

RESTAURANT  
*Origen*

by:

CALA BOUTIQUE  
HOTEL  
LUNA

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With the project 6 years ago of starting our own organic vegetable garden at our sister property La Senda, we also knew it would be impossible to cultivate everything we need daily.

What we cannot grow ourselves, we buy from like-minded farmers in the higher elevated cooler Central Valley, so everything we offer you as fruits or vegetables is certified 100% organic.

## Earth

29 **Coffee & mustard seed braised brisket** [GF|DF]

Bagaces grass-fed brisket braised in artisanal beer, honey roasted garlic and butternut squash puree, coffee, and mustard seed demiglace

38 **Grilled rib eye au Pistou** [GF]

Bagaces grass-fed rib eye (300g), basil from La Senda, and toasted pumpkin seed pistou, spiced crispy yuca batons

24 **Grilled Caribbean chicken** [GF|DF]

Toasted cumin and curry spiced grilled free-range chicken breast, panameno pepper caramel au jus, curry spiced and coconut sweet potato puree

24 **Creole lime chicken** [GF|DF]

Pan roasted free-range chicken breast scented with rosemary and oregano, homemade preserved creole lemon, Kalamata olives and white wine pan sauce, caper and raisin sorghum salad

31 **Pesto rosso flank steak** [GF]

Bagaces grass-fed beef flank steak (300g) a la plancha, balsamic roasted tomato pesto, fondant of seasonal root vegetables

25 **Confit & BBQ pork tenderloin** [GF|DF]

Confit and char-grilled locally sourced pork tenderloin, smoked passionfruit BBQ sauce, caramelized carrot and ginger puree

All prices in USD and include VAT and service tax

## Appetizers

15 **Smoked eggplant caviar** [VG|DF]

Locally grown smoked eggplant caviar, roasted tomatoes, Kalamata olives, passionfruit mustard, cilantro leaves, homemade grilled whole wheat flatbread

15 **Watermelon & strawberry gazpacho** [GF|VG|DF]

Fresh tomatoes, watermelon, strawberry, pickled cucumber, red onion, cashew nut, charred red bell pepper, mandarin lime marinated radish

24 **Nicoyan Bay shrimp ceviche** [GF|DF]

Responsibly caught Nicoyan Bay Shrimp marinated in mandarin lime juice, turmeric and fire roasted red bell pepper cream, hibiscus flower pickled red onion, onion ash salt, herbs from La Senda green oil, seasonal root vegetable chips

23 **Costa Rican fish tartare** [GF|DF]

Responsibly caught local fish marinated in mandarin lime juice, ginger oil, roasted garlic mayonnaise, seasonal pickled vegetables, corn tortilla crumble, radish, aromatic herbs from La Senda, turmeric oil

15 **Mixed green salad** [GF|VG|DF]

Freshly picked green leaves from La Senda, basil and roasted pumpkin seed pistou, balsamic candied tomatoes, La Senda arugula leaves, fresh tomatoes, and tamarind balsamic reduction

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APPETIZERS  
OSTERS

## GULF OF NICOYA

# Fresh Oyster Menu

### APPETIZER

- 30 **Raw oysters [6]** [GF|DF]
- 33 **Oysters [6]** [GF|DF]  
With house-made tapa de dulce and panameno pepper hot sauce
- 33 **Oysters [6] with refreshing granita**  
Cucumber, lime and mint granita
- 34 **Our suggestion** [GF|DF]  
6 oysters, on the side habanero hot sauce and refreshing granita
- 36 **Oysters au gratin [6]**  
Tarragon, spring onion, white wine, grana padana
- 36 **Oyster and mango ceviche [6]** [GF|DF]  
Mango, mandarin lime, bell pepper, red onion, La Senda cilantro

### MAIN

- 36 **Linguine with poached oysters [6]** [GF|DF Upon Request]  
Toasted black peppercorn, garlic, white wine, parsley, lime zest

Oyster farming has become the main economic activity of several coastal families in the Gulf of Nicoya, especially since the start-up in 2020 by the National University of the Oyster Seed Production Laboratory and the construction of the largest oyster purification plant in Central America.

Cultivating oysters in Costa Rica is very labor intensive, especially because every week young oysters must be taken to the mainland to be manually cleaned before they are returned to the ocean. It takes approximately 9 months from the date of their first planting for them to reach the ideal size. Before ready for sale, all oysters are subjected to a strict purification process, in which laboratory analysis, cleaning with purified seawater and ultraviolet light are carried out for a period of 24 hours in the purification plant.

