



MYSTIQUE

ROOFTOP RESTAURANT

A STORY

Mystique Rooftop at The Retreat Costa Rica is a celebration of the country's landscapes, flavors, and ancestral foodways, brought to life by Chef Pablo Bonilla. A leader in Costa Rica's culinary renaissance, Pablo has spent years working hand in hand with Indigenous communities to preserve traditions, ingredients, and stories that might otherwise be lost.

From the hills of Atenas to the Caribbean and Pacific coasts, every dish is rooted in the bounty of this land. The Retreat's regenerative gardens provide much of what is served, reflecting our deep commitment to sustainability and cultural stewardship.

Pablo's vision for Mystique is to transform these roots into an elevated dining journey, where the land and sea are woven into each plate with equal parts history and innovation.





MYSTIQUE

MENU



THE BEGINNING

THREE BREADS

CHICKPEA / CORN / CASSAVA AND CITRUS BUTTER

THE NOURISHMENT

BROTH

SLOW-ROASTED VEGETABLES

SMALL STORIES

AMOUSE BOUCHE

OYSTER / SOY / MANDARIN

CRIMINI MUSHROOM / QUAIL

CORN / LAMB TARTARE

THE OCEANS WHISPER

FISH TIRADITO

CATCH OF THE DAY / SEASONAL FRUIT LECHE DE TIGRE

THE COASTLINE

GRILLED

SHRIMP / FRUIT BREAD

THE FIRE

MATAMBRE

PORK MATAMBRE / GUAVA MOLE

THE HEART

BRISKET WITH COFFEE AND ORANGE

BEEF BRISKET / CAULIFLOWER AND HOJA SANTA PURÉE

A PAUSE

PALETE CLEANSER

THE SWEET MEMORY

CHURRO

CORN PASTRY CREAM / TAPA DULCE ICE CREAM







MYSTIQUE A STORY



THE BEGINNING

3 BREADS WITH CITRUS BUTTER
(CHICKPEA / CORN / CASSAVA)

GENERATIONS OF AFTERNOON WARMTH IN A BITE: HANDCRAFTED BREADS OF CHICKPEA, CORN, AND CASSAVA TELL THE STORY OF ATENAS. ONCE A KEY STOP ALONG THE HISTORIC COFFEE OXCART TRAIL, ATENAS CAME ALIVE EACH AFTERNOON AS FAMILIES GATHERED FOR COFFEE, SERVING BIZCOCHO CORNBREAD WITH CHEESE. TODAY, CASSAVA BUNS CARRY THAT TRADITION FORWARD, PAIRED WITH LOCALLY SMOKED ATENAS CHEESE, A GENTLE TRIBUTE TO MATERNAL KITCHENS AND THE SPIRIT OF COMMUNITY.







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THE NOURISHMENT SLOW-ROASTED VEGETABLE BROTH

THIS SOOTHING BROTH EMBODIES COSTA RICA'S SPIRIT OF COMMUNAL GENEROSITY. IN MOUNTAIN VILLAGES, NEIGHBORS GATHER, EACH CONTRIBUTING AN INGREDIENT TO A SHARED POT, CREATING AN ACT OF TOGETHERNESS THAT SPANS GENERATIONS. THE RESULT IS A SOUL-WARMING ELIXIR, BRILLIANTLY SIMPLE AND DEEPLY MEANINGFUL.







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SMALL STORIES

AMOUSE BOUCHE TRIO

RAW OYSTERS WITH SOY & MANDARIN
*FROM THE SUN-DRENCHED WATERS OF
THE GULF OF NICOYA, OYSTERS HAND-
HARVESTED BY WOMEN'S CO-OPS ARE
BRIGHTENED WITH SOY AND MANDARIN.*

CRIMINI MUSHROOMS STUFFED WITH
QUAIL *UMAMI-RICH MUSHROOMS FILLED
WITH TENDER QUAIL FROM ATENAS,
HONORING THE MICRO-FARMERS WHO
SUSTAIN LOCAL SPECIES.*

PETITE GALLOS (LAMB TARTAR ON MINI
TACOS)
*MINI TACOS LAYERED WITH LAMB FROM
NEARBY SAN MATEO, THE VILLAGE
GLOWING BENEATH MYSTIQUE, WOVEN
WITH FLAVORS OF HOME AND HILLSIDE.*







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THE OCEANS WHISPER

FISH TIRADITO (CATCH OF THE DAY
IN LECHE DE TIGRE)

DELICATE SLICES OF GOLFO DE NICOYA FISH, OFTEN SEA BASS, ARE BATHED IN A VIBRANT SEASONAL FRUIT LECHE DE TIGRE, CRAFTED FROM FRUIT GROWN IN THE RETREAT'S REGENERATIVE GARDENS. THIS COURSE IS A GRACEFUL HOMAGE TO THE OCEAN'S BOUNTY INTERTWINED WITH THE RENEWAL OF THE LAND.







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THE COASTLINE

GRILLED LANGOSTINO IN SMOKED
BACON & KIMCHI BROTH, WITH
BREADFRUIT PURÉE

LANGOSTINOS FROM THE GULF MEET
THE BOLD EDGE OF BACON-SMOKED
KIMCHI BROTH MAKING A FUSION OF
LAND, SEA, AND CREATIVE TERROIR.
ACCOMPANIED BY BREADFRUIT
PURÉE, A CARIBBEAN STAPLE ALSO
CALLED FRUTA DE PAN, A NUTRIENT-
DENSE GIFT FROM THE COAST,
OFFERING SWEETNESS AND
RESILIENCE.







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THE FIRE

PORK MATAMBRE WITH PINK GUAVA
MOLE ON GARDEN GREENS

MATAMBRE, A ONCE OVERLOOKED,
RICHLY MARBLED PORK, GETS ITS
MOMENT. IT'S ENROBED IN PINK
GUAVA MOLE, MADE FROM THE
RETREAT'S OWN GUAVA TREES, AND
RESTS ON VERDANT GARDEN GREENS.
A RUSTIC CUT REIMAGINED WITH FIERY
GRACE.







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THE HEART

COFFEE-AND-ORANGE BRISKET WITH
CAULIFLOWER & HOJA SANTA PURÉE

A SLOW-COOKED EMBRACE OF
BRISKET, STEEPED IN RETREAT-GROWN
COFFEE AND CITRUS, CARRIES ECHOES
OF SHADE-GROWN PLANTATIONS THAT
RIPPLE THROUGH THE ATENAS HILLS.
SERVED WITH CREAMY CAULIFLOWER
AND HOJA SANTA PURÉE, AN HERB OF
THE MALEKU PEOPLE NATIVE TO
NORTHERN COSTA RICA, THIS DISH IS
BOTH HOMAGE AND HOMECOMING.







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THE SWEET MEMORY CHURRO WITH TAPA DULCE ICE CREAM

A STROLL THROUGH *TURNO* FAIRS:
CHURROS, THE CORN PASTRIES THAT
ONCE WARMED VILLAGE SQUARES
DURING FESTIVAL CELEBRATIONS,
PAIRED WITH TAPA DULCE ICE CREAM
MADE FROM DRIED SUGAR CANE
SYRUP. A SWEET FAREWELL INFUSED
WITH NOSTALGIA AND LOCAL
FESTIVITY.



