



LA TERRAZA
DEL ARENAL

CEVICHE

FISH CEVICHE COSTA RICAN STYLE lemon juice, avocado and red onion	17
SHRIMP CEVICHE lemon juice, rocotto chili and avocado	20
TUNA TARTAR green onion, avocado, lemon zest and soy sauce	18
SEABASS TIRADITO NIKKEI STYLE seabass marinated in leche de tigre and sesame oil	18

SALADS

KALE SALAD WITH HEARTS OF PALM AND AVOCADO fresh hearts of palm, avocado, orange slices, kale and chia vinaigrette	15
CAPRESE SALAD tomato, local buffalo mozzarella and pesto	15
CLASSIC CAESAR romaine lettuce, croutons, shaved Parmesan and homemade Caesar dressing	13
THAI GREEN PAPAYA mix green, bean sprouts, green papaya, red pepper, ginger, coriander and spicy vinaigrette	15

COSTA RICAN CORNER

TORTILLA SOUP local cheese, avocado, tortilla chips and cilantro	11	CASADO with meat or vegetarian typical Costa Rican dish of black beans, rice, sweet fried plantain, local cheese and a choice of meat or egg	28/16
BLACK BEAN SOUP black beans, red pepper, onion, coriander and poached egg	10	ARROZ CON POLLO rice and chicken with red pepper, green beans, carrot, achiote oil and coriander	18

VEGETARIAN CORNER

COCONUT AND AVOCADO RICE Basmati rice topped with grilled mini vegetables	15	QUINOA BOWL quinoa cooked in a wok, bean sprouts, green onion, ginger and soy aioli	15
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FISH & SHELLFISH

WHOLE RED SNAPPER Caribbean style fried fish, coconut rice and sweet plantain	32	GARLIC SHRIMPS Jasmin rice, grilled vegetables and edamame	33
ROASTED SEABASS seabass cooked in a tomato sauce, creamed spinach, white wine and yucca	28	SEAFOOD CAZUELA Spanish-style shellfish stew with seafood	35
		FISH OF THE DAY - Chef's Special	28

OUR GRILL

MEATS	SIDE DISHES	SAUCES
BEEF MEDALLION 34	GALLO PINTO 6 rice with black beans, red pepper and cilantro	Chimichurri de La Abuela
RIB EYE 35	HOME FRIES 8	House spicy sauce
NEW YORK 34	COCONUT RICE 6 Basmati, shredded coconut and parsley	Pico de Gallo
RACK OF LAMB 42	GRILLED VEGETABLES 6	Barbecue
CHICKEN BREAST 22	MIX GREEN 6	Pepper Sauce
(Your choice of meat, chicken or fish grilled with a selection of one side dish and two sauces)		

PASTA & RICES

SPAGHETTI POMODORO OR BOLOGNESE cherry tomato and basil	16	ASPARAGUS RISOTTO mini carrots, edamames and slices of Parmesan cheese	24
SHRIMP TAGLIATELE Homemade pasta and shrimp tossed with shallots, garlic, shrimp bisque with Brandy	28	"CHAUFA" RICE WITH MIX SEAFOOD Peruvian fried rice quickly cooked at a high flame with ginger, soy sauce and sesame oil	26

CHILDREN MENU

GRILLED FISH FILLET OR CHICKEN BREAST served with vegetables, mashed potato or fries	18/12	MAC AND CHEESE	12
MINI BURGER lettuce, tomato, cheese and fries	18	SPAGHETTI WITH BUTTER, POMODORO OR BOLOGNESE	12
CHICKEN FINGERS breaded chicken breast and fries	15	QUESADILLA corn tortillas stuffed with melted cheese, served with guacamole and pico de gallo	15



Chef de cuisine – Hedmi Córdoba

Taxes and gratuities are not included