

Sit down, relax, and eat.

Costa Rica Pura Vida

Personal chef service By Jackpoll Yakowenko

Option # 1

\$ 65 per person

STARTER

Grilled Jumbo prawn with roasted heart of the palm, bell pepper coulis, served over polenta lingot.

MAIN COURSE

Beef tenderloin medallion a wild mushroom ragout and potatoes mille-feuille, caper-parsley gold butter sauce.

DESSERT

Ricotta and orange cheesecake with Homemade vanilla ice cream.

Option # 2

\$ 55 per person

STARTER

chicken skewer, pakchoi-asian salad, sésamo peanut toast and Tamarindo dressing .

MAIN COURSE

Caramelized mahi mahi filet with fragrant jazmin rice,brócoli,lemon grass curry sauce.

DESSERT

Roasted coconut cream, ginger cookies and fresh fruit salad.

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Option # 3

\$ 50 per person

STARTER

Tuna sashimi with baby radish , kale salad, avocado and soy dressing, friend cassava root.

MAIN COURSE

Achiote/ginger roasted chicken breast with avocado rice, vegetables, tomatillo green sauce.

DESSERT

Dragón fruit mousse with ice cream, golden berries coulis.

Option # 4

\$ 65 per person

STARTER

Marinated octopus' salad with beetroot ,cherry tomatoes, parmesan cheese and bread croutons.

MAIN COURSE

Garlic butter seared lobster tails thyme soft corn pure and green beans.

DESSERT

Mandarina lemon pie with blue berries confit sauce and almond praline.

Option # 5

\$ 65 per person

STARTER

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Caramelized Green apple salad, goat cheese, croutone bread, passion fruits dressing, paprika toast cashews.

MAIN COURSE

Beef tenderloin and shrimp, yellow risotto, organic spinach sautéed and beurre blanc sauce.

DESSERT

Chocolate brownie with salty caramel sauce, vanilla ice cream and fresh strawberries.

Option # 6

\$ 70 per person

STARTER

Steak arugula salad, avocado, purple onion, smoked local cheese, creamy balsamic dressing.

MAIN COURSE

Salmon steak with soft potatoes pure, asparagus sautéed, green apple sauce, crunchy walnut.

DESSERT

Fresh fruit(tart)vanilla ice cream and hot chocolate sauce.

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Option #7

\$80 per person

Roasted Tomatoes cream soup with ciabatta bread.

Grilled portobello mushrooms/mozarella cheese, tomatoes, black olive tapenade and balsamic reduction..

Parmesan Risotto with shrimp , basil pesto , baby arugula salad....

Costa rica coffee / dark chocolate bar, cacao praline home made capuccino ice cream

Terms Conditions

Minimum of person per service 4 to 10 pax maximum.

(One menu option per group)

The payment is cash

Confirmation of the service 48 hours before

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