart, Brut Rosé, Corpinnat	Spain	$15	$75
Ayala Brut Majeur, Champagne	France		$135
Ayala Brut Rosé Majeur, Champagne	France		$155
Veuve Clicquot, Champagne	France		$195
French Bloom 0% Alcohol Le Blanc, Chardonnay	France		$115
WHITE			
Château Haut Maginet, Bordeaux, Sauvignon blanc	France	$13	$65
As Laxas, Rías Baixas, Albariño	Spain	$14	$70
Enate "234", Somontano, Chardonnay	Spain	$16	$80
ROSÉ			
M de Minuty, Côtes de Provence, blend	France	$14	$70
Muga, Rioja, blend	Spain		$85
Whispering Angel, Côtes de Provence, blend	France		$90
RED			
Domaine de Rochebin, Burgundy, Pinot Noir	France	$13	$65
Rutini "Trumpeter", Mendoza, Malbec	Argentina	$15	$75
Substance CS, Cabernet Sauvignon	USA	$18	$90

BEER

LOCAL LAGER
Pilsen, Imperial / Light / Zero

$7

LOCAL CRAFT BEER

NUMU
Liberiana Kölsch, Chorotega IPA, Lager

PAPAGAYO BREWING COMPANY
Beach Lager, Passionfruit Ale

$8

IMPORTED
Heineken, Corona, Peroni, Asahi

$9

ZERO PROOF

$10

GUATUSA
Carrot, ginger, orange, vanilla, basil

MANATEE
Pineapple, cucumber, lime, agave, tonic water

ORIOL
Orange, passion fruit, tangerine, honey, chamomile

SCARLET MACAW
Apple juice, lime, basil, aquafaba, blackberry

PUMILIO
Watermelon, clementine, strawberry, mint

MANTIS
Kiwi, honey, cinnamon, mint, soda water

SOFT

WATER
San Benedetto still
San Benedetto sparkling
$10

Rain Foret still
San Pellegrino
$12

NEA sparkling
$6

NATURAL JUICE
Orange, Pineapple, Mango,
Strawberry, Passion fruit, Grapefruit

$7

SODAS
Coca Cola / Light / Zero, Sprite, Fresca
Ginger Ale, Club Soda, Tonic Water

$6

SODAS FEVER TREE
Indian Tonic, Refreshingly Light Tonic,
Mediterranean Tonic, Ginger Beer,
Pink Grapefruit Soda
$8

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