



## 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 calamar, 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”

