EL MIRADOR

RESTAURANT

BUENA VISTA
DEL
RINCON
Eco Adventure Park · Hotel & Spa

Welcome to El Mirador!

A special place dressed in the sky's vibrant colors at sunset. You are unlikely to find anything quite like it elsewhere, so enjoy the incredible sunsets, a visual spectacle in their own right.

This blessed and fertile volcanic land brings us delicacies from the gardens and farms of local communities. You can savor these flavors in every dish on a menu that pays tribute to Rincón de la Vieja and Princess Curubanda. This mountain massif, full of good vibrations, fills us with the clean energy that enriches Costa Rica.

Located in the Área de Conservación Guanacaste (ACG), a World Heritage Site, it is a treasure that safeguards the tropical forest for our children.

Relax before the day comes to an end! Choose a delicious drink as the sun sets, and let yourself be carried away by the songs of the many birds that pass through here.

Enjoy your meal!

PORTION GUIDE

When ordering your favorite dish, please keep the following classification in mind:



Small Portion

A dish served as an appetizer or side. Ideal for people with a small appetite.



Regular

Ideal as a main course if you also order an appetizer or a side dish.



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 you will likely have leftovers.

HOURS 3:00 p.m. – 9:00 p.m.

APPETIZERS / BITES

TIERRA FÉRTIL (2 PEOPLE) **$21**
A selection to share: breaded cheese triangles with beet jam, yuca croquettes, smoked pork, grilled vegetables, Guanacaste-style corn tortilla, white bean dip, and focaccia.

PIQUEO CURUBANDA **$21**
A sharing platter of patacones (fried green plantains), fried cheese, shredded chicken, refried beans, pico de gallo, and lettuce.

PATACONES **$15**
Crispy fried green plantains accompanied by refried beans, fresh pico de gallo, and farm cheese.

GEOTHERMAL STICKS **$11**
A trio of eggplant, zucchini, and farm cheese sticks, cereal-crusted and served with house tomato dip.

CLEAN ENERGY **$11**
Warm vegetarian antipasto, accompanied by focaccia, corn tortilla, and white bean dip.

LA BANDADA **$15**
Chicken wings tossed in our special house sauce, served with French fries.

SALADS & SOUPS

COSECHA SALAD **$13**
A mix of hearts of palm, cherry tomatoes, onion, cucumber, cilantro, and sweet corn, served with honey Dijon mustard dressing.

FREÁTICA SALAD **$15**
Cherry tomatoes, farm cheese, basil, and herbs, drizzled with olive oil.

FUMAROLAS SOUP **$8**
Smooth squash soup with roasted herbs that give it a distinctive aroma.

FOCACCIAS & PIZZAS

JILGUEROS FOCACCIA $8
Focaccia with cheese, a touch of salt, and rosemary.

LAHAR FOCACCIA $12
Focaccia with mozzarella, tomato, and basil.

RINCÓN DE LA VIEJA PIZZA $14
Pizza with mozzarella, onion, green pesto, and red tomato pesto.

MIRADOR PIZZA $17
Pizza with mozzarella, cherry tomatoes, and fresh basil leaves.

ACG PIZZA $17
Pizza with house-smoked pork belly.

GUANACASTE PIZZA $14
Ham and cheese pizza.

SANTA ROSA PIZZA $15
Mushroom and mozzarella cheese pizza.

SANTAMARÍA PIZZA $18
Shredded beef pizza.

CERRO SAN ROQUE PIZZA $13
Mozzarella and pineapple pizza.

EL CADEJO PIZZA $12
Margherita-style pizza with mozzarella.

TACOTAL PIZZA $13
Pizza with zucchini, eggplant, tomato, and garden herbs.

MAIN COURSES

COSTA RICA — $25
Cheese-stuffed chicken breast served with a tropical coconut, ginger, and beet sauce. Accompanied by green bean rice, served over grilled pineapple.

CEDRO — $26
Beef tenderloin with Güipipía coffee sauce, accompanied by white rice, sweet plantain, and finely shredded yuca.

PACÍFICO — $21
Cereal-crusted tilapia, served with basil sauce, mashed potatoes, and herb-sautéed vegetables.

LA LIBERIANA — $16
Burger on a brioche bun with a house-made beef patty, caramelized onions, farm cheese, mushrooms, lettuce, and tomato. Served with French fries.

DIABLO CHINGO — $14
Artisanal garden vegetable and grain patty, served on a beet brioche bun with farm cheese, lettuce, tomato, and caramelized onions. Accompanied by French fries.

LA CEGUA NACHOS (MIXED) — $20
Nachos with chicken and beef, tortilla chips, refried beans, cheese sauce, lettuce, and pico de gallo.

ERUPCIÓN FAJITAS — $24
Beef fajitas with jalapeño sauce, accompanied by white rice and vegetables.

GÓNGORA — $20
Pork chicharrones accompanied by fried yuca, refried beans, pico de gallo, creole salad, and lime wedges.

KIDS' MENU

LA BURRA $10
Buttered pasta with cheese.

LOS PERICOS $13
Cereal-crusted chicken tenders, served with French fries.

LOS DUENDES QUESADILLA $10
Ham and cheese quesadilla.

DESSERTS

CAÑAS DULCES $9
Artisanal house-made sugarcane juice ice cream.

GUARIA MORADA $9
Yuca tamale with beet jam, accompanied by a scoop of ice cream.

GRANO DE ORO $9
Coffee tres leches cake.

Enjoy your meal!

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