

# Menu

Restaurant The Fig



## Garden Salad

**\$14.50**

A refreshing mix of lettuces, arugula, and kale, highlighted by quinoa, Grana Padano cheese, and caramelized cashews. Cucumbers, cherry tomatoes, red onions, dehydrated cranberries, croutons, and balsamic vinaigrette with sugar cane honey create a symphony of flavors.

**Add-ons:**

Sautéed Shrimp with herbs and garlic.

(\$9.50)

Herbed Chicken Breast.

(\$7.50)

## Smoked Salmon Carpaccio

**\$20.00**

Delicate slices of smoked salmon, marinated with extra virgin olive oil, lemon, and mustard seeds. Topped with red onion, capers, dill, Grana Padano cheese, and a sprinkle of smoked paprika. Served with sourdough toast.

## Roasted Tomato Soup

**\$14.50**

Delicious roasted tomatoes and garden herbs unite in a luscious soup. Topped with a cumin cream, basil oil, sourdough croutons, and fresh Monteverde cheese.

## Beef "Gallo" carnitas

**\$18.50**

Slow-cooked, shredded beef, prepared with stone-ground chiles and spices. Accompanied by handmade tortillas, fresh pico gallo, guacamole, pickled onion, and fresh Monteverde cheese.

## Fresh Tuna Ceviche

**\$18.50**

Fresh yellowfin tuna, marinated with mandarin lemon juice, served with a sautéed ají sauce, sesame oil, red onion, cilantro, and avocado. Complemented with crunchy Malanga chips.

## The Fig Club Sandwich

**\$18.50**

A delicious sandwich layered with crispy lettuce, egg, bacon, fresh sliced tomatoes and tender chicken breast, elegantly staked between perfectly toasted buns. Topped with golden crispy fries and a homemade chipotle mayonnaise.

## Brangus Beef burger with bacon Jelly

**\$22.00**

A delicious 200gr Brangus beef patty embraced by an artisan bread, melted cheddar cheese, lettuce, fresh tomato, grilled onion, pickles, and a savory bacon jelly. Accompanied by French fries and chipotle mayo.

## Spinach and Ricotta Ravioli \$27.00

Handmade spinach and ricotta ravioli topped with a creamy squash sauce, served with fresh Guanacaste mozzarella, toasted sourdough bread, and garden-fresh basil pesto.

**Add-ons:** (\$9.50)

Beef loin fajitas | Smoked sliced salmon | Sautéed Shrimp with Herbs and Garlic  
| Herbed Chicken Breast

## Spaghetti in Roasted Tomato Sauce \$24.50

Spaghetti in a delicious tomato sauce and a herb reduction, with sautéed cherry tomatoes, garlic, basil pesto from our green house and fresh mozzarella from Guanacaste.

**Add-ons:** (\$9.50)

Beef loin fajitas | Smoked sliced salmon | Sautéed Shrimp with Herbs and Garlic  
| Herbed Chicken Breast

## Churrasco Steak \$43.00

A 300 g. cut of locally sourced Brangus beef, accompanied by a delicious roasted garlic chimichurri, herb butter, and sautéed onions. Served with two sides of your choice.

## Fresh Tuna Medallion with Shrimp \$34.50

Fresh yellowfin tuna from the Costa Rican Pacific, served with an herb butter, dill, capers, lemon, and sautéed shrimp. Complemented with two sides of your choice.

## BBQ Pork Ribs with Chipotle and Honey \$34.50

Tender St. Louis- Style pork ribs, slow-cooked with spices and a smoky rosemary, and lathered with our special BBQ sauce. Includes two sides of your choice.

### Side Dishes

**Truffled Potatoes:** : Potatoes, flavored with truffle, herbs, and Grana Padano cheese, offer a luxurious side to your meal.

**Sautéed Vegetables:** : A mix of sautéed vegetables with herb butter and roasted garlic, offering a tasty and healthy side dish.

**Creamy Mashed Potatoes:** : A creamy and delicious mashed potatoes that complements any dish.

**Salad:** : A light blend of mixed greens, arugula, kale, Swiss chard, and cherry tomatoes, providing a fresh complement to your meal.

**White Rice:** Fresh and flavored white rice, which serves as the perfect complement to any dish.

**Guarnición extra (\$5.00)**

All prices include sales tax.