MYSTIQUE

A STORY

Mystique Rooftop at The Retreat Costa Rica is a celebration of the country's landscapes, flavors, and ancestral foodways. Rooted in the belief that food is both nourishment and storytelling, Mystique honors Costa Rica's rich culinary heritage while expressing it through a modern, elevated lens.

From the hills of Atenas, where coffee, livestock, and vegetables flourish, to the Caribbean and Pacific coasts, each dish is inspired by the bounty of this land. Ingredients are thoughtfully sourced, with much of what is served coming directly from The Retreat's regenerative gardens, reflecting our deep commitment to sustainability, balance, and respect for nature.

Mystique's tasting journey unfolds like a story, beginning with simple traditions and evolving into refined expressions of flavor and memory. Every plate is designed to connect guests to place, culture, and intention, offering an experience that nourishes the body, inspires the senses, and embodies The Retreat's philosophy of mindful living and meaningful connection.

MYSTIQUE

A LA CARTE MENU

THE BEGINNING

CRUDO MAR Y TIERRA 30

A meeting of coast and highland, where brightness cuts through richness and balance is restored. Fresh corvina bathed in citrus drawn from native cas, softened by coconut yogurt, paired with a warm purple corn taco filled with slow-braised oxtail—delicate, grounded, and quietly indulgent.

BEEF TENDERLOIN TARTARE & CRISPY CASSAVA 18

Tenderloin tartare meets the Costa Rican earth: crisp cassava harvested from our garden, delicate quail egg yolk from nearby Estanquillos de Atenas, and fresh purslane. Raw, golden, crisp, and lush—a little taste of the land surrounding us.

PASTELES GUANACASTECOS 20

A tribute to the ancestral kitchens of Guanacaste, where corn is sacred and time is an ingredient. A traditional maize pastry filled with achiote-seasoned chicken, served with green papaya escabeche to bring lift and clarity.

ENSALADA A LA PARRILLA 18

Fire transforms the familiar. Garden-grown iceberg lettuce lightly charred, layered with citrus-sesame emulsion and coriander chimichurri. Spiced bacon, gentle chili-parmesan sauce, and crisp strands of nixtamalized corn add depth, smoke, and contrast.

PULPO AL PASTOR 22

Inspired by open flames and shared tables. Charcoal-grilled octopus marinated pastor-style, balanced with white mole and fermented chili mayonnaise. Served with sourdough toast to gather every layer of flavor.

PALMAREÑO ROASTED BONE MARROW 22

A tribute to the rich, elemental flavors of Palmares. Roasted bone marrow, deeply savory and silky, served with warm house-made herb sourdough, pickled mustard seeds, and red onion—a beautiful balance of richness, acidity, and earth.

OLLA DE CARNE 20

An essential expression of Costa Rican cuisine. A clarified, patient broth made from beef ribs and oxtail, accompanied by white bean purée, baby corn, smoked goat cheese, a gentle echo of fire, and a delicate sweet corn purée.

TAXES NOT INCLUDED

MYSTIQUE

A LA CARTE MENU

THE MAIN STORY

POLLO MISHKINA 34

A dish shaped by patience and aroma. Grilled chicken gently cooked in banana leaf, preserving moisture and depth. Accompanied by smashed potatoes enriched with thyme butter, pickled jalapeño mayonnaise, and crisp green apple for contrast.

CORVINA TAMARINDO 34

Fire, acidity, and sweetness in quiet harmony. Whole corvina grilled over charcoal, glazed with tamarind and chili. Finished with Andean squash salad and a warm roasted red pepper and tomato sauce.

CAULIFLOWER A LA PARRILLA Y TEMPURA 26

An exploration of texture and restraint. Cauliflower grilled and lightly tempura-fried, layered with mirin-garlic vinaigrette, onion ash, and pickled mustard seeds. Finished with a silky cauliflower and coconut milk purée.

COSTA RICAN BRAISED BEEF TONGUE 34

A dish woven into Costa Rican life, from neighborhood sodas to family celebrations. Slowly braised until meltingly tender, this beloved classic carries the flavors and memories of generations gathered around the table.

SKIRT STEAK A LA PARRILLA 48

Pure fire and precision. Grilled skirt steak cooked to medium, served with creamy squash rice, corn ribs brushed with garlic butter, and a bright citrus salad to cleanse and refresh.

TAXES NOT INCLUDED