



# M E N U

Restaurant Heliconia



## Caesar Salad

**\$14.50**

A crunchy base of romaine lettuce with homemade croutons, dressed with our creamy house Caesar dressing. Accompanied with Parmesan cheese, cherry tomatoes, and crispy bacon complements this classic salad.

**Add-ons: Sautéed shrimp in a mixture of aromatic herbs and garlic**

**(\$9.50)**

**Chicken Breast infused with garlic and herbs**

**(\$7.50)**

## Roasted Squash Cream

**\$12.50**

A creamy roasted squash soup topped with herb croutons, Grana Padano cheese, and a drizzle of infused dried chili oil.

## Plantain “Patacon” with Beef Casserole

**\$18.50**

Crispy green plantain patties, accompanied with a Brangus beef casserole prepared with spices, fresh tomatoes, and chilies from our green house. Served with pico de gallo and fresh guacamole.

## Chicken Pesto Sandwich

**\$18.50**

Tender herbed chicken breast on a artisan focaccia bread, served with a homemade basil pesto, fresh tomatoes, crisp lettuce, and melted cheese. Served with golden, crisp fries.

## Fish Tacos

**\$18.50**

Crispy breaded Seabass nestled on soft tortillas, paired with a crunchy cabbage salad. Fresh dill, cilantro, pickled red onion, and a spicy smoky chipotle mayo completes this vibrant dish.

## Brangus Beef burger with bacon Jelly

**\$22.00**

A delicious 200gr Brangus beef patty embraced by an artisan bread, melted cheddar cheese, lettuce, fresh tomato, grilled onion, pickles, and a savory bacon jelly. Accompanied by French fries and chipotle mayo.

<div><div>Ricotta and Spinach Ravioli</div><div>Handmade ravioli filled with creamy ricotta and fresh spinach, paired with chicken and aromatic garden basil pesto, Grana Padano cheese, dried chilies and sautéed cherry tomatoes adds a final touch to this dish.</div><div>Add-on: Sautéed shrimp in a mixture of aromatic herbs and garlic.</div></div>	<div>\$27.00</div> <div>(\$9.50)</div>
<div><div>Alfredo spaghetti with Shrimp</div><div>Delicate spaghetti covered in a creamy white sauce with fresh mushrooms and sautéed broccoli, all paired with Grana Padano cheese.</div><div>Add-ons: Garlic and herb-infused chicken breast.</div></div>	<div>\$30.00</div> <div>(\$7.50)</div>
<div><div>Seabass Fillet</div><div>Flavorful Costa Rican Pacific Seabass, enhanced with savory garlic and lemon butter, served with two sides of your choice.</div></div>	<div>\$34.50</div>
<div><div>Grilled Tuna</div><div>Freshly Yellowfin tuna from the Costa Rican Pacific, grilled with herbs and glazed with a delicious tamarind and balsamic reduction. Includes two sides of your choosing.</div></div>	<div>\$34.50</div>
<div><div>Churrasco Steak</div><div>A robust yet delicate 300 gr cut of locally sourced Brangus beef, complemented with tasty jalapeño chimichurri, juicy tomatoes, and herb butter, sautéed mushrooms and two sides of your choice.</div></div>	<div>\$43.00</div>
<div><div>Mixed Fajitas</div><div>Flavorful beef loin and tender chicken breast, marinated in herbs and sautéed with sweet peppers and red onions. Served with soft tortillas, fresh pico de gallo, and two additional sides of your choice.</div></div>	<div>\$30.50</div>

## Side Dishes

<div><div>White Rice:</div><div>fresh and flavorful white rice, provides a delicate compliment to any meal.</div></div>	<div><div>French Fries:</div><div>Crispy golden fries are the perfect complement to any dish.</div></div>
<div><div>Creamy Mashed Potatoes:</div><div>A flavorful creamy mashed potato that complements any dish.</div></div>	
<div><div>Sauteed Vegetables:</div><div>A vibrant mix of sauteed vegetables, with herb butter and roasted garlic, offering a tasty and healthy side dish.</div></div>	<div>Extra side Dish (\$5.00)</div>
<div><div>Salad:</div><div>A light blend of mixed greens, arugula, kale, Swiss chard, and cherry tomatoes, providing</div></div>	