

# 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 \$ 8



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 \$ 9



A fresh combination of green leaves harvested from the garden, tomato, farm cheese, basil dressing, and rustic focaccia.

### CEVICHE TEMPISQUE \$ 11



Delicious and fresh fish ceviche with pineapple, onion, lime, crunchy corn, and homemade chips.

### CALLE REAL EMPANADAS \$ 10



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

### PEÑA BRUJA CROQUETTES \$ 9



Crispy fish croquettes seasoned with fresh herbs and served with a zesty cilantro sauce.

### JULY 25th BASKETS \$ 10



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 \$13



Savory eggplant rolls filled with cheese and herbs, perfectly complemented by a rich and natural garden tomato sauce.

### CHOROTEGA CHICKEN BREAST \$18



Grilled chicken breast in orange sauce, served with vegetables and cassava fries.

### CASCAJO CHICKEN BREAST \$20



Creamy chicken breast stuffed with ham and white cheese served with a medley of sautéed vegetables and fluffy white rice.

### SABANERO BEEF TENDERLOIN \$23



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 \$23



Traditional grilled pork dish, corn tortilla, white beans, and pico de gallo.

### MURCIÉLAGO FISH FILLET \$19



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 \$19



Fish fillet delicately wrapped in banana leaves, aromatic herbs, and vegetables simmered in a creamy coconut curry sauce, served with fragrant rice

## ◉ MAIN COURSES ◉

### MURUNDANGA TACOS \$17



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 \$19



Creamy shrimp pasta served with a side of freshly baked bread.

### LAS LILAS SPAGHETTI \$17



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 FETUCCINI \$17



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

### CAÑAS DULCES FETTUCINIS \$15



Fresh pasta tossed in a homemade pesto, bursting with the flavors of fresh basil and our local farmer's cheese.

### VON SEEBACH RICE \$17



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 \$17



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 \$14



Homemade bread with grilled chicken breast and cheese served with Rice, beans, vegetables, salad, fresh cheese, sweet plantain, corn tortilla, and a protein choice between beef or chicken.

## ◉ MAIN COURSES ◉

### LA DIANA SANDWICH \$13



Homemade bread with grilled chicken breast and cheese served with french fries.

### MINGUITO HAMBURGER \$13



Homemade bread with homemade meatloaf, cheese, and french fries.

## ◉ KIDS' MENU ◉

### LA BURRA SPAGHETTI \$9



para niños

Traditional spaghetti with butter and parmesan cheese.

### OSO CABALLO CHICKEN FINGERS \$13



para niños

Breaded chicken breast with fries and house-made sauce.

### PANTHER QUESADILA \$10



para niños

Classic grilled cheese and chicken tortilla, cooked to perfection for an authentic, homemade taste.



## DESSERTS

### CURUBANDA CAKE \$ 9



Corn cake with vanilla ice cream and pineapple sauce.

### TRES LECHES GUIPIPIÁ CAKE \$9



Coffee-infused tres leches cake with a hint of Guipipía Gourmet Coffee.

### LLORONA CREPE \$9



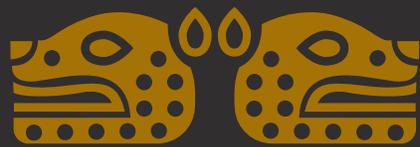
Homemade crepe filled with artisanal dulce de leche and creamy vanilla ice

### DESSERT OF THE DAY \$9



Ask your server about our chef's daily dessert.





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