



MORNING

6:30am-10am

Tropical Fruit Plate
fresh seasonal fruits

Cinnamon French Toast
served with fresh seasonal fruit, whipped cream, maple syrup

American Style Pancakes
served with fresh seasonal fruit, whipped cream, maple syrup

Tico Gallo Pinto
rice, beans, eggs your style, sausage, plantain, toast

Egg Omelet
tomato, cheese, bacon, ham, mushroom, onion, bell pepper

Eggs Your Way
served with bacon and house potatoes

Mexican Enchilada Breakfast
tortilla, scrambled eggs, refried beans, avocado, topped with mexican sauce

Mono Congo Eggs
tortilla, mono congo scrambled eggs, topped with cheese sauce and refried beans, served with crispy house potatoes

Eggs Benedict
poached eggs served on muffin with ham, topped with bernaïse sauce

Greek Yogurt with Granola
greek yogurt, fresh tropical fruits, granola



MAÑANA

6:30am-10am

Plato de Frutas Tropicales
frutas de temporada

Tostadas Francesas Con Canela
servido con frutas, crema batida, almíbar

Pancakes Estilo Americano
servido con frutas, crema batida, almíbar

Gallo Pinto Tico
arroz, frijoles, huevos al gusto, chorizo, plátano macho, tostada

Omelet Tres Huevos
tomate, queso, tocino, jamón, champiñones, cebolla, pimienta morrón

Huevos Al Gusto
servido con tocino y papas de la casa

Desayuno Enchilada Mexicana
tortilla, huevos revueltos, frijoles refritos, aguacate, bañados con salsa mexicana

Huevos 'Mono Congo'
tortilla, huevos mono congo, cubiertos con salsa de queso y frijoles refritos, servidos con papas de la casa

Huevos Bendeictinos
huevos escalfados servidos sobre muffin con jamón, cubiertos con salsa bernaise

Yogur Griego con Granola
yogur griego, frutas tropicales, granola



MID DAY

MAIN DISHES

Quepoa Burger- Beef, Chicken or Fish	\$15
your choice of meat, lettuce, tomato, cucumber, bacon, onion & cheese, served with french fries	
Chicken Wrap	\$15
lettuce, tomato, red onion, guacamole, sweet chili honey mustard dressing, served with french fries	
BBQ or Buffalo Wings	\$12
six wings, crispy fried with your choice of sauce	
Nachos- Beef or Chicken	\$15
layered chips, refried beans, lettuce, cheese, pico, sour cream, avocado, jalapeño	
Caprese Sandwich	\$14
ciabatta, tomato, mozzarella, basil, pesto, served with french fries	
Quesadilla- Beef, Chicken or Shrimp	\$17
choice of grilled chicken or shrimp, sour cream, pico, guacamole	

SOUPS

Aztec	\$10
original mexican recipe	
Tomato Gazpacho	\$10
tomato with seasonal vegetables	
Onion	\$14
garnished with mozzarella	

SALADS

Caprese	\$14
original mexican recipe	
Ceaser	\$16
romain, parmesan, crouton, anchovies, +chicken/shrimp \$10	
Nicoise	\$19
lettuce, green bean, potato, egg, olive, caper, tuna	
Chef	\$15
lettuce, carrot, beetroot, celery, cucumber, tomato, squash, shrimp	

PASTAS

choice of spaghetti, linguine, fettuccine, penne	
Primavara	\$16
homemade red sauce, seasonal vegetables	
Bolognese	\$18
meat & homemade pomodoro sauce	
Carbonara	\$18
red onion, parmesan, bacon	
Seafood	\$26
seafood sautéed with tomato, garlic, butter, parsley	

