

CALA BOUTIQUE
HOTEL
LUNA

POOL MENU

Everything we offer has been prepared from scratch. We intentionally do not buy processed ingredients (sauces, powders, juices,...) because we want to know exactly what we are using as ingredients and we intend to avoid unnecessary plastic packaging.

With the project 6 years ago of starting our own organic vegetable garden at our sister property La Senda, we also knew it would be impossible to cultivate everything we need daily.

What we cannot grow ourselves, we buy from like-minded farmers in the higher elevated cooler Central Valley, so everything we offer you as fruits or vegetables is certified 100% organic.

APPETIZERS

Patacones [GF|VGN|DF] 11

Charred corn and tomato pico de gallo, smoked Panameño pepper and avocado puree, mashed and sauteed red beans, onion ash salt, aromatic herbs from La Senda

Mixed green salad [GF|VGT] 14

Freshly picked green leaves from La Senda, basil and roasted pumpkin seed pesto, balsamic candied tomatoes, fresh arugula leaves, fresh tomatoes, and tamarind balsamic reduction

Tico ceviche [GF|DF] 18

Responsibly caught local fish marinated in mandarin lime juice, onion, red bell pepper and cilantro leaves, seasonal root vegetable chips

Nicoyan Bay shrimp ceviche [GF|DF] 21

Responsibly caught Nicoyan Bay Shrimp marinated in mandarin lime juice, turmeric and fire roasted red bell pepper cream, hibiscus flower pickled red onion, onion ash salt, herbs from La Senda green oil, seasonal root vegetable chips

GF: Gluten Free DF: Dairy Free VGT: Vegetarian VGN: Vegan

All prices in USD and include VAT and service tax

LUCID FOOD

16 **Pasta La Senda** [VGT|GF Upon request]

Hibiscus leaf and basil salsa verde, roasted tomato, toasted sunflower seeds, grana Padano, herbs from La Senda green oil, crispy wild cilantro leaves

18 **Seared house made vegaloumi** [GF|VGN|DF]

Organic cashew nut homemade vegalloumi cheese, red quinoa tabbouleh with aromatic herbs from La Senda, smoked passion fruit BBQ sauce, herbs from La Senda green oil

19 **Chermoula eggplant with sorghum and tahini** [GF|VGN|DF]

Toasted cumin and wild cilantro Chermoula sauce, oven roasted eggplant, caper and raisin sorghum salad (or quinoa depending on the harvest at La Senda), tahini and ginger dressing, homemade preserved creole lemon

21 **Duo midi vegan burgers** [VGN|DF|GF Upon request]

Uno; pan roasted cremini mushrooms, tapa de dulce caramelized onion jam, grilled red bell pepper emulsion, house made dill pickles, tomato, lettuce, house baked sesame brioche bun, home fries, curry salt

Duo; pan roasted cremini mushrooms, green papaya & carrot slaw, avocado puree, pickled red onion, aromatic herbs from La Senda emulsion, tomato, lettuce, house baked sesame brioche bun

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SALAD & HANDHELD

House fries [GF|VGT|DF] 8

Homemade fries accompanied by our best dipping sauces, smoked tropical fruit ketchup, aromatic herbs from La Senda mayonnaise and passionfruit Dijon mustard, curry and oregano salt

Dijon chicken flatbread [DF|GF Upon request] 17

Fresh tomatoes, avocado slices, pickled green papaya and carrot slaw, green herbs from La Senda homemade aioli, house baked whole wheat flatbread, aromatic herbs from our garden, small salad, or fries

Catch of the day taco [GF|DF] 18

Catch of the day marinated in turmeric and garlic pickle, fennel seed and cumin infused red and white cabbage, mango-pineapple ceviche, pickled red onion, mild tamarind sauce, pico de pajaró chili mayonnaise, yellow corn tortilla

Nicoyan Bay grilled shrimp taco [GF|DF] 22

Fresh grilled jumbo shrimp marinated in turmeric and garlic pickle, charred corn, and tomato pico de gallo, fresh turmeric and black pepper infused carrot and green papaya, pickled red onion, mild tamarind sauce, aromatic herbs from La Senda mayonnaise, yellow corn tortilla

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SALAD & HANDHELD

15 Costa Rican prensadas [VGT|GF]

Locally sourced yellow corn tortilla, Costa Rican Palmito cheese, smoked Panameño pepper and avocado puree, charred corn pico de gallo, pico de pajarito chili mayonnaise

