

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.

EMPANADAS CALLE REAL \$9



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

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 FETTUCCHINI \$14



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

CAÑAS DULCES FETTUCCHINIS \$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

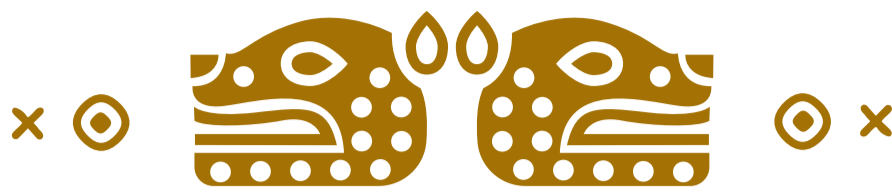
Breaded chicken breast with fries and house-made sauce.

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 cream.

DESSERT OF THE DAY \$8



Ask your server about our chef's daily dessert.



BUENA VISTA
DEL
RINCON

Eco Adventure Park · Hotel & Spa