*prices do not include taxes



MEDIO DÍA

PLATOS PRINCIPALES

Hamburguesa Quepoa - Carne, Pollo, Pescado lechuga, tomate, pepino, tocineta, cebolla y queso-acompañado de papas fritas	\$15
Wrap de Pollo burrito de pollo, lechuga, tomate, cebolla morada, guacamole, chile dulce, aderezo mostaza miel, acompañado de papas fritas	\$15
Alitas BBQ o Bufalo. Seis alitas fritas y crujientes con la salsa que prefieras	\$12
Nachos Carne-Pollo una cama de chips-frijoles molidos, lechuga, queso, pico de gallo, natilla, aguacate, jalapeños	\$15
Sandwich Caprese. pan chabbata, tomate, queso mozzarella, albahaca y pesto, acompañado de papas fritas	\$14
Quesadilla, Pollo, Carne, Camaron acompañado de natilla, pico de gallo y guacamole	\$17

SOPAS

Sopa Azteca. receta original mexicana con los ingredientes mas frescos de la region	\$10
Gaspacho de Tomate. sopa de tomate y ortalizas frescas de temporada	\$10
Sopa de Cebolla gratinada con queso mozzarella	\$14

ENSALADAS

Ensalada Caprese tomate fresco acompañado de queso mozzarella, albahaca y pesto	\$14
Ensalada Cesar lechuga romana, aderezo cesar, queso parmesano, crotones, anchoas +extra pollo/camaron \$10	\$16
Ensalada Nicoise una cama de lechuga, vainicas, papas, huevo, alcaparras, tomate y olivas, atun fresco	\$19
Ensalada del Chef. una cama de lechuga, zanahoria, tomate cherry, pepino, remolacha, chayote, acompañado de camarones frescos	\$15

PASTAS

spaghetti, fettuccine, linguini, penne	
Pasta Primavera. en salsa roja con un surtido de vegetales frescos de temporada	\$16
Pasta Bolognesa fresca pasta al dente en salsa a base de carne y salsa pomodor	\$18
Pasta Carbonara. cebolla morada, queso parmesano, tocineta	\$18
Pasta de Mariscos. mariscos frescos salteados con tomate, ajo, mantequilla y peregril sobre una cama de tu pasta favorita	\$26

*los precios no incluyen impuestos



EVENING

APPETIZERS

Octopus Carpaccio thin slices of cooked octopus in the Rioja style, seasoned with olive oil, lemon, and spices	\$20
Bruschetta a fine mix of tomato, basil, and parmesan cheese	\$10
Veracruz-style Shrimp shrimp sautéed in a spicy tomato sauce, served with garlic bread	\$16
Beef Carpaccio thin slices of Angus filet in olive oil, vinegar, lemon, capers, red onion, parsley, and parmesan cheese	\$22
Thai Coconut Soup original Thai recipe with shrimp	\$16

MAIN

Grilled Octopus served with a delicious reduction of butter, garlic, and olive oil	\$30
Surf and Turf 1 filet mignon - fish	\$35
Surf and Turf 2 filet mignon - jumbo shrimp	\$38
Surf and Turf 3. filet mignon - lobster	\$40
Tuna Steak fresh grilled tuna file, served with soy sauce and wasabi	\$25
Sautéed Shrimp. prepared in a fine garlic butter sauce with parsley	\$30
Chicken Breast grilled chicken filet with mushroom sauce	\$17
Chicken Cordon Bleu bread-crusting chicken breast filled with cheese ham, and mushroom sauce	\$20
Catch of the Day accompanied with rosemary potatoes, vegetables, and lemon butter sauce	\$22
Lobster Thermidor lobster meat cut into cubes and stuffed into a lobster shell, covered in wine and butter sauce with cheese, and baked to perfection	\$60

