



Menu



HOTEL
CHATO LODGE

Entradas - Appetizers

Ensalada de Palmito - Palm heart salad

Elaborado con lechuga, tomate pepino, zanahoria, remolacha palmito, aderezo italiano de la casa
Prepared with lettuce, tomato, cucumber, carrot, beet, hearts of palm, and our house Italian dressing.
• ₡5300

Ensalada de Pollo - Chicken Salad

Lechugas Mixtas (Escarola, americana y lechuga radicchio), tomate, cebolla morada, aguacate, remolacha y zanahoria y aderezo italiano de la casa, hojas de hierba buena.
Mixed lettuces (escarole, American, and radicchio lettuce), tomato, red onion, avocado, beets, carrots, and house Italian dressing, and mint leaves.
• ₡6500

Ensalada de Lomito - Beef Tenderloin Salad

Lechugas Mixtas (Escarola, americana y lechuga radicchio), tomate, cebolla, repollo morado, aguacate, remolacha y zanahoria y lomito de res.
Mixed lettuces (escarole, American, and radicchio lettuce), tomato, onion, red cabbage, beet and carrot, avocado, and beef tenderloin
• ₡14500

Guacamole

Elaborado con Aguacate Mexicano, cebolla blanca, culantro, limón, chile jalapeño fresco acompañado de chips de maíz
Made with Mexican avocado, white onion, cilantro, lemon, fresh jalapeño pepper accompanied by corn chips
• ₡5500

Patacones de entrada (4 unidades)

Consiste en una base crujiente de plátano frito, sobre la cual hay una capa de frijoles molidos, seguida de una porción generosa de guacamole o crema de aguacate, y finalmente coronados con pico de gallo
It consists of a crispy fried plantain base, topped with a layer of mashed beans, followed by a generous serving of guacamole or avocado cream, and finally crowned with fresh pico de gallo.
• ₡4000

Crema de hongos - Mushroom cream

Champinon fresco, sal, pimienta, ajo y mantequilla, servido con pan de ajo
Fresh mushrooms sauteed with salt, pepper, garlic, and butter, served with garlic bread.
• ₡4000

Ceviche Vuelve a la vida - Del Chato Ceviche.

Pulpo, pescado, camarón, cebolla, culantro chile dulce en julianas, con chips
Octopus, fish, shrimp, onion, cilantro, and sweet chili strips, with corn chips
• ₡15600

Ceviche de pescado - Fish Ceviche

Pescado Marlin, Cebolla, culantro chile dulce, aguacate y pejibaye
Marlin fish, onion, cilantro, sweet chili, avocado and peach palm fruit.
• ₡8500

Crema de ayote - Squash Cream

Salsa bechamel, ayote acompañado con pan de ajo
Bechamel sauce with squash, served with garlic bread.
• ₡4500

Crema crujiente de papa - Crispy potato cream

Papa natural elaborada con crema de lácteos costarricenses, nuez moscada, tocineta picada y servida con pan de ajo.
Natural potatoes prepared with Costa Rican dairy cream, nutmeg, chopped bacon, and served with garlic bread
• ₡6300

Entradas - Appetizers

Sopas - Soup

Sopa de Mariscos - Sea food soup

Elaborada con cebolla, culantro, chile dulce, cebollino y sazón especial de la casa.
Prepared with onion, cilantro, sweet pepper, chives, and our house special seasoning.

• ₡6500 En Agua - water ₡7000 En leche - Milk

Sopa azteca- Azteca Soup

Elaborada con pollo mechado, aguacate, queso, chips de maiz.
Prepared with shredded chicken, avocado, cheese, corn chips.

• ₡6500

Sopa mexicana - Mexican Soup

Servida con carne mechada, culantro, cebolla, chile dulce, chile guajillo, con chips de maiz
Served with shredded beef, cilantro, onion, sweet pepper, guajillo chili, and corn chips.

