



Breakfast Menu

Tipico

TWO EGGS ANY STYLE, GALLO PINTO, SWEET PLANTAIN, FRIED LOCAL CHEESE,
HANDMADE CORN TORTILLA

12

Breakfast Toast

SMOKED LOCAL FISH, CREAM CHEESE, CAPERS, ARUGULA, HOMEMADE BREAD
OR

BACON, TOMATOES, AVOCADO, GOUDA CHEESE, HOMEMADE BREAD

11

Arugula omelette

THREE EGGS, FRESH ARUGULA, TOMATOES, FETA CHEESE,
PORTOBELLO MUSHROOMS

13

Surfer's burrito

SCRAMBLED EGGS, RICE AND BEANS, AVOCADO, TOMATILLO SAUCE, TURRIALBA CHEESE,
PICO DE GALLO

14

Huevos rancheros

TWO FRIED EGGS, CHEESE, MEXICAN SALSA, AVOCADO, REFRIED BLACK BEANS, SOUR CREAM,
CORN TORTILLA

14

Banana bread

MAPLE SYRUP

8

Néctar's pancakes

WITH CHOCOLATE CHIPS OR BANANAS

10

Healthy morning bowl

HOMEMADE GRANOLA, SEASONAL FRUIT AND YOGURT

10

Americano

TWO EGGS ANY STYLE, TOAST, BACON, JAM, BUTTER
WITH ROASTED POTATOES 14

WITH FRUIT 15

** ASK YOUR SERVER FOR GLUTEN FREE AND VEGAN OPTIONS.

SIDES:

HOMEMADE TOAST 3 BACON 6 GUACAMOLE 4
TORTILLAS 3 GALLO PINTO 5 FRUIT 5 ROASTED POTATOES 5
2 EGGS ANY STYLE 4 BANANA BREAD 4 COCONUT YOGURT 3

*We strive to support our local farmers, fishermen and meat producers.
We serve sustainably sourced seafood and do not serve endangered, vulnerable or threatened species
Taxes included*



Lunch Menu

SALADS

Seared rare yellow fin tuna

THAI CUCUMBER SALAD, TOASTED
PEANUTS, ROMAINE LETTUCE, KIMCHI
DRESSING

16

Grilled skirt steak and arugula salad

PARMESAN CHEESE, CHERRY TOMATOES,
BALSAMIC DRESSING

17

Green curried prawn salad

MIXED GREENS, ROASTED CASHEWS,
CARROTS, AVOCADO, PURPLE CABBAGE,
CHERRY TOMATOES, HEART OF PALM,
SESAME GINGER VINAIGRETTE

18

Raw Vegan Salad

RICE PAPER SPRING ROLL,
MIXED GREENS,
PEANUT SAUCE & SPICY MANGO SAUCE

14

SANDWICHES

Tuna sandwich

AVOCADO GREEK SALAD

15

Bacon cheese burger on brioche roll

SLAW, CHIPOTLE HOUSE MAYO,
HAND CUT FRIES

17

Vegan burger

QUINOA, RED BEAN BURGER, LETTUCE,
GUACAMOLE, TOMATO, PICKLED CUCUMBER

12

Chicken sandwich on ciabatta

BACON, GOUDA CHEESE, TOMATOES,
GUACAMOLE, ARUGULA, RED ONIONS

16

FAMILY STYLE

Dip & chips

GUACAMOLE, PICO DE GALLO,
REFRIED BLACK BEANS, YUCCA,
PATACONES AND TORTILLA CHIPS

12

Taco bar

PAN SEARED FRESH CATCH, SHREDDED
BEEF, CHIPOTLE MAYO, ARUGULA MAYO,
MANGO CHUTNEY, CABBAGE, GUACAMOLE,
RANCH, HOT SAUCE, PICO DE GALLO,
FRESH CORN TORTILLAS, REFRIED BEANS

Price per person. Minimum order for 2

14

Blackened or grilled

Catch of the day

SAUTEED SWEET PLANTAINS, PEPPERS &
ONIONS, GRILLED HEART OF PALM,
MIXED GREEN SALAD

Price per person. Minimum order for 2

20

CHEF'S

RECOMMENDATION'S

Tuna Carpaccio

ARUGULA, CAPERS, PARMESAN, PINEAPPLE
DRESSING

8

Daily catch ceviche

SERVED WITH PATACONES

13

Duo of ceviche

OCTOPUS, FRESH CATCH
SERVED WITH PATACONES

15

Caribbean Shrimp

COCONUT MILK, JAZMIN RICE, BAK CHOI,
CARROTS, SNOW PEAS

24

Fish tacos

PAN SEARED FRESH CATCH, CABBAGE,
GUACAMOLE, REFRIED BEANS,
FRESH CORN TORTILLAS, RANCH,
PICO DE GALLO, JALAPEÑOS

15



Sushi Menu (3:30pm – 9:00pm)

Fresh catch tiradito

GINGER, PONZU

11

Tuna sashimi

JALAPEÑO

13

Veggie roll

SOY MARINATED MUSHROOMS, KALE,
AVOCADO

11

Spicy tuna roll

SRIRACHA, CUCUMBER

13

Panko crusted prawn roll

TUNA, MANGO, AVOCADO, CREAM CHEESE

14

Sesame tuna roll

AVOCADO

13

Snapper roll

TUNA, PRAWN, CUCUMBER, AVOCADO

13

Tuna tataki roll

PRAWN, TUNA, CURED GINGER, AVOCADO
QUINOA

14

Rainbow roll

FRESH CATCH, TUNA, PRAWN, CUCUMBER,
AVOCADO, SOY & SESAME

15

Mixed fish poke

FRESH CATCH, TUNA, PRAWN, CUCUMBER,
AVOCADO,
SOY & SESAME

15

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Taxes Included, all prices are in us dollars*



Dinner Menu

Tuna tartar

AVOCADO, SESAME, PLANTAIN CHIPS
13

Kale salad

PAPAYA, STRAWBERRIES, FETTA CHEESE,
MIXED SEEDS, BALSAMIC DRESSING
10

Grilled local octopus

POTATOES, ROASTED PEPPER EMULSION
SALSA VERDE
17

Smoked fresh fish

SLIGHTLY CURED FISH, TRUFFLED CREAM,
CAPERS AND TOASTED SEEDS CRUMBS
15

Fresh catch ceviche

SWEET POTATO CHIPS, JALAPEÑO
14

Cucumber, mango and coconut salad

RED LEAF LETTUCE, CILANTRO, SOY-CITRUS DRESSING
11

Gazpacho

SHRIMP, HOMEMADE FOCACCIA
12

Red snapper

CARIBBEAN RICE & BEANS, CILANTRO SAUTEED VEGETABLES,
DICED PORK, ROASTED HEART OF PALM
26

Pork loin

SWEET POTATO PUREE, SAUTEED OYSTER MUSHROOMS, CHIVES, ONIONS
TAMARIND & PASILLA PEPPER REDUCTION
23

Seared rare yellow fin tuna

JASMINE RICE, GRILLED BOK CHOY, SAUTÉED VEGGIES,
SOY HONEY PASSION FRUIT REDUCTION
25

Costa Rican beef tenderloin

ROASTED MINI POTATOS, CARROTS & BROCOLI
FENNEL RELISH, CARAMELIZED ONIONS, KALE, SPICY MUSTARD
30

Fresh catch of the day

CHEF'S DAILY SUGGESTION
25

Homemade shrimp spaghetti

WHITE WINE, LIME, HERBS
24

VEGETARIAN OPTION AVAILABLE 22

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