DESSERT

Seasonal Special



NOCHE

ENTRADAS

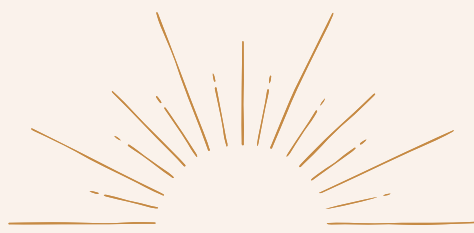
Carpaccio de Pulpo finas lonjas de pulpo cocido al mejor estilo de rioja, alineado con aceite de oliva, limon y especia	\$20
Brusqueta una fina mezcla de tomate, albahaca y queso parmesano	\$10
Camarones ala Veracruz camarones salteados en una salsa de tomate picante acompañada de pan de ajo	\$16
Carpaccio de Res finas rebanadas de filet angus en aceite de oliva, vinagre, limon, alcaparras, cebolla morada, perejil, queso parmesano	\$22
Sopa Coco Thai. receta original Tailandeza con camaron	\$16

PLATO PRINCIPAL

Pulpo ala Parrilla acompañado de una deliciosa deducion de mantequilla ajo y aceite de olica	\$30
Mar y Tierra 1 filet mignon - pescado	\$35
Mar y Tierra 2 filet mignon - camaron jumbo	\$38
Mar y Tierra 3 filet mignon - langosta	\$40
Filet de Atun fresco filet ala plancha, salsa soya y wasabi	\$25
Camarones Salteados preparados en una fina salsa mantequilla ajo y perejil	\$30
Filet de Pollo filet de pollo ala plancha, con salsa de hongos	\$17
Pollo Gordon Blue. pechuga de pollo empanizado relleno de queso jamon y salsa de hongos	\$20
Pesca del Dia. acompañada de papas al romero, vegetales, salsa mantequilla limon	\$22
Langosta Thermidor carne de langosta cortada en cubitos y rellena en un caparazon de langosta, cubierta en salsa de vino con mantequilla, con queso y pasado a la parilla	\$60

POSTRE

Seasonal Special



COCKTAILS

SIGNATURE

Sunset Sloth \$12

rum, coconut cream, pineapple, grenadine

Jungle Breeze \$13

gin, lime, cucumber, elderflower liquor

Tico Tiki \$12

guaro, passionfruit, orange, lime, simple syrup

Howler Monkey Mojito \$14

rum, lime, simple syrup, mint, soda water, passionfruit

Pura Vida Punch \$14

tequila, mango puree, lime juice, triple sec, chili infused simple syrup

Rainforest Bliss

vodka, green apple liqueur, kiwi, lime

Misty Margarita \$12

mezcal, blue curaçá, lime, agave

Playa Coloda \$14

white rum, coconut milk, pineapple, banana liqueur

VINO

White.

Sauvignon Blanc, Chardonnay, Pino Grigio

\$12

Red

Cabernet, Merlot

\$12

TRADITIONAL

Espresso Martini \$16

espresso, vodka, simple syrup

Mojito \$13

rum, mint, club soda

Old Fashion \$14

whiskey, simple syrup, orange

Margarita \$12

tequila, triple sec, lime

*prices do not include taxes



SNACKS

Ceviche De Pescado trozos de pescado marinado en limon con finas julianas de chile y cebolla morada, cernido de cilantro fresco, acompañado de chips de platano	\$14
Salpicon de Camaron camarones frescos en una deliciosa mezcla de pimienta, sal, aceite, vinagre y cebolla	\$16
Tartar de Atun finos trozos de atun, macerado con aceite de sesamo, salsa de soya y limon montado en aguacate y mango acompañado de chips de platano	\$14
Sashimi de Atun finas laminas de atun, acompañadas de salsa soya y wasabi	\$10
Dedos de Pollo o Pescado crujientes tiras de pollo o pescado empanizadas y acompañadas papas fritas	\$10
Dip de Cangrejo salsa cremosa elaborada a base de carne de cangrejo	\$14
Aros de Calamar finos aros de calamar empanizados fritos, acompañadas de una deliciosa salsa tartara	\$10
Rollos Primavera	\$10
Chips de Platano con Guacamole aguacate fresco acompañado de chips de platano	\$10
Papas Fritas finos cortes de papas de la casa acompañadas de ketchup y mayonesa	\$8