• ₡7000

Guarniciones

Orden de patacones

3 und
Fried plantain

• ₡2000

Frijoles molidos o enteros

Mashed or whole beans

• ₡1500

Pico de gallo

• ₡1200

Pure de yuca

Mashed casava

• ₡3000

Yuca frita

Fried casava

• ₡2500

Papas fritas

French Fries

• ₡2500

Chips de platanos

Plantain chips

• ₡1500

Ensalada de la casa

House salad

• ₡1500

Escabeche de plátano

Plantain Marinated in

Vinegar

• ₡1500

Papa cocida con hierbas naturales acompañada con alioli

Steamed potato with

alioli sauce

• ₡2000

Vegetales mixtos

Brocoli, coliflor, zanahoria y vainca y chayote

Broccoli, cauliflower, carrot, green beans, and Squash

• ₡2500

Arroz blanco tradicional

Traditional white rice

• ₡1300

Pure de papa

Mashed Potatoes

• ₡3000

Ensalada Mixta

Lechuga, tomate, pepino, zanahoria y remolacha

Mixed Salad Lettuce, tomato, cucumber, carrot and beetroot

• ₡2500



Comidas Rápidas

Hamburguesas torta Angus 200 gr - Angus Burgers 200g

Torta echa en casa, tocineta, pan artesanal, lechuga, tomate pepino, tortilla tostada, queso mozzarella, salsa especial de la casa, acompañado de papas fritas
Homemade patty, bacon, artisan bread, lettuce, tomato, cucumber, crispy tortilla, mozzarella cheese, our house special sauce, served with French fries.

· ₡9500

Hamburguesa pollo empanizado - Breaded Chicken Burger

Elaborada con pan artesanal, pechuga de pollo empanizado con lechuga, tomate pepino, queso mozzarella, salsa especial de la casa, acompañado de papas fritas
Made with artisan bread, breaded chicken breast, lettuce, tomato, cucumber, mozzarella cheese, our house special sauce, served with French fries.

· ₡8500

Hamburguesa de queso 200gr - Cheeseburger 200gr

Hamburguesa Angus con queso mozzarella, lechuga, tomate, pepino, salsa especial de la casa y servida sobre pan artesanal. Acompañado de papas fritas

Angus burger with mozzarella cheese, lettuce, tomato, cucumber, our special house sauce, served on artisan bread. Accompanied by French fries

· ₡8.000

Hamburguesa de la casa - House Burger

Torta de carne especial hecha en casa, tomate, lechuga, queso mozzarella, salsa especial de la casa, acompañado de papas fritas

Homemade burger, tomato, lettuce, mozzarella cheese, special house sauce on artisan bread served with French fries.

· ₡5500

Hamburguesa de Pollo de la casa - House Chicken Burger

Pechuga de pollo empanizado, tomate, lechuga, queso mozzarella, salsa especial de la casa sobre pan artesanal acompañado con Papas fritas.

Breaded chicken breast, tomato, lettuce, mozzarella cheese, special house sauce on artisan bread served with French fries.

· ₡5000

Hamburguesa de pescado de la casa. - House fish burger.

Pescado empanizado, tomate, lechuga, queso mozzarella, salsa especial de la casa sobre pan artesanal acompañado con Papas fritas.

Breaded fish, tomato, lettuce, mozzarella cheese, and special house sauce on artisan bread, served with French fries.

· ₡6000

Quesadilla de la casa - House quesadilla

Deliciosa tortilla de harina rellena de proteína a elegir: Pollo, carne, chorizo, combinada con queso mozzarella fundido, frijoles molidos cremosos y fresco pico de gallo, todo acompañado de crujientes papas fritas doradas.

Delicious flour tortilla filled with your choice of protein: chicken, beef or pork sausage, combined with melted mozzarella cheese, creamy mashed beans, and fresh pico de gallo, all served with crispy golden French fries.

· ₡5500

Quesadilla especial de pollo o carne.

Tortilla de harina caliente rellena de queso mozzarella fundido, frijoles molidos cremosos, guacamole fresco y pico de gallo lleno de sabor, acompañada de crujientes papas fritas doradas.

Warm flour tortilla filled with melted mozzarella cheese, creamy mashed beans, fresh guacamole, and flavorful pico de gallo, served with crispy golden French fries.

· ₡6500

Fajitas

Salteadas con cebolla, chile dulce, cebollino y culantro. Servidas con 2 tortillas, frijoles y arroz blanco

Sautéed with onion, sweet pepper, chives, and cilantro. Served with 2 tortillas, beans, and white rice.

Pollo-Chicken ₡6800 Carne-Beef ₡7100

Camarón-Shrimp ₡7300

Mixto ₡10800 (Beef and chicken)



Comidas Rápidas

Sandwich cubano - Cuban Sandwich

Pan panini relleno con tu elección de carne o pollo, acompañado de tomate, lechuga, cebolla, papas tipo shoestring, mayonesa, salsa de tomate y mostaza.

Panini bread filled with your choice of beef or chicken, topped with tomato, lettuce, onion, shoestring potatoes, mayonnaise, ketchup, and mustard.

