



MODERN TYPICAL

SALADS and STARTERS

Arugula salad

Marinated fennel, cherry tomato, smoked local cheese, citrus vinaigrette

Melon and hearts of palm salad

Mixed salad, cantaloupe melon, grilled fresh hearts of palm, chickpeas, sugarcane dressing

Tableside guacamole

Patacones, pico de gallo, vegetables chips

Tuna tartar

Plantain banana, avocado, red onion, Panamanian chili mayonnaise

Beef and cheese empanadas

Tenderloin, local goat cheese, carrot salad, pejibaye sauce, aioli foam

CEVICHEs

Creole ceviche

Shrimp, octopus, crispy calamari, roasted tomato sauce, chipotle, avocado, cilantro

Tropical ceviche

Seabass, passion fruit, lime, orange, sweet potato, garlic, onion, jalapeño, patacones

SOUP

Seafood soup

Jumbo shrimp, fish, mussel, calamari, roasted tomato sauce, oregano

TACOS

Free-range pork secreto taco

Tortilla de maíz, grilled chorizo, mozzarella, cabbage, tomatillo sauce, pico de gallo

Beef flank taco

Wheat tortilla, black beans puree, burned jalapeño, corn sauce, avocado, cilantro

RICE

Nayara Chifrijo

Cilantro rice, crispy pork, black beans, pico de gallo, avocado, cilantro, tortilla chips

MAIN COURSE

Costa Rican vegetables

Sweet potato puree, chayote, pejibaye, baby corn, hearts of palm and mango chimichurri

Grilled butterfly red snapper

Plantain puree, grilled hearts of palm, chayote, cilantro pesto, citrus creole sauce

River bass filet

Mashed potato, cherry tomato, roasted corn sauce, green beans, coconut/curry sauce

Chicken tamal mudo

Pan-fried chicken, black beans puree, roasted corn puree, candied carrot, candied onion

Nayara casado

Grilled beef tenderloin, rice with corn, black beans, plantains, pico de gallo, creole salad

DESSERTS

Coconut milk rice pudding

Orange, grapefruit, lime, basil oil

Yellow corn cake

White chocolate ganache, vanilla, caramelized popcorn, corn ice cream

Tres leches

Wet sponge cake, dulce de leche foam, caramelized pecan nuts



LA TERRAZA

DEL ARENAL

INTERNATIONAL CLASSICS

SALADS and STARTERS

Caesar salad chicken or shrimp
Romaine lettuce, parmesan, candied tomato, croutons

Green beans salad
Pistachio pesto, pickled red onion, quail egg, toasted almond

Tomato and burrata salad
Tree tomato cherry tomato, buffalo burrata, basil oil

Crispy coconut shrimp
Snow peas and carrot salad, sweet and sour pineapple sauce

Beef tenderloin tartar
Pickles, onion, parsley, caper, mustard, egg yolk, toasted bread

SOUP

Roasted pumpkin cream
Curry, coconut milk, cilantro oil

CRUDO

River Bass tartar
Avocado, ginger, chili, chives, lemongrass and cilantro dressing

Marlin
Fresh citrus, orange dressing with fresh herbs

SANDWICHES

Club sandwich
Sourdough, lettuce, tomato, egg, turkey ham, mayonnaise, bacon

Nayara cheeseburger
Beef hamburger, guacamole, tomato candied onion, pickled cucumber, cheddar

PASTA

Spaghetti o Fusili
Pomodoro, pesto, bolognese, butter

MAIN COURSE

Roasted cauliflower
Cauliflower puree, candied garlic, cumin, paprika, capers, fresh herbs salad

Dover sole filet
Cauliflower puree, sweet potato, grenobloise sauce

Whole seabass
Breaded fish, peas with mint, tartar sauce

Baby back ribs
Homemade barbecue sauce, roasted corn, baked sweet potato, tangy cream cheese

Surf and Turf
Angus sirloin, jumbo shrimp, lime and parsley butter, mushroom, baked mixed vegetables

DESSERTS

Exotic pavlova
Meringue, roasted pineapple, passion fruit, mango, tonka chantilly

Blueberry cheesecake
Cream cheese, lime zest, green cardamom, blueberry marmalade

Chocolate volcano fondant
Banana | passion fruit sorbet

“Most of our products come from the local seasonal market, the animals are grass-fed and the fish come from small boats”

