



La  
Diosa

Food Menu

---

BITES

Picadillo de Arracache Mini Tacos (v) (gf)

Handmade corn tortillas filled with arracache picadillo, a root vegetable with notes of celery and roasted chestnut. Everyday comfort, elegantly reimagined.

\$20

Classic Costa Rican-Style Ceviche (gf)

Daily catch marinated in lime with sweet pepper, red onion, and cilantro, served with crisp green plantain patacones.

\$25

Pejibaye & White Bean Hummus (v) (gf)

Golden hummus of pejibaye (peach palm) and white beans, sprinkled with Latin za'atar, with cassava and plantain chips.

\$15

Golden Yuca Croquettes

Golden yuca croquettes filled with savory arracacha hash, served over silky black bean purée with house-made pickled vegetables. Finished with grated Bagaces cheese and crispy fried culantro coyote for a true taste of Costa Rica.

\$14

Empanadas de Chicharrón (gf)

Corn masa empanadas filled with spiced pork chicharrón, golden and crispy, with a side of avocado sauce.

\$15

Nicoya Purple Corn Tuna Tostada (gf)

Crisp tostada of hand-ground purple corn topped with raw tuna, cucumber, and spicy squash jam.

\$18

---

PLATES

Ensalada Gorda

Mixed greens with panko-crusted chicken Milanese, smoked goat cheese, avocado, cucumber, cherry tomatoes, red onion, carrot, kimchi bacon, patacón croutons, fresh jalapeño, quail eggs, and house vinaigrette.

\$28

Pablo's Special Chicken & Waffles

Crispy fried chicken served over pejibaye waffles, drizzled with honey infused with Costa Rican juanilama, served with a side of coleslaw.

\$25

Brioche Brisket Sliders

Slow-braised brisket in au jus with melted Costa Rican palmito cheese and pickles on homemade brioche, served with potato wedges and coleslaw.

\$25

Cassava Flatbread

Yuca-based flatbread layered with tomato sauce, smoked ham, Costa Rican palmito cheese, fresh palmito and cherry tomatoes.

\$25

### La Diosa Sourdough Steak Sandwich

Homemade rye sourdough with mixed seeds layered with grilled skirt steak, garden arugula and spinach, fermented tree tomato jam, balsamic caramelized onions, and melted Costa Rican smoked and palmito cheeses. Rustic, bold, and deeply satisfying.

\$45

### La Diosa Garden Nachos

Our take on the classic. House-made tortilla chips topped with creamy vegan nacho sauce crafted from roasted sweet peppers, refried beans, walnut "meat," shredded chicken, fresh pico de gallo, guacamole, and our signature house-pickled jalapeños.

\$35

### The Costa Rican Chifrijo

A beloved Costa Rican favorite featuring crispy chicharrón, seasoned rice, tender beans, fresh pico de gallo, and house-pickled jalapeños. Comforting, flavorful, and perfect for sharing—or keeping all to yourself.

\$22

### Heritage Chicken Guacho

A comforting Costa Rican classic of slow-simmered soupy rice cooked in a rich vegetable broth infused with achiote and served with tender shredded chicken. Nourishing, deeply flavorful, and made the traditional way.

\$25

### Heritage Pork Guacho

Slow-cooked soupy rice prepared with a rich vegetable broth, achiote, and tender shredded pork. This hearty Costa Rican comfort dish is full of warmth, depth, and authentic local flavor.

\$25

Taxes not included