• ₱9500

Nachos

Elaborado con tortillas de maiz tostadas, frijol molido, queso cheddar, proteína a elegir, queso mozzarella y coronado con pico de gallo y queso parmesano

Roasted corn tortillas, mashed beans, cheddar cheese, your choice of protein, mozzarella cheese, and topped with pico de gallo and Parmesan cheese.

Pollo - Chicken ₱4200 Carne - Beef ₱4500

Mixto - Mixed ₱5500

Tacos de carne-pollo- chorizo (3 unds misma proteína) -

Meat-Chicken-pork sausage tacos (3 same protein)

Tortilla de maiz, cebolla picada, cilantro, repollo, rabanitos, salsa de la casa roja y verde.

Corn tortillas, chopped onion, cilantro, cabbage, radishes, with house red and green sauces.

• ₱5000

Tacos baja camarón y pescado (4 tacos) - Shrimp and fish tacos

Tortilla de maiz, camarón y pescado empanizado, aderezo de chipotle hecho en casa, repollo verde, pico de gallo, rábano y limón.

Corn tortilla, breaded shrimp and fish, homemade chipotle dressing, green cabbage, pico de gallo, radish, and lime.

• ₱8500

Tacos de pescado - Fish Tacos

Tortilla de maíz, pescado empanizado, aderezo de chipotle hecho en casa, repollo verde, pico de gallo, rábano y limón.

Corn tortilla, breaded fish, homemade chipotle dressing, green cabbage, pico de gallo, radish, and lime.

• ₱5500

Tacos de camarón - Shrimp tacos

Tortilla de maíz, camarón empanizado, aderezo de chipotle hecho en casa, repollo verde, pico de gallo, rábano y limón.

Corn tortilla, breaded shrimp, homemade chipotle dressing, green cabbage, pico de gallo, radish, and lime.

• ₱6000

Tacos de birria. (3 Tacos)

Tacos de birria tradicionales con tortilla de maíz suave, jugosa carne de birria bañada en caldo de res aromático, queso mozzarella y coronados con cebolla fresca y culantro recién picado.

Traditional birria tacos with soft corn tortillas, juicy birria meat soaked in aromatic beef broth, mozzarella cheese, topped with fresh chopped onion and cilantro.

• ₱6000

Burrito

Relleno de queso fundido, frijoles molidos cremosos, lechuga y un toque de aderezo chipotle picante, acompañado de crujientes papas fritas doradas..

Burrito filled with melted cheese, creamy mashed beans, lettuce and a hint of spicy chipotle dressing, served with crispy golden French fries.

Pollo - Chicken ₱5000 Carne - Beef ₱5500



Comidas Rápidas

Patacones de la casa (6 patacones) - House patacones (6 unds)

Base crujiente de plátano frito, sobre la cual hay una capa de frijoles molidos, seguida de una porción generosa de guacamole, y finalmente coronados con pico de gallo
Crispy fried plantain base, topped with a layer of mashed beans, a generous portion of guacamole, and finally crowned with pico de gallo.

Proteína a elegir: Carne - Meat ₡6000 Pollo - Chicken ₡6000

Mixto - Mixed ₡7000

Chifrijo

Plato típico costarricense hecho con frijol tierno, arroz blanco, pico de gallo, chicharrones de cerdo, aguacate y chips de tortilla de maíz, Se puede escoger vegetariano.

Traditional Costa Rican dish made with tender beans, white rice, pico de gallo, crispy pork rinds, avocado, and corn tortilla chips. Vegetarian option available.

• ₡6000

Alitas - Bufalo - BBQ - Mostaza Miel (6 unds)

Alitas de pollo acompañadas de papas fritas.

Chicken wings accompanied with french fries.

• ₡8500

Casados de Bistek- Pollo- Pescado - Steak-Chicken-Fish Casados

Arroz, frijoles, picadillo, ensalada y tortilla de maíz.

Served with beans, rice, salad, and picadillo of the day with 1 tortilla.

• ₡6500

Arroz con mariscos - Rice with seafood

Elaborado con arroz, camarón, pescado, almeja, mejillon, cangrejo, pulpo, cebolla, chile dulce, culantro, acompañado de ensalada verde y papas fritas

Made with rice, shrimp, fish, clams, mussels, crab, onion, sweet pepper, cilantro, served with green salad and French fries.

• ₡7000

Arroz con cerdo - Rice with pork.

