

CALA BOUTIQUE
HOTEL
LUNA

POOL DRINKS

Everything we offer has been prepared from scratch. We intentionally do not buy processed ingredients (sauces, powders, juices,..) because we want to know exactly what we are using as ingredients and we intend to avoid unnecessary plastic packaging.

SuperYouBotanics and the Secret & Sacred medicinal garden at la Senda are a prayer and creation by Viktorija and Inese, intuitive herbalists from Latvia and supporters and promoters of all living plants. Using nature's elements – roots, barks, leaves, flowers, and seeds - they create holistic multi-purpose remedies to enhance the wellbeing of body and all senses.

In the middle of the dry tropical forest,
With the mystical cactus labyrinth nearby,
Tiger Mountain parallels,
A Secret & Sacred Garden dwells,
An invitation to pass by,
A reminder of the abundance of Mother Nature,
And her aromatic medicine nurturing

La Senda is where we cultivate 100% organic vegetables and fruits for the chefs and mixologists of Cala Luna.

APOTHECARY COCKTAILS

by Cala Luna, La Senda and SuperYouBotanics

Vibra 15

Mezcal, ginger, honey, hibiscus

Ananá grill 15

Mezcal, Krishna tulsi from La Senda, pineapple, cinnamon

Tamarindo & spices 15

Mezcal, sage, green chili pepper salt, lime juice

Mezcal fashion 15

Mezcal, espresso, tapa dulce, cinnamon, SuperYouBotanics bitters begginis

Caribbean mule 15

Rum, lemongrass, house-made ginger beer, passion fruit

Cala Luna mule 15

Vodka, kombucha, medicinal lemon verbena, rosemary

Gin & tonic Superyou 15

Tanqueray, cilantro seeds, tonic water, wild cilantro leaf, Superyou bitters sweet like licorice made at La Senda

Xibal tonic 15

Xibal gin, cardemon, fresh basil, basil hydrosol

Espresso rum 15

Coffee rum de Costa Rica, espresso, all spice leaf

OUR CREATIVE COCKTAILS

12 **Mai Tico**

Rum, fresh pineapple juice, amaretto, passion fruit, cane sugar

12 **Piña Luna**

Coconut rum, special pineapple, coconut cream, vanilla

12 **Paraiso Tonic**

Strawberry flavored gin, house dried fruits, tonic water, spices

12 **Sand-Gria**

Red, bourbon, cinnamon
White, Frangelic, passion fruit

12 **Basil mojito**

Rum, tonic water, organic basil, lime, cinnamon

12 **Marga-Rica**

Tequila spice, Triple sec, passion fruit, lime

12 **Cacao fashioned**

Cacao rum de Costa Rica, orange, cinnamon

12 **Luna Iced coffee**

Espresso, Café Rica, Coffee rum, milk

TASTING

Ask your bartender for his suggestions

Mezcal 60

Noble Coyote

Central American 60

Centenario 20 años, Zacapa 23 años, Abuelo XV años

Digestivo 40

Rum de cacao, Rum de café, Plantation rum

WINE

GLASS	BOTTLE	
		Sparkling wines
10	39	Idilicum, Cava Brut Rose, <i>Valencia Spain</i>
10	42	CA'Marian, Prosecco DOC Extra dry, <i>Italy</i>
		White Wines
11	44	Montfrin la Tour, Grenache Blanc, <i>Rhone, France</i>
12	49	Matetic Coralillo, Sauvignon Blanc, <i>San Antonio, Chile</i>
12	53	Matetic Coralillo, Chardonnay, <i>San Antonio, Chile</i>
	47	La Louviere Le Libertin, Sauvignon Blanc, <i>Pays, France</i>
11	41	Cuatro Rayas, Verdejo, <i>Spain</i>
10	39	Pipa, Moscatello, <i>Spain</i>
		Rose Wines
11	44	Montfrin la Tour, Syrah et Grenache, <i>Rhone, France</i>
11	44	Xaneta, Rosado, <i>Spain</i>
		Red Wines
11	44	Cuvee des Galets, Cotes du Rhone, Natural Wine, <i>France</i>
12	49	Padrillos, Malbec, <i>Mendoza, Argentina</i>
12	49	Padrillos, Pinot Noir, <i>Mendoza, Argentina</i>
11	44	Xaneta, Bobal, <i>Spain</i>
12	53	Valdemonjas El Primer Beso, Ribero del Duero, <i>Spain</i>
10	39	Pipa, Tempranillo, <i>Spain</i>
10	39	Pipa, Cabernet Sauvignon, <i>Spain</i>
	41	Cuatro Rayas, Tempranillo, <i>Spain</i>
	44	Montfrin la Tour, Syrah et Grenache, <i>Rhone, France</i>
	53	Animal, Malbec, <i>Mendoza, Argentina</i>
	53	Animal, Cabernet Sauvignon, <i>Mendoza, Argentina</i>
	41	Cuatro Rayas, Tempranillo, <i>Spain</i>

