
MENÚ



RESTAURANTE MIRADOR

This is a special place to enjoy incredible sunsets, with views of the Guanacaste pampa and the Pacific coast in the background, a visual spectacle by itself that is adorned with the beautiful and colorful clothing of the sky at sunset. It will be difficult to repeat something similar in some other place.

The Mirador honors the views of the Gulf of Papagayo, Santa Elena Bay, the Orosí and Rincón de la Vieja volcanoes, the Góngora, Cañas Dulces, and San Roque hills, to the production of renewable energies; Borinquen I Geothermal Project and wind farms.

The perfect place to enjoy a snack and have a delicious cocktail and relax before the day ends.

Here you can play a game of pool, watch some TV activity or enjoy board games with family or friends.

A menu that honors Rincón de la Vieja and Princess Curubanda, the massif of good vibes that fills us with energy; geothermal and wind energy add to the production of clean energy that enlarges Costa Rica. It is one of the most active volcanoes in the country, which has given these lands what is necessary to harvest food for our people. It is composed of cones of magma or lava flows.

To the southeast of the main crater is its neighbor, the Santa María volcano at 1,696 m.s.m. One of the main dangers that the volcano has is the formation of volcanic lahars or mud currents that are accentuated by the rains. The most frequent eruptions are of the phreatic type and are constantly monitored by the National Seismological Network.

The rich volcanic soils allow the harvest of iconic products such as beans in the community of Quebrada Grande or Las Lilas, plantains in Upala, cassava from Cañas Dulces, and vegetables from El Cedro. The blessed land of so many crops, of dairy farming and fattening! In addition, a great treasure is the National World Heritage Site which protects the tropical forest of our children.

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APPETIZERS

Tierra Fértil (2 personas)

\$15

A plate to share with breaded farm cheese triangles and beetroot jam, yucca croquettes stuffed with smoked pork, sautéed pork fajitas, Guanacaste corn tortillas, white bean hummus, and focaccia.

Palitos Geotérmicos

\$6

Eggplant and zucchini sticks breaded with pomodoro sauce and cheese.

Energía Limpia

\$8

Delicious vegetarian antipasto served hot and accompanied with focaccia.

Santa María

\$8

A favorite Costa Rican dish; rice, white beans, homemade pork, pico de gallo, avocado and delicious seasonal chips.

La Bandada

\$12

Chicken wings with celery, cucumber, and carrot to enjoy with ranch, buffalo, and barbecue sauce.

Ceviche Eólico

\$12

Fresh fish from the Pacific coast and avocado and chips from the farm. Ceviche is always a classic in Latin American gastronomy.

La Liberiana

\$10

A delicious hamburger with brioche bread and homemade meatloaves, caramelized onion, mushrooms, lettuce and tomato, accompanied by sweet potatoes.

SALADS & SOUPS

Ensalada Curubanda

\$7

A mix of lettuce, sweet chili, mint, cucumber, salty cheese, natural yogurt dressing, and focaccia.

Ensalada Cosecha

\$10

The natural heart of palm, avocado, tomatoes, lettuce, radish, and a delicious beetroot dressing that will give a special balance.

Ensalada Freática

\$10

Very fresh, with bocconcini cheese from the Upala area, cherry tomatoes, basil, herbs and olive oil.

Sopa Erupción

\$6

An explosion of flavors, where the Costa Rican banana is the special ingredient within a background of vegetables.

Sopita Cráter

\$6

Chopped vegetables in beef stock, always very natural, with an intense color from the vegetables.

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FOCACCIAS & PIZZAS

Focaccia Jilgueros

The classic, with rosemary and salt.

\$10

Focaccia Lahar

We add tomato, basil and the delicious Upala bocconcini cheese.

\$6

Pizza Rincón de la Vieja

Mozzarella cheese, onion, green pesto and red tomato pesto, will give a rich combination of flavors.

\$8

Pizza Tacotal

A vegetarian option with fresh and natural ingredients; mushrooms, avocado, tomatoes and mozzarella.

\$10

Pizza Mirador

Bocconcini cheese, cherry tomato, and basil leaves are a fresh combination for a very natural pizza.

\$10

Pizza ACG

With homemade smoked pork belly, mozzarella, and natural tomato sauce.

\$10

Pizza Guanacaste

Jam and cheese.

\$10

Pizza Santa Rosa

Very simple; mushrooms, mozzarella and pesto.

\$15

Burrata Upala

Where they make the best burrata, Upala! Super fresh with a rich focaccia.

\$20

MAIN COURSE

Costa Rica

Chicken breast with rice in a delicious tropical banana, ginger and coconut sauce.

\$18

Cedro

Tenderloin bathed in a güipipía coffee sauce with cassava and plantain.

\$23

Pacífico

Tilapia fillet with potatoes, caramelized onion, and herb sauce.

\$18

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KIDS

La Burra

Pasta with butter and cheese. Very simple.

\$7

Los Pericos

Breaded chicken fingers with cereal, and French fries.

\$10

DESSERTS

Cañas Dulces

Ice cream with cane juice, you will love it because it is homemade.

\$4

Guaria Morada

A panna cotta with yogurt from the dairy, and small drops of orange coulis to give the citrus tropical flavor.

\$6

Grano de Oro

Millefeuille with Güipipía coffee mousse, a house special.

\$8