Arroz con cerdo, cebolla, chile dulce, culantro, acompañado de ensalada verde y papas fritas

Rice with pork, onion, bell pepper, cilantro, served with green salad and french fries

• ₡5500

Arroz con Pollo - Rice with chicken

Arroz tradicional, elaborado con pollo mechado, cebolla, chile dulce, culantro, cebollino, zanahoria y vainica, acompañado de ensalada verde y papas fritas

Traditional rice, prepared with shredded chicken, onion, sweet pepper, cilantro, chives, carrot, and green beans, served with green salad and French fries

• ₡5500

Arroz con camarones - Rice with shirmp

Elaborado con arroz, camarones, cebolla, chile dulce, culantro, cebollino y zanahoria, acompañado de ensalada verde y papas fritas.

Made with rice, shrimp, onion, sweet pepper, cilantro, chives, and carrot, served with green salad and French fries.

• ₡7500

Camarones con arroz Chato - Chato shrimp with rice

Camarones con arroz, cebolla, cebollino y zanahoria, chile dulce, culantro, acompañado de ensalada verde y papas fritas.

Shrimp with rice, onion, bell pepper, cilantro, served with green salad and French fries.

• ₡14500



Pollo Parmesano / Parmesan Chicken Filet

Filet de pollo empanizado, relleno de queso mozzarella, acompañado con salsa pomodoro, y 2 guarniciones a elegir

Breaded chicken fillet stuffed with mozzarella cheese, served with pomodoro sauce and two side dishes of your choice.

· ₡12500

Pollo Antillano / West Indian Chicken Filet

Pechuga de pollo rellena de camarón y espinaca empanizado y bano en salsa blanca, con 2 guarniciones a elegir

Breaded chicken breast stuffed with shrimp and spinach, topped with white sauce, served with two side dishes of your choice.

· ₡13300

Pollo en Salsa Pimienta / Pepper Sauced Chicken.

Filet de pollo marinado, con salsa blanca y pimienta negra. Con 2 guarniciones a elegir

Marinated chicken fillet in white black pepper sauce. With a choice of two sides.

· ₡9000

Pollo Asado - Roast Chicken

Patacones, tortillas frescas, frijoles molidos, pico de gallo y yuca al mojo
(Pollo Entero: 8 patacones y 6 tortillas) (1/2 Pollo: 4 Patacones y 3 tortillas).

Patacones, tortillas, mashed beans, pico de gallo, and casava with mojo
(Whole Chicken: 8 patacones and 6 tortillas) (1/2 Chicken: 4 patacones and 3 tortillas)

Entero - Whole. ₡10.500

Medio - Half. ₡5.500

Pasta

Pasta con camarones en salsa Diabla - Pasta with Shrimp in spicy pomodoro Sauce

Fetuchini con camarones en salsa pomodoro picante y pan de ajo.

Fettuccine with shrimp in spicy pomodoro sauce, served with garlic bread.

· ₡6500

Albóndigas gratinadas con queso Mozzarella - Pasta with Meatballs and mozzarella cheese

Pasta con albondigas de carne y queso mozzarella, servido con pan de ajo

Pasta with meatballs and mozzarella cheese, served with garlic bread.

· ₡7500

Spaghetti pomodoro

Clásicos espaguetis bañados en una vibrante salsa de tomates frescos, ajo y albahaca, servidos con pan de ajo.

Classic spaghetti tossed in a vibrant sauce made from fresh tomatoes, garlic, and basil, served with garlic bread.

· ₡4800

Pasta al ajillo

Espaguetis preparada con mantequilla, chile en hojuelas, ajo, queso parmesano y perejil, acompañado con pan de ajo.

Spaghetti prepared with butter, chili flakes, garlic, parmesan cheese, and parsley, served with garlic bread.

· ₡4000

Menu de niños - Kids Menu

Dedos de pollo - Chicken Fingers

Pollo empanizado servido con papas fritas y ketchup.

Breaded chicken served with French fries and ketchup.

4000

Sandwich de carne o pollo - Beef or chicken sandwich

Tomate, lechuga, mayonesa y ketchup, pan cuadrado mas papas fritas

Tomato, lettuce, mayonnaise and ketchup, square bread plus fries

₡5000

Dedos de pescado - Fish Fingers

Filete de tilapia empanizado, servido con papas fritas y ketchup.

Breaded tilapia fillet, served with french fries and ketchup.

₡4000

Sandwich de queso - Cheese Sandwich

Servido con papas fritas
Served with French Fries

₡3500

Macaroni con Queso - Macaroni and Cheese

Pasta coditos con queso cheddar.
Elbow pasta with cheddar cheese sauce.