SNACKS

Fish Ceviche	\$14
Pieces of fish marinated in lemon with fine julienne strips of chili and red onion, sifted with fresh cilantro, accompanied by plantain chips.	
Shrimp Salpicon	\$16
Fresh shrimp in a delicious mixture of pepper, salt, oil, vinegar and onion	
Tuna Tartare	\$14
Fine pieces of tuna, marinated with sesame oil, soy sauce and lemon, topped with avocado and mango, accompanied by plantain chips	
Tuna Sashimi	\$10
Thin slices of tuna, accompanied by soy sauce and wasabi	
Chicken or Fish Fingers	\$10
Crispy breaded chicken or fish strips served with French fries	
Crab Dip	\$14
Creamy dip made with crab meat	
Calamari	\$10
Thin fried breaded squid rings, accompanied by a delicious tartar sauce	
Spring Rolls	\$10
Plantain Chip & Guacamole	\$10
Fresh avocado accompanied by plantain chips	
French Fries	\$8
Fine cuts of homemade potatoes accompanied by ketchup and mayonnaise	



MENÚ NAVIDEÑO



ENTRADAS

- Coctel de Camaron
- Taru Taru de Atun



POSTRES

- Budin en Salsa de Ron con Pasas



PLATO FUERTE

- File de Pargo Salsa de Mango y Jalapeño
- Filet Mignon con Chutney de Mango

Priceo: \$85



CHRISTMAS MENÚ



APPETIZERS

- Shrimp Cocktail
- Tuna Tartare



DESSERTS

- Bread Pudding with Rum Sauce and Raisins



MAIN COURSE

- Snapper Filet with Mango and Jalapeño Sauce
- Filet Mignon with Mango Chutney

Price: \$85

MENÚ DE AÑO NUEVO



ENTRADA

- Bisque de Langosta
- Ensalada del Chef

POSTRES

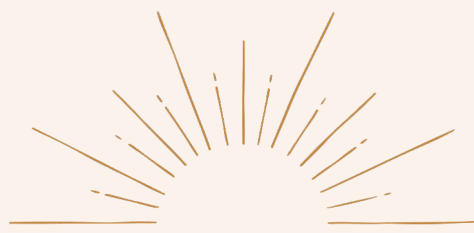
- Profiterol con Helado y Topping de Chocolate

PLATO FUERTE

- Trilogio de Pescado
- Filet Mignon en Salsa Bearnesa



Priceo: \$85



HAPPY HOUR

Weekdays from 3-6pm

Fish Ceviche	\$8
Pieces of fish marinated in lemon with fine julienne strips of chili and red onion, sifted with fresh cilantro, accompanied by plantain chips.	
Shrimp Salpicon	\$12
Fresh shrimp in a delicious mixture of pepper, salt, oil, vinegar and onion	
Tuna Tartare	\$14
Fine pieces of tuna, marinated with sesame oil, soy sauce and lemon, topped with avocado and mango, accompanied by plantain chips	
Tuna Sashimi	\$10
Thin slices of tuna, accompanied by soy sauce and wasabi	
Chicken or Fish Fingers	\$8
Crispy breaded chicken or fish strips served with French fries	
Crab Dip	\$8
Creamy dip made with crab meat	
Calamari	\$7
Thin fried breaded squid rings, accompanied by a delicious tartar sauce	
Spring Rolls	\$6
Plantain Chip & Guacamole	\$6
Fresh avocado accompanied by plantain chips	
French Fries	\$5
Fine cuts of homemade potatoes accompanied by ketchup and mayonnaise	

COCKTAILS TWO FOR ONE

Mojito \$13

rum, mint, club soda

Old Fashion \$14

whiskey, simple syrup, orange

Margarita \$12

tequila, triple sec, lime

Tico Tiki \$12

guaro, passionfruit, orange, lime, simple syrup

Pura Vida Punch \$14

tequila, mango puree, lime juice, triple sec, chili infused simple syrup

House Wine \$12

red, white or bubbly

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