

**JAGUAR**  
RESTAURANT





Here is where our origin lies, to which we've added a touch of sophistication and a bit of creativity to present an experience of delicious Costa Rican cuisine, where every dish tells a story, an anecdote, or a custom that can be shared.

A place where nature and culture combine to create the best of traditional Costa Rican gastronomy with a gourmet touch. Unique colors, aromas, and flavors contained in a proposal for food sustainability in a relaxed atmosphere with a touch of formality, all within the natural ecosystem of the jungle.

**A LEGACY OF GASTRONOMIC CULTURE  
THAT WILL DELIGHT YOU TO THE SOUL.**



Cuándo vaya a ordenar su plato favorito tenga en cuenta la siguiente clasificación:



**Small portion**

Small portion: A dish as an appetizer or side. Ideal for people with little appetite.



**Regular**

Ideal dish as a main course if you order an appetizer or a side.



**Abundante**

Generous: A dish to satisfy one person. Not recommended to be paired with other dishes or portions.



**Very generous:**

A dish to share. Not recommended for one person as they are likely to leave food.

## ◉ STARTERS ◉

### LA MONA SALAD \$7



This delightful blend of green leaves, carrot, tomato, caramelized onion, and crunchy casava is served on a bed of creamy white bean hummus.

### FULL MOON SALAD \$8



A fresh combination of green leaves harvested from the garden, tomato, farm cheese, basil dressing, and rustic focaccia.

### CEVICHE TEMPISQUE \$10



Delicious and fresh fish ceviche with pineapple, onion, lime, crunchy corn, and homemade chips.

X  
X  
X

### EMPANADAS CALLE REAL \$9



Authentic homemade corn empanadas filled with savory beef and served with our special house sauce.

X  
X  
X

### CROQUETAS PEÑA BRUJA \$8



Crispy fish croquettes seasoned with fresh herbs and served with a zesty cilantro sauce.

### CANASTAS 25 DE JULIO \$9



Typical green plantain baskets filled with sautéed chicken and topped with a creamy cheese sauce.

### AMOR DE TEMPORADA SOUP \$10



Delicious soup made with fresh tomatoes, garden herbs, cheese, chicken, and corn tortilla chips.

## ◉ MAIN COURSES ◉

### CULO BLANCO ROLLS \$12



Savory eggplant rolls filled with cheese and herbs, perfectly complemented by a rich and natural garden tomato sauce.

### CHOROTEGA CHICKEN BREAST \$17



Grilled chicken breast in orange sauce, served with vegetables and cassava fries.

### CASCAJO CHICKEN BREAST \$18



Creamy chicken breast stuffed with ham and white cheese served with a medley of sautéed vegetables and fluffy white rice.

### SABANERO BEEF TENDERLOIN \$22



Grilled beef tenderloin, accompanied by grilled vegetables and traditional chimichurri.

### MATANGA TENDERLOIN STEAK \$25



Tenderloin steak bathed in mushroom sauce and served with a medley of vegetables and creamy mashed potatoes.

### SANTA CECILIA PORK \$22



Traditional grilled pork dish, corn tortilla, white beans, and pico de gallo.

### MURCIÉLAGO FISH FILLET \$18



Fish fillet delicately wrapped in banana leaves, aromatic herbs, and vegetables simmered in a creamy coconut curry sauce, served with fragrant rice.

### BLUE ZONE FISH FILLET \$18



Freshly caught fish fillet coated in a crispy corn flour crust served with ripe plantain chips, mixed vegetables, and a classic tartar sauce.

## ◉ MAIN COURSES ◉

### MURUNDANGA TACOS \$16



Homemade corn tortillas and fish fillets marinated in a fiery chipotle sauce and seared to perfection are served with crispy breaded beets.

### PLAYAS DEL COCO SPAGHETTI \$18



Creamy shrimp pasta served with a side of freshly baked bread.