2 Mini hamburguesa Angus - 2 Mini Angus Burger

Tortas con queso, papas fritas, ketchup, y mayonesa

Patties with cheese, fries, ketchup, and mayonnaise.

₡5500

Fajitas de carne o Pollo - Beef or Chicken Fajitas

Fajitas salteadas, acompañadas papas fritas y ketchup.

Sautéed fajitas, served with French fries and ketchup.

₡5000



Carne a la parrilla

T-Bone

Sazonado con la sal especial del chef, 2 guarniciones a elegir

Seasoned in the chef's special sauce., accompanied with 2 side dishes of your choice ₱21300

Rib Eye

Sazonado con la sal especial del chef, 2 guarniciones a elegir

Seasoned in the chef's special sauce., accompanied with 2 side dishes of your choice ₱22800

New York

Sazonado con la sal especial del chef, 2 guarniciones a elegir

Seasoned in the chef's special sauce., accompanied with 2 side dishes of your choice ₱19600

Churrasco

Sazonado con la sal especial del chef, 2 guarniciones a elegir

Seasoned in the chef's special sauce., accompanied with 2 side dishes of your choice ₱19700

Cowboy

Sazonado con la sal especial del chef, 2 guarniciones a elegir

Seasoned in the chef's special sauce., accompanied with 2 side dishes of your choice ₱29700

Lomito

Sazonado con la sal especial del chef, 2 guarniciones a elegir

Seasoned in the chef's special sauce., accompanied with 2 side dishes of your choice ₱21800

Punta de solomo

Sazonado con la sal especial del chef, 4 guarniciones a elegir

Seasoned in the chef's special sauce., accompanied with 4 side dishes of your choice ₱63300

Filet mignon

Lomito envuelto en tocineta en salsa de vino y hongos.

2 guarniciones a elegir.

Beef tenderloin wrapped in bacon, in a wine and mushroom sauce.

2 sides of your choice

₱22600

Mar y Tierra Lomito

Lomito con camarones en salsa de vino y tocineta, 2 guarniciones a elegir

Tenderloin with shrimp in wine and bacon sauce, 2 sides of your choice

₱23500

Costilla de cerdo / Pork Rib.

Acompañado de tortilla fresca, frijol molido y ensalada. (Bufalo, BBQ, Mostaza Miel) (1/2Kg 4 tortillas y 1 Kg 8 tortillas)

Accompanied with tortilla, mashed beans and salad. (1/2Kg 4 tortillas and 1Kg 8 tortillas)

1/2Kg ₱10300 Kilo ₱17800

Carne Asada / Grilled Steak

Servida con plátano maduro, arroz blanco, frijoles enteros y queso a la plancha.

Served with fried ripe plantain, white rice, black whole beans and grilled cheese.

₱6500

Bandeja Paisa.


Chicharron de cerdo, chorizo, carne mechada, platano frito, aguacate, huevo frito.

Acompañado de frijoles enteros y arroz blanco.

Pork rinds, pork sausage, shredded beef, fried plantain, avocado, and a fried egg.

Served with whole beans and white rice.

₱13600





Chato Vigorón

Chicharrones de cerdo acompañados de yuca y una fresca ensalada de repollo, tomate, cebolla, culantro y limón, todo coronado con crujientes trozos de chicharrón tostado.

Pork chicharrones served with yuca and a fresh cabbage salad with tomato, onion, cilantro, lime, all topped with crispy toasted pork rinds

¢5500

Nachos del chato

Elaborado con tortillas de maíz tostadas, frijol molido, queso cheddar, chorizo, carne y pollo, queso mozzarella y coronado con pico de gallo y queso parmesano

Made with toasted corn tortillas, mashed beans, cheddar cheese, chorizo, beef, and chicken, topped with mozzarella cheese, pico de gallo, and a sprinkle of Parmesan cheese.

¢10500

Chato Surtida

Cerdo, pollo, salchichón, chorizo, carne de res, 3 patacones, yuca, tortillas, con pico de gallo y frijoles molidos.

Pork, chicken, sausage, pork sausage, beef, 3 patacones, yuca, tortillas, with pico de gallo and mashed beans.

¢20000

Platter del Chato

Carne, pollo, chorizo, salchichón salteado con cebolla, chile dulce, cebollino, culantro acompañado de 6 tortillas, papas fritas, ensalada verde y chips de plátano.