NON-ALCOHOLIC DRINKS

Natural Juices

Hibiscus/ Mango (season)/ Passion fruit/ Pineapple/ Watermelon/ Mixed **10**

Cold Pressed Juices (15 MIN)

Immune system boost, fresh orange juice, turmeric, ginger, lemon, cayenne pepper, camu-camu **10**

Sunshine longevity, pineapple, passionfruit, turmeric, chia (helps the digestive system) **10**

Heart moon, carrot, beetroot, lemon, ginger **10**

Detox, cucumber, pineapple, parsley, celery, lemon, ginger **10**

Kombucha

Turmeric-passionfruit-orange/ Lemon verbena -cardamom/ Ginger-allspice/ Red berries **8**

Smoothies (15 MIN)

Detox jungle delight, celery, pineapple, spinach, kale, ginger, water or orange juice, coconut oil, matcha, spirulina **10**

Cacao energy bliss, unsweetened cocoa powder, almond milk, banana, coconut oil, hemp seeds **10**

Tropical energy, mango, pineapple, cinnamon, ginger, mint, coconut oil, water or orange juice, maca **10**

Artisanal Beer

Guana Honey Blonde. **8**

Guana Brown Ale IPA **8**

COFFEE

Coffee

- 4 Americano or espresso
- 4 Coffee or espresso macchiato
- 4 Café Latte or espresso flat white
- 4 Cappuccino
- 5 Belgian cappuccino (whipped cream)
- 5 Mocha (Belgian chocolate syrup)
- 5 Hot chocolate

Iced Coffee

- 5 Americano or espresso
- 5 Caramel foam
- 5 Mocha
- 7 Caramel or Mocha frappe
- 5 Coffee soda

Specialty

- 11 Irish coffee
- 9 Salted caramel affogato; vanilla ice cream, espresso, salted caramel sauce
- 11 Coffee with licor (Baileys, Frangelico, Coffee rum, Costa Rican Café Rica)
- 9 Exo-Tica, iced espresso, passion fruit, artisanal coffee ice cream, chocolate

- 1 *Switch from regular milk to almond, coconut or oatmeal milk*

THE TEA RITUAL 8

Pour the prepared infusion in a cup. Together with your intention, inhale the aroma of the brew, and let the plants whisper a wisdom or two. Enjoy the tea with the presence of candlelight and connect to your heart and the herbs through all senses (sight, smell, touch, hearing, intuition) and bodies (physical, mental, emotional, energetical, spiritual). Refill the tea pot once again if you want to prolong your tea ritual and its special experience. Each ceramic tea set is created and handmade by indigenous families from the Quitirrisi Territory of Huetar Nation in Costa Rica and is a millenary old tradition of their ancestors.

Refreshing Power, spearmint, lemongrass (cooling and uplifting, antibacterial, brings inspiration). Feel revitalizing and fortifying energy with refreshing and sweet flavors of local mint and world-famous lemongrass. Helps digestion, calm the nervous system, fight bacteria and cold.

Divine Feminine, seasonal flowers, wild virgin sage (nourishing tonic, nervine heart opening, assists women's moon cycle). Celebrate and feel the divinity of life with this exceptional blend that is prepared to connect us with Nature's ever-loving and ever-caring harmony and flow of life.

Sweet Like Licorice, wild anisillo leaf, tarragon, thai basil (soothing digestive, calming, brings clarity and focus). Enjoy this native and intercontinental sweet and spicy herb combination to inspire, bring protection and strength, support digestive system, liver, emotional and mental bodies.

Sacred Alignment, Krishna tulsi (adaptogen, restorative, rejuvenating). This holy sweet basil with cinnamon and clove touch holds powerful and sacred energy to connect us to the gratitude and celebration of life. Its properties offer a potent healing ability to adapt and harmonize any conditions of our physical, mental and emotional bodies giving us potential for our best wellbeing.

Path to Sweet Dreams, sleepy head, lemon verbena, ginger bush (sedative and calming, antibacterial, brings harmony and balance). Prepare your body and senses for the notable time of rest, calm and rejuvenation with this special native herbal blend with unique aromas of sweet, mint, bitter and citrus characteristics, fight bacteria and cold.

FRUIT & HERBAL INFUSIONS

8 **Refrescante**

Fresh mint leaves, lemongrass, ginger, tamarind, mandarin lime juice

8 **Tropical**

Wild anisillo leaf, tarragon, dried pineapple, mango and papaya cubes

8 **Healing**

Turmeric, black pepper, dried all spice leaf, raw honey, pineapple, mandarin lime juice

8 **Agua de Jamaica**

Hibiscus, candied orange peel, raw honey, lemongrass