

DINNER MENU



APPETIZERS

GREEN PAPAYA PATTIES \$14 ✓

Wheat empanadas, green papaya pico served with a tomato vinaigrette and mashed beans.

CORN BITES \$12 ✓ GFA

Corn bites stuffed with arracache topped with sour cream.

TEMPURA CALAMARI \$15 GFA

Beer-battered tempura squid served with chipotle mayo dressing.

GUACAMOLE AND CHIPS \$12 ✓

Served with pico de gallo.

FROM THE OCEAN

BARRIGONA TARTAR \$15 GFA

A tower of tuna, avocado, scallions, quinoa, ponzu, and sesame sauce.

CEVICHE MANGLAR \$15 GFA

Local line-caught white fish and avocado served with plantain chips.

CAMARONES CARIBE \$27 GFA

Coconut shrimp and sweet potato puree with sweet & sour sauce.

PLAYA ROSADA CATCH OF THE DAY \$26 GFA

Grilled fish fillet, sauteed shrimp, vegetables, peppermint, and mango salsa.

SALADS

ENSALADA MANGLAR \$12 ✓ GFA

Mixed greens, strawberries, roasted nuts, and balsamic vinaigrette reduction.

ADD GRILLED CHICKEN OR TUNA STEAK +\$7

ENSALADA DE LA HUERTA \$12 GFA

Mixed greens, mushrooms, mango, pineapple, and fresh cheese with Curcuma vinaigrette.

ENSALADA OSTIONAL \$26 ✓ GFA

Grilled shrimp on a bed of lettuce, herbs, and guacamole, with lemon vinaigrette. Served with tiquisque chips.

FROM THE GRILL

POLLO TAMARINDO \$21 GFA

Grilled chicken breast, sauteed zucchini, sweet potato puree, chayote, and tamarind sauce.

LOMITO OLAS VERDES \$26 GFA

Beef tenderloin with sweet plantains and baby potatoes covered in pepper Dijon mustard sauce.

TENTACIÓN DE NOSARA \$21 GFA

Seasonal steamed fish with ears of baby corn, radish, pickled cucumber, chayote, and sweet chili sauce.



RECOMMENDATIONS

PEJIBAYE GNOCCHI \$26 GFA

Homemade gnocchi made with wheat flour and pejibayes in a creamy avocado sauce with bacon.

SURF N TURF \$28 GFA

Beef tenderloin, sauteed shrimp, seasonal vegetables, passion fruit, and wine reduction sauce.

ATUN LOS DIABLITOS \$26 GFA

Seared tuna with chopped plantain stew served on plantain leaves with homemade tortillas and pickled vegetables.

SIDE ORDERS

CHIPS \$4

HOMEMADE
TORTILLAS \$4

SWEET
PLANTAIN \$3

ACHIOTADO
RICE \$4

FRIED
CASSAVA \$4

DESSERTS

COFFEE PANA COTTA \$6 GFA
Pana cotta with coffee liqueur, squash honey, and garapiñado peanut with cane sugar.

COCONUT RICE PUDDING \$7 GFA
Traditional rice pudding with homemade banana ice cream and pure cocoa nibs.

CHOCO BANANO \$8 GFA
Chocolate bonbons stuffed with bananas, caramel popcorn, and squash honey.

BROWNIE \$8
Homemade brownie with vanilla and chocolate ice cream.

We cook real food for real people from the heart of Nosara. We proudly use native food sources as we work to rescue traditions and culture through food.