Beef, chicken, chorizo, and sausage sautéed with onion, sweet pepper, chives, cilantro, served with 6 tortillas, French fries, green salad, and plantain chips.

¢13000

Carne de cerdo Buffalo, BBQ o mostaza miel

Jugosa carne de cerdo con tu elección de salsa Buffalo, BBQ o mostaza miel, servida con tortilla de maíz suave, acompañada de ensalada fresca y un sabroso escabeche.

Juicy pork with your choice of Buffalo, BBQ, or honey mustard sauce, served with corn soft tortilla, accompanied by a fresh salad and flavorful pickled green banana.

250gr ¢4000

½ Kilo ¢7500

1 Kilo ¢13000



Mariscos - Seafood

Salmón a la parrilla / Grilled Salmon

Salmón a la parrilla, cocinado a la perfección para resaltar su sabor natural y textura suave.

Acompañado de dos guarniciones a tu elección para una experiencia completa y deliciosa.

Grilled salmon, cooked to perfection to highlight its natural flavor and tender texture. Served with two side dishes of your choice for a complete and delicious meal.

• ₡13300

Atún Cajun / Cajun Tuna

Delicioso platillo marinado con especias Cajún que le aportan un sabor intenso y único. Acompañado de dos guarniciones a elegir para complementar tu comida a la perfección.

Delicious dish marinated with Cajun spices that deliver a bold and unique flavor. Served with your choice of two side dishes to perfectly complement your meal.

• ₡14200

Brocheta de Camarones Jumbo / Jumbo Shrimp Brocheta

Camarones marinados con una salsa de maracuyá y 2 guarniciones a elegir.

Jumbo shrimp in passion fruit sauce. Served with 2 sides

• ₡19600

Pargo Entero / Whole Snapper Fish.

Marinado con sales naturales, empanizado y servido con ensalada verde y pico de gallo, frijoles molidos, patacones y limón

Marinated with natural salts, breaded, and served with green salad and pico de gallo, mashed beans, fried plantains, and lime.

• ₡18400

Especial de pulpo- Octopus special

Pulpo baby al ajillo, en un espejo de salsa de camarón acompañado de vegetales asados a la parrilla, puré de papa y un toque de chile morrón
Baby octopus in garlic sauce, served on a bed of shrimp sauce, accompanied by grilled vegetables, mashed potatoes, and a touch of bell pepper

• ₡25000

Plato de Colas de langosta - Lobster tails

Al ajillo o a la mantequilla acompañado de vegetales a la parrilla y aguacate al panco

Garlic or butter style served with grilled vegetables and avocado in panko

• ₡27500

Cazuela de Mariscos (Para compartir)

Seafood Mix plate (To share)

Al ajillo o a la mantequilla, pulpo, camarones, pescado (Pargo), mejillón, almeja, langosta, cangrejo, calamar, elote, papas asadas, patacones y frijoles molidos.

With garlic or butter, octopus, shrimp, fish (snapper), mussels, clams, lobster, crab, squid, corn, roasted potatoes, patacones and mashed beans.

• ₡75000

Drinks Menu

Gaseosas - Sodas \$1800

Coca Cola
Fanta Naranja
Fanta Kolita
Fanta Uva
Ginger Ale
Soda
Fresca

Batidos naturales - Natural Smoothies

Agua- Water \$1500

Leche-Milk \$2200

| | |
|--------------------------|-----------|
| Mango | Fresa |
| Sandia | Guanabana |
| Melon | Cas |
| Papaya | Pina |
| Mora | Limonada |
| Limonada con hierbabuena | Maracuya |

Desechables - Plastic Botles \$2200

Pepsi Regular 600ml
Pepsi Zero 600ml
7up 600ml

Te frio - Ice tea \$1800

Tropical Fritas tropicales
Tropical melocoton

Agua - Water

| | |
|------------|--------|
| 600ml | \$1500 |
| 1000ml | \$2500 |
| 1.5L | \$3000 |
| Pellegrino | \$4000 |

Otras cervezas

Other beers C2500

Heineken
Modelo
Corona
Smirnoff
Bavaria Master
Bavaria Gold
Bavaria light

Cerveza Local C1650

Imperial regular
Imperial Silver
Imperial Light
Pilsen regular
Pilsen 6.0

Cerveza sin alcohol

| | |
|---------------|-------|
| Imperial Zero | C1650 |
| Heineken 00 | C2200 |



Jauría

Refreshing beer, light with fruity aroma. Cerveza refrescante, ligera con aroma frutal

Sombra

Malty beer with coffee and chocolate flavor also heavy foam

Cerveza fuerte con sabor a café y chocolate amargo

Coyotico

Refreshing beer light with fruity and bready notes. Cerveza ligera, refrescante con notas frutales

Coyote Solo

Amber beer, medium body with good balance. Cerveza rojiza de amargor y cuerpo balanceados

Furia

Golden Color beer, hoppy with Citrus and floral smell

Cerveza de color dorado, con sabor lupulado y aroma a cítricos y flores

Indomito (India Pale Ale)

Dark golden color, tropical fruits and citrus smell, explosive taste

Color dorado oscuro, aroma a frutas tropicales y cítricos.