### LAS LILAS SPAGHETTI \$16



Homemade pasta with hearty meatballs simmered in a rich tomato sauce, topped with fresh herbs and farm-fresh cheese, served with dinner rolls.

### DEL CAMPO FETTUCCINI \$14



Sautéed garden vegetable pasta with fresh herbs, olive oil, parmesan cheese, and dinner rolls.

### CAÑAS DULCES FETTUCCINIS \$14



Fresh pasta tossed in a homemade pesto, bursting with the flavors of fresh basil and our local farmer's cheese.

### VON SEEBACH RICE \$16



A fresh and balanced dish: rice cooked with vegetables, tender chicken, and aromatic herbs. Served with crispy breaded eggplant, crunchy on the outside and soft on the inside.

### NAYARIT RICE \$16



A traditional rice dish cooked with local vegetables and pork, seasoned with native herbs, is served with ripe plantains, a classic accompaniment in our region.

### CASADOS \$13



Homemade bread with grilled chicken breast and cheese served with french fries. Rice, beans, vegetables, salad, fresh cheese, sweet plantain, corn tortilla, and a protein choice between beef or chicken.

## ◉ MAIN COURSES ◉

### LA DIANA SANDWICH \$12



Homemade bread with grilled chicken breast and cheese served with french fries.

### MINGUITO HAMBURGER \$12



Homemade bread with homemade meatloaf, cheese, and french fries.

## ◉ KIDS' MENU ◉

### LA BURRA SPAGHETTI \$8



para niños

Traditional spaghetti with butter and parmesan cheese.

### OSO CABALLO CHICKEN FINGERS \$12



para niños

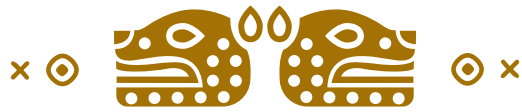
Breaded chicken breast with fries and house-made sauce.

### PANTHER QUESADILLA \$9



para niños

Classic grilled cheese and chicken tortilla, cooked to perfection for an authentic, homemade taste.



## DESSERTS

### CURUBANDA CAKE \$8



Corn cake with vanilla ice cream and pineapple sauce.

### TRES LECHES GUIPIPIÁ CAKE \$8



Coffee-infused tres leches cake with a hint of Guipipía Gourmet Coffee.

### LLORONA CREPE \$8



Homemade crepe filled with artisanal dulce de leche and creamy vanilla ice

### DESSERT OF THE DAY \$8



Ask your server about our chef's daily dessert.



## ◉ BEVERAGES ◉

### COCKTAILS

Strawberry Daiquiri	\$7
Pineapple Daiquiri	\$7
Mango Daiquiri	\$7
Piña colada	\$7
Guaro Sour Panther	\$7
Cuba libre	\$7
Regular Mojito	\$7
Passion Fruit Mojito	\$10
Classic Margarita	\$7
Rincon Margarita	\$15

### NON-ALCOHOL

Strawberry Daiquiri	\$4
Mango Daiquiri	
Virgin Piña Colada	

### BEERS

Imperial	\$4
Imperia Light	
Pilsen	
Corona	\$5

### SHOTS

Guaro Cacique	\$5
Grey Goose Vodka	\$10
Centenario Rum	\$6
Flor de Caña Rum	\$6
Bacardi Black & White Rum	\$6
Johnnie Walker Black Label	\$10
Johnnie Walker Red Label	\$9
Old Parr	\$10
Jack Daniel's	\$8
Don Julio Tequila Black & White	\$15
Don Julio Tequila 70	\$20

### SODAS

Fanta	\$4
Gin Ale	
Coca-Cola	
Coca-Cola Zero	
Fresca	
Powerade	
Tropical	

### WATER

Water	\$2
Sparkling Water	\$4
Zetro	\$5
San Pellegrino Water	\$5



BUENA VISTA  
DEL  
RINCON

*Eco Adventure Park · Hotel & Spa*

Taxes included

