

EL MIRADOR
RESTAURANT



Discover a truly unique place adorned by the vibrant tapestry of the sunset-lit sky. This breathtaking spectacle is a rare gem, one that's hard to replicate anywhere else. Soak in the incredible sunsets and the visual feast they offer.

In this fertile volcanic land, we're graced with culinary delights from the gardens and farms of local communities. Each dish on our menu pays tribute to Rincón de la Vieja and Princess Curubanda, the massif of good vibes that fills us with clean energies that ennoble Costa Rica. Nestled in the Guanacaste Conservation Area (ACG), a UNESCO World Heritage Site, our treasure protects the rainforests for generations to come.

As the day winds down, relax and savor a cold drink while the sun gracefully dips below the horizon. Let the soothing melodies of countless passing birds serenade you.

Your culinary journey awaits!

When ordering your favorite dish, keep in mind the following



Small Plate*

As a starter or side dish. Ideal for people with little hunger.



Abundant*

By itself, a satisfying dish. It is not recommended to accompany other dishes or portions.



Normal*

Ideal dish for a main course if you order a starter or a side dish with it.



Very Abundant*

Dish to share. Not recommended for one person as it is likely to leave food behind.

These ratings are a reference to avoid food waste.

BOCAS

TIERRA FÉRTIL (2PEOPLE) \$ 18

Breaded cheese triangles with beet jam, smoked pork yucca croquettes, sautéed beef fajitas, grilled vegetables, guanacastecas corn tortillas, white bean dip and focaccia.

 Very Abundant

ENERGÍA LIMPIA \$ 10

Warm vegetarian appetizer, focaccia and corn tortilla to savor the white bean dip.

 Abundant

CEVICHE EÓLICO \$ 13

A classic in Latin American cuisine; fresh fish from the Pacific coast marinated in lemon, accompanied with chips from the garden.

 Small Plate

PALITOS GEOTÉRMICOS \$ 9

Eggplant and zucchini sticks, breaded and served with natural tomato and cheese sauce.

 Small Plate

LA BANDADA \$ 12

Chicken wings, celery sticks, cucumber and carrot with a special house sauce.

 Small Plate

*Taxes Included

BOCAS

SOPAS Y ENSALADAS

SOPA ERUPCIÓN

\$ 8

Soft and delicate, made with ayote squash and herbs that are baked to extract their best aromas.

 Small Plate

ENSALADA CURUBANDA

\$ 9

A mix of lettuce, sweet chili, fresh hierba buena, cucumber, cheese, and natural yogurt dressing.

 Small Plate

ENSALDA FREÁTICA

\$ 13

Very fresh, with Ciliegina mozzarella from the community of Upala, cherry tomatoes, basil, herbs and olive oil.

 Small Plate

SOPITA CRATER

\$ 8

Chopped vegetables in beef sauce, super fresh and tasty.

 Small Plate

ENSALADA COSECHA

\$ 11

A mixture of grilled hearts of palm, cherry tomatoes, onion, cucumber, cilantro, sweet corn with a delicious honey Dijon dressing to give it a special balance.

 Small Plate


*Taxes Included

ENSALADAS Y SOPAS

FOCACCIAS Y PIZZAS

FOCACCIA JILGUEROS \$ 13

The basics: salt and rosemary.

 Small Plate

PIZZA SANTA ROSA \$ 13

Very simple: mushrooms, mozzarella and pesto.

 Normal Plate

PIZZA GUANACASTE \$ 12

The one that never fails to please: ham and cheese.

 Normal Plate

FOCACCIA LAHAR \$ 11

The best cheese: Ciliegina mozzarella, tomato, and basil.

 Small Plate

PIZZA MIRADOR \$ 15

Fresher: Ciliegina mozzarella, cherry tomato, and basil leaves.

 Normal Plate


PIZZA TACOTAL \$ 11

From the garden: zucchini, eggplant, tomato, and natural herbs.

 Normal Plate


PIZZA RINCÓN DE LA VIEJA \$ 12

Rich flavors: mozzarella, onion, green pesto, and red tomato pesto.

 Normal Plate

PIZZA ACG \$ 15

Our Special: with homemade smoked pork belly.

 Normal Plate

PLATOS PARA NIÑOS

PASTA LA BURRA \$ 9

Very simple, with butter and cheese.

 Abundant - Kids

LOS PERICOS \$ 9

Breaded chicken fingers, served with french fries and a delicious house special sauce made with tropical fruits and La Comarca honey.

 Abundant - Kids

*Taxes Included

PLATOS FUERTES

COSTA RICA \$ 18

Chicken breast with rice in a delicious tropical sauce of banana, ginger and coconut, accompanied by breaded eggplant.



Normal Plate

PACÍFICO \$ 18

Puree, sautéed vegetables with herbs, caramelized onion and breaded tilapia with basil sauce.



Normal Plate

CEDRO \$ 22

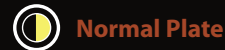
Tenderloin steak bathed in a güipipía coffee sauce with yucca and ripe plantain.



Normal Plate

LA LIBERIANA \$ 13

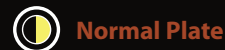
A delicious hamburger with brioche bun and homemade meat patty, caramelized onions, mushrooms, lettuce, and tomato, accompanied by sweet potatoes.



Normal Plate

SANTA MARÍA (CHIFRIJO) \$ 11

One of the favorite dishes of Ticos: rice, white beans, smoked pork, pico de gallo, and delicious seasonal chips.



Normal Plate

DULCES Y POSTRES

GUARIA MORADA \$ 7

"To sweeten things up, ask us about our daily special option"

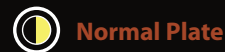
A pana cotta custard with yogurt from the dairy, small drops of orange coulis to give the tropical citrus flavor.



Normal Plate

CAÑAS DULCES \$ 7

Homemade cane juice ice cream. We think you'll love it!



Normal Plate

*Taxes Included

PLATOS FUERTES

Schedule
Lunch: 11:00-2:00 p.m.
Snack Bar-Dinner: 4:00-8:30 p.m.
Pizzeria opens after 4:00 p.m.


BUENA VISTA
DEL
RINCON
Eco Adventure Park - Hotel & Spa