



EL MIRADOR RESTAURANT WELCOME!

A special place adorned with the colorful garments of the sky at sunset. Enjoy the incredible sunsets and the visual spectacle in itself.

This blessed and fertile volcanic land brings us delights from the gardens and farms of local communities, which you can taste in every dish through a menu that honors Rincón de la Vieja and Princess Curubandá, the massif of good vibes that fills us with the clean energies that make Costa Rica great, located in the Guanacaste Conservation Area (ACG), a World Heritage Site, a treasure that safeguards the tropical forest of our children.

Relax before the day ends; choose a delicious drink while the sun sets and let yourself be carried away by the melody of so many birds that pass through here.

Enjoy your meal!

HOURS

11:00 a.m. – 8:30 p.m.

Note: Pizzas and focaccias are available from 4:00 p.m.



SOUPS & SALADS

Fresh ingredients from the Farm, authentic flavors of Costa Rica.

SEASONAL LOVE SOUP

\$11

Rich soup of fresh tomatoes and garden herbs, with cheese, chicken and corn tortilla chips.

CALLE REAL EMPANADAS

\$10

Traditional corn empanadas filled with beef, served with house sauce.

EOLIC CEVICHE

\$15

Fresh fish from the Pacific coast marinated in lime, served with garden chips.

FULL MOON SALAD

\$9

Fresh combination of greens harvested from the garden, tomato, farm cheese, basil dressing and focaccia.

HARVEST SALAD

\$13

Diced hearts of palm, cherry tomato, onion, cilantro, sweet corn with a honey and Dijon dressing for a special balance.

MAIN COURSES

POLLO CASCAJO

\$20

Chicken breast stuffed with ham and white cheese in creamy sauce, served with delicious sautéed vegetables and rice.

LOMO MATANGA

\$26

Beef tenderloin in mushroom sauce, with vegetables and mashed potatoes.

MURCIÉLAGO

\$19

Fish fillet wrapped in banana leaves, served with vegetables and rice, with coconut and curry sauce on the side.

POLLO CHOROTEGA

\$18

Grilled chicken breast in orange sauce with vegetables and fried yuca sticks.

PLAYAS DEL COCO SPAGHETTI

\$19

Pasta with shrimp and white sauce with homemade bread.

FETTUCCINE CAÑAS DULCES

\$15

Traditional pasta with homemade pesto, fresh basil and farm cheese.

CEDRO

\$25

Beef tenderloin in coffee sauce, served with white rice and sweet plantain.

CULO BLANCO ROLLS

\$13

Eggplant rolls with garden tomato sauce, topped with cheese and fresh basil.

MURUNDANGA TACOS

\$17

Corn tortillas, fish with bell pepper, chipotle sauce and breaded beetroot.

CASADO

\$14

The traditional Costa Rican lunch: rice, beans, salad, farm cheese, hand-pressed tortillas, plantain and the protein of your choice.

FOCACCIAS & PIZZAS

FOCACCIA JILGUERO

\$8

Basic focaccia with salt and rosemary.

FOCACCIA LAHAR

\$12

The best cheese, mozzarella, tomato and basil.

RINCON DE LA VIEJA PIZZA

\$13

Rich flavors: mozzarella, onion, green pesto and red tomato pesto.

SANTA ROSA PIZZA

\$15

Very simple: mushrooms, mozzarella and pesto.

MIRADOR PIZZA

\$16

The freshest: mozzarella, cherry tomato and basil leaves.

ACG PIZZA

\$17

Special, with homemade smoked pork belly.

GUANACASTE PIZZA

\$14

The classic must-have: ham and cheese.

TACOTAL PIZZA

\$12

From garden to table: zucchini, eggplant, tomato and farm herbs.

SNACKS

To share and enjoy.

TIERRA FÉRTIL (FOR 2)

\$21

A varied selection ideal for sharing, including: breaded cheese triangles with beet jam, yuca sticks, sautéed pork fajitas, grilled vegetables, Guanacaste corn tortillas, house dip and focaccia.

KIDS' MENU

Favorite options for the little ones.

PASTA LA BURRA

\$10

Traditional spaghetti with butter and parmesan cheese. Simple and delicious for the little ones.

OSO CABALLO FINGERS

\$13

Breaded chicken pieces with French fries and house sauce. Crispy and a kids' favorite.

QUESADILLA LA PANTERA

\$10

Tortilla filled with chicken and cheese, grilled to order. Authentic, homemade flavor.

DESSERTS

Traditional and homemade sweets.

CREPA LLORONA

\$9

Crepe filled with homemade artisanal dulce de leche, served with vanilla ice cream.

CAÑAS DULCES

\$9

Homemade sugarcane juice ice cream. Refreshing, light and natural.

TRES LECHE GUIPIPÍA

\$9

Traditional tres leches cake with a special touch of Güipipía coffee.

DESSERT OF THE DAY

\$9

A special option that varies daily. Ask your server about today's dessert.