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## Desserts

- 11 **Belgian chocolate mousse tarte** [GF]  
Callebaut Belgian chocolate mousse, blackberry, orange chocolate flourless biscuit, honey caramelized La Senda peanut, salted caramel
- 11 **Traditional Costa Rican coconut flan** [GF]  
Coconut flan, pineapple macerated in hibiscus syrup, ginger crumble
- 11 **Coffee semifreddo** [GF]  
Costa Rican coffee semifreddo, cacao nibs, confit orange
- 11 **Crème brulee** [GF]  
Banana infused custard with caramelized sugar crust, seasonal fruit sorbet
- 11 **Passionfruit & white chocolate mousse** [GF]  
White chocolate and homemade yoghurt mousse, passionfruit coulis, vanilla tuille
- 11 **Café Costa Rica** [GF]  
Costa Rican coffee licor cream, salted caramel, vanilla ice cream, Nicoyan Gulf sea salt
- 10 **Tropical sorbet** [GF|DF]  
Ask your server for our seasonal flavors
- 10 **Your choice of ice cream** [GF]  
Ask your server for our seasonal flavors

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## Lucid Food

- 19 **Gnocchi La Senda** [GF|VT]  
Homemade yuca gnocchi, La Senda basil and caper salsa verde, roasted tomato pesto, toasted sunflower seeds, Grana Padana, herbs from La Senda green oil, crispy wild cilantro basil leaves
- 23 **Homemade raviolis** [VT]  
Homemade ravioli pasta, fresh house made ricotta cheese, honey roasted garlic and butternut squash puree, basil and toasted pumpkin seed pesto, rosemary beurre noisette, crispy basil leaves
- 21 **Yellow curry mung bean dahl** [GF|VG|DF]  
Fresh mung bean or ancient tree bean yellow curry dahl (depending on the harvest at La Senda), seared polenta scented with turmeric and wild cilantro, house grown lentil sprouts, hibiscus flower pickled red onion
- 23 **Mushroom & polenta** [GF|VG|DF]  
Pan roasted cremini mushrooms, pickled turmeric with olive oil and mandarin lime, basil, and capers salsa verde, seared turmeric, and wild cilantro scented polenta
- 23 **Seared vegalloumi** [GF|VG|DF]  
Organic cashew nut homemade vegalloumi cheese, mung bean tabbouleh with aromatic herbs from La Senda, smoked passion fruit BBQ sauce, herbs from La Senda green oil
- 21 **Chermoula eggplant with tahini** [GF|VG|DF]  
Toasted cumin and wild cilantro Chermoula sauce, oven roasted eggplant, caper and raisin sorghum salad (depending on the harvest at La Senda), tahini and ginger dressing, homemade preserved creole lime

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## Ocean

- 29 **Catch of the day in tamarind sauce** [GF|DF]  
Fresh fish of the day wrapped in banana leaf, ginger scales, sesame oil, caramelized carrot and ginger puree, tamarind agrodolce sauce, balsamic tamarind reduction
- 29 **Catch of the day in green papaya curry** [GF|DF]  
Fresh pan roasted fish of the day, fondant of seasonal root vegetables, yellow curry and green papaya sauce
- 29 **Grilled Pacific octopus** [GF|DF]  
Fresh grilled octopus from our Pacific coast, curry and coconut sweet potato puree, fire roasted red bell pepper and turmeric emulsion, crispy yuca
- 29 **Green curry Nicoya Bay jumbo shrimp** [GF|DF]  
Fresh pan seared jumbo shrimp from our Nicoyan Bay, mung bean, green curry and aromatic herbs from La Senda sauce
- 29 **Coconut & lemongrass catch of the day** [GF|DF]  
Fresh fish of the day fillet poached in a coconut milk and lemongrass broth, spiced crispy yuca batons, coriander seed pickled carrot and green papaya
- 29 **Olive & caper catch of the day** [GF|DF]  
Fresh fish of the day fillet a la plancha, tomato, caper, and black olive sauce, honey roasted garlic and butternut squash puree
- 29 **Linguine allo scoglio** [GF|DF Upon Request]  
Fresh shrimp, clams, calamari and mussels sauteed in garlic, parsley, and fresh cherry tomatoes, and finished with red pepper flakes

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