Add grilled chicken (\$5) or grilled Nicoyan Bay shrimp (\$12)

16 Tiquisimo Salad [GF|VGN|DF]

Freshly picked green leaves from La Senda, fresh tomato, cucumber and radish, fire roasted red bell pepper emulsion, poached yuca cubes tossed with wild cilantro mojo, hibiscus pickled red onion, seasonal root vegetable chips, cilantro leaves

Add grilled chicken (\$5) or grilled Nicoyan Bay shrimp (\$12)

14 La Senda salad [GF|VGN|DF]

Freshly picked green leaves from La Senda, green papaya, carrot, pickled turmeric with olive oil and Creole lime, mango, organic raw peanuts, aromatic herbs from our garden, ginger oil, passionfruit Dijon dressing

Add grilled chicken (\$5) or grilled Nicoyan Bay shrimp (\$12)

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OCEAN

Catch of the day in tamarind sauce [GF|DF] 26

Fresh fish of the day wrapped in banana leaf, ginger scales, sesame oil, caramelized carrot and ginger puree, tamarind agrodolce sauce, balsamic tamarind reduction

Catch of the day in green papaya curry [GF|DF] 27

Fresh pan roasted fish of the day, fondant of seasonal root vegetables, yellow curry and green papaya sauce

Grilled Pacific octopus [GF|DF] 25

Fresh grilled octopus from our Pacific coast, curry and coconut sweet potato puree, fire roasted red bell pepper and turmeric emulsion, crispy yuca

Olive & caper catch of the day [GF|DF] 25

Fresh fish of the day fillet a la plancha, tomato, caper, and black olive sauce, honey roasted garlic and butternut squash puree

Linguini allo scoglio [DF|GF Upon request] 26

Fresh shrimp, clams, and mussels sauteed in garlic, parsley, and fresh cherry tomatoes, and finished with red pepper flakes

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EARTH

31 Pesto rosso picanha [GF]

Bagaces grass-fed beef picanha (300g) a la plancha, balsamic roasted tomato pesto, fondant of seasonal root vegetables

23 Confit & BBQ pork tenderloin [GF|DF]

Confit and char-grilled locally sourced pork tenderloin, smoked passionfruit BBQ sauce, caramelized carrot and ginger puree

23 Grilled Caribbean chicken [GF|DF]

Toasted cumin and curry spiced grilled free-range chicken breast, panameno pepper caramel au jus, curry spiced and coconut sweet potato puree

23 Creole lime chicken [GF|DF]

Pan roasted free-range chicken breast scented with rosemary and oregano, homemade preserved creole lemon, Kalamata olives and white wine pan sauce, caper and raisin quinoa salad

23 Duo midi Cala Luna burger [GF Upon request]

Uno; Bagaces grass-fed beef, Costa Rican Palmito cheese, crispy bacon, tapa de dulce & caramelized onion jam, homemade dill pickles, roasted tomato mayonnaise, house baked sesame seed Brioche bun, home fries, curry salt

Duo; Bagaces grass-fed beef, Costa Rican Palmito cheese, green papaya and carrot slaw, avocado puree, charred and pickled red onion, aromatic herbs from La Senda mayonnaise, house baked sesame seed Brioche bun

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DESSERT

Belgian chocolate mousse tarte [GF] **11**

Callebaut Belgian chocolate mousse, blackberry, orange and red wine gel, chocolate cake flourless biscuit, honey caramelized raw peanut powder

Traditional Costa Rican coconut flan [GF] **11**

Coconut cardamom flan, caramelized coconut dulce de leche, hibiscus flower meringue, pineapple

Coffee semifreddo [GF] **11**

Costa Rican coffee semifreddo, cocoa coffee granita, caramelized coffee, and cacao nibs

Crème brulee [GF] **11**

Lemon verbena infused custard, caramelized sugar crust

Passionfruit & white chocolate mousse [GF] **11**

White chocolate and homemade yoghurt mousse, passionfruit coulis, vanilla tuille

Café Costa Rica [GF] **11**

Costa Rican coffee licor cream, salted caramel, vanilla ice cream, Nicoyan Gulf sea salt

Tropical sorbet [GF|DF] **10**

Ask your server for our seasonal flavors

Your choice of ice cream [GF] **10**

Ask your server for our seasonal flavors

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For more than 10 years our philosophy has been to source as much locally or nationally as possible. That is why e.g., we do not offer salmon (cold water fish) on our menu but prefer to work directly with local fishermen and we buy limes, oranges, plantain, papayas,... from our employees in season.