

# Menu



## JAGUAR RESTAURANT

### WELCOME

Traditional gastronomy is a key expression of cultural identity of its people, enjoying an exquisite culinary experience. From the garden to the table, the best local harvest is merged with our traditional cooking; eggs, fruits, vegetables, grains, milk and dairy products. Our menu offers a delicious experience of flavors based on seasonal products prepared with natural ingredients while enjoying of the Guanacaste culture next to the Rincón de la Vieja rainforest.

Feel at home!



## APPETIZERS

### **LA MONA SALAD \$ 6**

A healthy salad with green leaves (lettuce, spinach & basil), tomato, caramelized onion and fried cassava. Served with carambola vinaigrette.

### **FULL MOON SALAD \$ 7**

Green leaves, tomato with homemade cheese. Served with basil dressing and focaccia.

### **TEMPISQUE CEVICHE \$ 9**

Amazing combination of fresh fish, pineapple, onion, cilantro, lemon and crispy corn.

### **CALLE REAL EMPANADAS \$ 8**

Cornmeal empanada stuffed with meat, served with chipotle sauce.

### **ROCA BRUJA CROQUETTES \$ 7**

Fish croquettes with fresh herbs and cilantro sauce.

### **25 DE JULIO BASKETS \$ 8**

Green banana basket filled with chicken and delicious cheese sauce on top.

### **AMOR DE TEMPORADA SOUP \$ 10**

This recipe made with tomatoes and herbs from our garden, offers a rich and lively tomato flavor to the soup. Served with chicken, cheese and corn tortilla chips.

### **PORT CUAJINIQUIL SOUP \$ 14**

Pacific coast seafood soup with fresh herbs and milk.

*US \$/ Taxes included.*

## MAIN COURSES

### **CULO BLANCO ROLLS \$ 12**

Eggplant rolls in a natural tomato sauce, homemade cheeses and basil from our garden.

### **CHOROTEGA CHICKEN \$ 16**

Grilled chicken breast served with stuffed zucchini and topped with a light orange sauce that creates a wonderful and tropical taste!

### **CASCAJO CHICKEN \$ 18**

Chicken breast filled with bacon and cheese, topped with a creamy white wine sauce, buttered vegetables and white rice.

### **PUERTO CUAJINIQUIL RICE \$ 18**

A rice with pacific coast seafood, fresh herbs, green salad and fried cassava.

### **NAYARIT RICE \$ 17**

Pork ribs rice with herbs, served with ripe plantains and a typical cabbage salad.

### **CASADOS COSTARRICENSES-COSTA RICAN MEAL \$ 13**

Rice, beans, ripe plantains, vegetables, green salad, cheese and corn tortilla, beef or chicken.

*US \$/ Taxes included.*

## MAIN COURSES

### **SANTA CECILIA PORK \$ 20**

Grilled pork, corn tortilla, blended beans and pico de gallo.

### **MATANGA TENDERLOIN \$ 28**

Beef tenderloin with bacon, mashed potatoes, roasted broccoli and mushroom sauce.

### **SABANERO LOIN \$ 25**

Colorful chimichurri sauce made with chopped fresh parsley, minced garlic, olive oil, salt, pepper and vegetables are the best accompaniment for this beef loin.

### **BLUE ZONE \$ 16**

Catch of the day fish breaded with pinol(corn-derived species), with vegetables and fried plantain slices.

### **BAT \$ 17**

Catch of the day fish wrapped in banana leaves, herbs, rice and vegetables in coconut sauce with curry.

### **MURUNDANGA TACOS \$ 15**

Fish taco made of corn tortilla topped with sweet chili, cabbage, chipotle sauce and breaded beetroot.

*US \$/ Taxes included. .*

## MAIN COURSES

### **PLAYAS DEL COCO SPAGHETTI \$ 18**

Spaguetti served with shrimp, a delicious white sauce, with parmesan cheese and homemade bread.

### **LAS LILAS SPAGHETTI \$ 16**

Meatball pasta served with a natural tasty tomato sauce, parmesan cheese and homemade bread.

### **COUNTRYSIDE SPAGUETTI \$ 13**

Seasonal baked vegetables, fresh herbs, olive oil, parmesan cheese and homemade bread.

### **CAÑAS DULCES FETTUCCINE \$ 13**

Simple and traditional; homemade fettuccine with basil sauce, parmesan cheese and bread.

### **JICARO VALLEY FETTUCCINE \$ 22**

From the Pacific Coast; squid, shrimp, fish, crab and shells, served with parmesan cheese and bread.

*US \$/ Taxes included.*

## CHILD'S MENU



### LA BURRA PASTA \$ 8

Spaghetti with butter and parmesan cheese.

### LA DIANA SANDWICH \$ 9

Cereal-crusted chicken, served with French fries.

### MINGUITO HAMBURGERS \$ 12

Homemade beef patty with brioche bread, cheese, tomato and lettuce. Served with French fries.

### PANTERA QUESADILLAS \$ 8

Grilled corn tortilla with cheese.



### OSO CABALLO CHICKEN FINGERS \$ 13

Cereal-crusted chicken, served with french fries.

## DESSERTS

### TRES LECHES GUIPIPIÁ \$ 7

Delicious tres leches cake with Guipipía coffee.

### CURUBANDA CAKE \$ 7

Corn cake with a natural and traditional taste, pineapple sauce and vanilla ice cream on the top.

### LAS MEMÉ CAJETA \$ 6

Soft toffee "cajeta".

### LLORONA CREPE \$ 7

Filled with "cajeta", served with ice-cream.

*US \$/ Taxes included.*