

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!



Small Plate

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



Normal

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



Abundant

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



Very Abundant

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

Schedule
4:00 p.m. - 8:00 p.m.

APPETIZERS



SOUPS & SALADS



TIERRA FÉRTIL (2 PERSONS) \$20

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

ENERGÍA LIMPIA \$10

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

PALITOS GEOTÉRMICOS \$10

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

LA BANDADA \$14

Chicken wings with a special house sauce and French fries.

CEVICHE EÓLICO \$14

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

SOPITA ERUPCIÓN \$9

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

ENSALADA CURUBANDA \$10

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

ENSALADA FREÁTICA \$14

Very fresh, with cheese, cherry tomatoes, basil, herbs and olive oil.

ENSALADA COSECHA \$12

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.



FOCACCIAS & PIZZAS



FOCACCIA JILGUEROS \$7

The basics: salt and rosemary.

FOCACCIA LAHAR \$11

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

PIZZA RINCÓN DE LA VIEJA \$13

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

PIZZA SANTA ROSA \$14

Very simple: mushrooms, mozzarella and pesto.

PIZZA MIRADOR \$16

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

PIZZA ACG \$16

Our Special: with homemade smoked pork belly.

PIZZA GUANACASTE \$13

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

PIZZA TACOTAL \$12

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

KID'S PLATES

 PASTA LA BURRA \$9

Very simple, with butter and cheese.



 LOS PERICOS \$11

Breaded chicken fingers, served with french fries..



DESSERTS

 GUARIA MORADA \$8

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



 CAÑAS DULCES \$8

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



 GRANO DE ORO \$10

Milhojas Cake with Güipipía coffee mouse, a house special.



MAIN DISHES

 COSTA RICA \$20

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



 PACÍFICO \$20

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



 CEDRO \$25

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



 LA LIBERIANA \$15

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



 SANTA MARÍA \$12

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



BEVERAGES

COCKTAILS

Passion Fruit Gin Tonic \$10
Classic Gin Tonic \$10
Cucumber Gin Tonic \$10
RED SANGRIA \$9
WHITE SANGRIA \$9
STRAWBERRY DAIQUIRI \$7
PINEAPPLE DAIQUIRI \$7
MANGO DAIQUIRI \$7
PIÑA COLADA \$7
MAI TAI \$8
LONG ISLAND ICE TEA \$10
CAIPIRINHA CAÑAS DULCES \$7
GUARO SOUR PANTHER \$7
CHILI CHOROTEGA \$7
CUBA LIBRE \$7
REGULAR MOJITO \$7
PASSION FRUIT MOJITO \$7
CLASSIC MARGARITA \$7
RINCON MARGARITA \$15

HOUSE SPECIAL

MARGARITA PACAYA \$25
VOLCANO ERUPTIONS \$15
TROPICAL BREEZE \$15
BLUE LAGOON \$15
GUIPIPIA COFFEE MARTINI \$10

NON-ALCOHOLIC COCKTAILS \$4

STRAWBERRY DAIQUIRI
MANGO DAIQUIRI
VIRGIN PIÑA COLADA

SHOTS

GUARO CACIQUE \$5
GREY GOOSE VODKA \$10
RON CENTENARIO \$6
RON FLOR DE CAÑA \$6
BACARDI DARK AND WHITE RUM \$6
JOHNNIE WALKER BLACK LABEL \$10
JOHNNIE WALKER RED LABEL \$9
OLD PARR \$10
JACK DANIEL'S REGULAR \$8
DON JULIO DARK AND WHITE TEQUILA \$15
DON JULIO 70 TEQUILA \$20

BEERS \$4

IMPERIAL
IMPERIAL LIGHT
PILSEN
CORONA \$5

SODAS \$4

FANTA
GINGER ALE
COCA-COLA
COCA-COLA ZERO
SPRITE (FRESCA)
POWERADE
TROPICAL

WATER

WATER \$2
SODA WATER \$4
SAN PELLEGRINO WATER \$5
ZENTRO WATER \$5