Coral Lager Premium

Cerveza Lager color amarillo. Aroma floral ligeramente cítrico

Yellow-colored lager beer with a floral aroma and a hint of citrus

Pasión de Maracuyá (Julcy Pale Ale con Maracuyá)

Tropical smell with passion fruit scent, grapes and sweet fruit flavor, balanced.

Olor tropical con acento a maracuyá, sabor a uvas y frutos dulces, amargo sutil

Nubes de Cas (American Wheat Beer con Cas)

American wheat beer combined with cas fruit, light and fresh

Cerveza de trigo americana combinada con fruta de cas, ligera y refrescante

.Malacrianza (Scottish Ale)

Malta and candy fruit smell, half sweet smoked candy balanced

Aroma dulce a malta y fruta confitada, medianamente dulce balanceado con notas ahumadas y de caramelo

Libertas (Golden Ale)

Citrus and floral smell, light and refreshing clean beer. Aroma floral y suave a cítrico, cuerpo lleno de sabor

Segua (Red Ale)

Malta and caramel combination, red color, bitter balanced

Combinación de malta y caramelo, color rojo, amargor bien balanceado y sutil

Marbella (West Coast Ipa)

Pine citrus smell, orange taste with a bitter clean and balanced bitterness. Aroma cítrico-pinoso, con gusto a naranja y toronja,.

Menu de Cocteles - Cocktails menu

Margarita Panameño €5500

Tequila infusion de chile panameño, azúcar, limón, triple sec
Panamanian chili infused tequila, sugar, lemon, triple sec

Margarita Hibiscus €6500

Tequila, hibiscus syrup, lemon, triple sec
Tequila, jarabe de flor de Jamaica, limón, triple sec

Jungle Margarita €6500

Tequila, sugar, lemon, midori
Tequila, azúcar, limón, midori

Strawberry & Rosemary Margarita. €5500

Tequila, strawberry & rosemary syrup, lemon, triple sec
Tequila, jarabe de fresa y romero, limón, triple sec.

Gin Tonic Hibiscus €6500

Gin, hibiscus syrup, lemon, tonic water
Ginebra, jarabe de flor de Jamaica, limón, agua tónica

Strawberry & Rosemary Gin Tonic €6500

Beefeater strawberry gin, strawberry & rosemary syrup, lemon, tonic water
Beefeater ginebra de fresa, jarabe de fresa y romero, limón, agua tónica

Gin Tonic Malfly €6000

Malfly blood orange gin, orange juice, lemon, tonic water
Ginebra malfly naranja sanguin, jugo de naranja, limón, agua tónica

Passionfruit Gin Tonic €6000

Gin, passion fruit, juice, sugar, extra dry vermouth
Vodka, jugo de maracuyá, azúcar, vermouth extra dry

Costa Rica Martini €6500

Coffee, sugar, rumchata, flor de café espresso, extra dry vermouth
Café, azúcar, rumchata, flor de caña espresso, vermouth extra dry

Spicy Passion Fruit Mojito €6000

White rum, spicy passion fruit syrup, sugar, lemon, club soda
Ron blanco, jarabe de maracuyá picante, azúcar, limón, soda

Hibiscus Mojito €6000

White rum, hibiscus syrup, lemon, club soda
Ron blanco, jarabe de flor de jamaica, limón, soda

Río Celeste Mojito €6500

White rum, coconut cream, lemon, blue curacao, club soda
Ron blanco, crema de coco, limón, blue Curacao, soda

La Fortuna Waterfall €5500

Bombay gin, coconut cream, lemon, blue curacao
Ginebra bombay, crema de coco, limón, blue curacao

Pura Vida Lemonade €5500

Cacique, sugar, lemon, pineapple
Cacique, azúcar, limón, jugo de piña

Arenal Sunrise €5500

Malibu, pineapple juice, grenadine
Malibu, jugo de piña, granadina

Lake Arenal €5500

Vodka, sugar, lemon, sugar cane juice, triple sec
Vodka, azúcar, limón, jugo de caña, triple sec

