JAGUAR

RESTAURANT



Here is where our origin lies, to which we've added a touch of sophistication and a bit of creativity to present an experience of delicious Costa Rican cuisine, where every dish tells a story, an anecdote, or a custom that can be shared.

A place where nature and culture combine to create the best of traditional Costa Rican gastronomy with a gourmet touch. Unique colors, aromas, and flavors contained in a proposal for food sustainability in a relaxed atmosphere with a touch of formality, all within the natural ecosystem of the jungle.

A LEGACY OF GASTRONOMIC CULTURE THAT WILL DELIGHT YOU TO THE SOUL.

When ordering your favorite dish, please consider the following classification:



Small portion
Small portion: A dish as an appetizer or side. Ideal for people with little appetite.



Regular
Ideal dish as a main course if you order an appetizer or a side.



Generous
Generous: A dish to satisfy one person. Not recommended to be paired with other dishes or portions.



Very generous:
A dish to share. Not recommended for one person as they are likely to leave food.

STARTERS

LA MONA SALAD $10

Mixed greens, lettuce and spinach with caramelized onions, crispy yuca, hearts of palm, carrots, cherry tomatoes, chickpeas and chive dressing.

LUNA LLENA SALAD $10

Caprese salad with tomato, farm cheese and basil, served with balsamic reduction, egg and house-made toasted bread.

CALLE REAL EMPANADAS $11

Traditional cornmeal empanadas filled with beef, served with house sauce.

PEÑA BRUJA COCKTAIL $16

Plantain ceviche with shrimp and sweet-and-sour sauce.

25 DE JULIO PATACONES $10

Three fried green plantain rounds topped with shredded chicken, lettuce and pico de gallo.

AMOR DE TEMPORADA SOUP $12

Fresh tomato and garden herb soup, served with cheese, chicken and corn tortilla chips.

Tax included

MAIN COURSES

CULO BLANCO ROLLS $14

Cheese-filled zucchini rolls with garden tomato sauce, topped with gratinated cheese.

CHOROTEGA CHICKEN $19

Griddled chicken breast in orange sauce, served with vegetables and yuca sticks.

CASCAJO CHICKEN $21

Chicken breast stuffed with ham and white cheese in a creamy sauce, served with garden salad and mashed potatoes.

SABANERO BEEF LOIN $26

Beef loin with traditional chimichurri, sweet potato mash and roasted vegetables.

MATANGA BEEF TENDERLOIN $27

Beef tenderloin with mushroom sauce, vegetables and mashed potatoes.

SANTA CECILIA PORK $25

Oven-roasted pork with house-made tamarind barbecue sauce, sautéed baby potatoes and grilled corn on the cob.

MURCIÉLAGO FISH FILLET $20

Fish fillet wrapped in plantain leaves with herbs and vegetables, served with rice and curry sauce on the side.

ZONA AZUL FISH FILLET $20

Cereal-crusted fish fillet with patacones (fried green plantains), vegetables and traditional tartar sauce.

Tax included

MAIN COURSES

MURUNDANGA TACOS $20

Fried tortilla with fish sautéed with peppers and onions, creole salad and crispy beetroot.

PLAYAS DEL COCO SPAGHETTI $20

Pasta with shrimp in white sauce, served with house-made bread.

LAS LILAS SPAGHETTI $15

Pasta with Bolognese sauce made with tomato and garden herbs, topped with farm cheese and served with a dinner roll.

DEL CAMPO FETTUCCINE $17

Pasta with sautéed garden vegetables, fresh herbs, olive oil and Parmesan cheese.

CAÑAS DULCES FETTUCCINE $17

Pesto pasta with griddled chicken breast, fresh herbs and Parmesan cheese.

NAYARIT RICE $18

Rice with smoked pork, salad and fried ripe plantains.

TRADITIONAL COSTA RICAN CASADO $15

Traditional Costa Rican platter with rice, beans, salad and your choice of beef or chicken.

LA DIANA SANDWICH $14

Chicken breast, cheese and fresh vegetables on house-made bread.

Tax included

MAIN COURSES

TEMPISQUE BURGER $16

Chicken patty burger with cheese and vegetables, served with French fries.

MINGUITO BURGER $17

Beef patty burger with cheddar cheese and bacon, served with sautéed potato wedges.

KIDS' MENU

LA BURRA PASTA $10

Buttered pasta with grated cheese and house-made bread.

OSO CABALLO CHICKEN FINGERS $14

Breaded chicken fingers with French fries and house sauce.

LA PANTERA QUESADILLA $11

Quesadilla filled with shredded chicken and cheese, served with French fries.

Tax included

DESSERTS

CURUBANDA CAKE $10

Sweet corn cake served with vanilla ice cream and beetroot jam.

GÜIPIPÍA COFFEE CRÈME BRÛLÉE $9

Smooth baked custard infused with local Güipipía coffee, topped with a crisp layer of caramelized sugar.

LLORONA CRÊPE $10

Crêpe filled with tropical fruit compote, topped with house-made caramel and vanilla ice cream.

Tax included

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