MYSTIQUE
A STORY



THE CONCEPT

Mystique Rooftop at The Retreat Costa Rica is a celebration of Costa Rica's flavors, landscapes, and ancestral foodways brought to life by Chef Pablo Bonilla. Recognized as a leader in the country's culinary renaissance, Pablo has spent years working alongside Indigenous communities to preserve traditions, ingredients, and stories that might otherwise be forgotten. His vision for Mystique is to transform these roots into an elevated dining journey, weaving the land and sea into each plate while honoring both history and innovation. Tonight's tasting menu unfolds as a narrative, from The Beginning to The Sweet Memory, inviting you to experience Costa Rica through flavors that nourish, inspire, and connect.

MYSTIQUE MENU



THE BEGINNING

THREE BREADS

CHICKPEA / CORN / CASSAVA AND
CITRUS BUTTER

THE NOURISHMENT

BROTH

SLOW-ROASTED VEGETABLES

SMALL STORIES

AMOUSE BOUCHE

OYSTER / SOY / MANDARIN
CRIMINI MUSHROOM / QUAIL
CORN / LAMB TARTARE

THE OCEANS WHISPER

FISH TIRADITO

CATCH OF THE DAY / SEASONAL FRUIT
LECHE DE TIGRE

THE COASTLINE

GRILLED

SHRIMP / FRUIT BREAD

THE FIRE

MATAMBRE

PORK MATAMBRE / GUAVA MOLE

THE HEART

BRISKET WITH COFFEE AND ORANGE

BEEF BRISKET / CAULIFLOWER AND
HOJA SANTA PURÉE

A PAUSE

PALETE CLEANSER

THE SWEET MEMORY

CHURRO

CORN PASTRY CREAM / TAPA DULCE
ICE CREAM