Los Teñideros €6000

Dark rum, sugar, passion fruit juice, mango juice, blue curacao
Ron oscuro, azúcar, jugo de maracuyá, jugo de mango, blue Curacao

Shots menu

TEQUILA

| | |
|--------------------|-------|
| JOSE CUERVO | C2500 |
| 1800 SILVER | C4000 |
| 1800 REPOSADO | C4200 |
| 1800 AÑEJO | C4400 |
| DON JULIO BLANCO | C5800 |
| DON JULIO REPOSADO | C5800 |
| PATRON | C4800 |

RUM

| | |
|----------------------|-------|
| BACARDI BLANCO | C1800 |
| BACARDI OSCURO. | C1800 |
| FLOR DE CANA 4 ANOS | C1800 |
| CENTENARIO 4 | C1800 |
| CAPTAIN MORGAN | ¢2000 |
| MALIBU | C2200 |
| FLOR DE CANA 7 ANOS | C2200 |
| CENTENARIO 7 | C2800 |
| FLOR DE CAÑA 12 AÑOS | C4400 |
| ZACAPA 23 | C5800 |
| ZACAPA XO | ¢9000 |

WHISKY

| | |
|----------------------|-------|
| PASSPORT | C1500 |
| JYB. | C1500 |
| FIREBALL | C2000 |
| BLACK Y WHITE | C2500 |
| JOHNNIE WALKER RED | C2800 |
| CROWN ROYAL | C3500 |
| JACK DANIELS HONEY | C3700 |
| JACK DANIELS No 7 | C4000 |
| JOHNNIE WALKER BLACK | C4300 |
| JIM BEAM BLACK | ¢4500 |
| OLD PARR | C4500 |
| CHIVAS 12 AÑOS | C4500 |
| BUCHANANS 12 AÑOS | C4700 |

GIN

| | |
|---------------------------|-------|
| MALFLY BLOOD ORANGE | C2500 |
| TANQUERAY | C3000 |
| BEEFEATER PINK STRAWBERRY | C3500 |
| BOMBAY SAPPHIRE | C3800 |
| HENDRICKS | ¢4200 |

VODKA

| | |
|------------|-------|
| SMIRNOFF | C2200 |
| HPNOTIC | C2500 |
| TITO'S | C3700 |
| ABSOLUT | C3800 |
| GREY GOOSE | ¢4600 |

COGNACS

| | |
|---------------|-------|
| GRAND MARNIER | C2500 |
| HENNESSY | C6000 |

CREAMS

| | |
|--------------|-------|
| ANIS | C1800 |
| RUMCHATA | C2200 |
| BAILEY'S | C2800 |
| TEQUILA ROSE | C2800 |
| AMARULA | ¢2800 |

AGUARDIENTE

| | |
|------------------|-------|
| CACIQUE | C1650 |
| AGUARDIENTE AZUL | C2000 |
| AGUARDIENTE ROJO | C2000 |

DIGESTIVOS

| | |
|--------------|-------|
| AMARETTO | C2000 |
| ZAMBUCA | C2000 |
| VALDESPINO | C2100 |
| JAGERMEISTER | C2500 |
| COINTREAU | ¢2800 |

APERITIVOS

| | |
|------------|-------|
| CHILEGUARO | C1500 |
| APEROL | C2000 |
| CAMPARI | ¢2000 |

CLASSIC COCKTAILS

| | |
|-------------------|-------|
| VIRGEN COCKTAILS | C3500 |
| CLASSIC COCKTAILS | C5000 |
| PREMIUM COCKTAILS | C8000 |

| | |
|-------------|------------------|
| MARTINI | SEX ON THE BEACH |
| GIN TONIC | MARGARITA |
| SANGRIA | CUBA LIBRE |
| DAIQUIRI | TEQUILA SUNRISE |
| BLOODY MARY | SCREWDRIVER |
| NEGRONI | |
| OLD FASHION | |
| CAIPIRINHA | |
| PIÑA COLADA | |
| LONG ISLAND | |

Postres/Deserts



Brownie con helado c4000
Brownie with Ice Cream

Tres Leches c4000
Three Milks

Bolita de Helado de c2500
Vainilla
Vainilla Ice Cream Ball

Arroz con Leche c2500
Rice Pudding

Flan de Coco c4000
Coconut Cake

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