

CHEF RAFAEL

CARNE AL FUEGO -

- ANGUS CUTS ON THE FIRE -

*All our meats include a side dish:
Salad - Pasta - Potato and vegetables - Mashed potato.



SKIRT STEAK

(U.S.A) 250 GR
C19.500

NEW YORK

(U.S.A) 350 GR
C18.700

PICHANA

(U.S.A) 350 GR
C16.900

RIB EYE

(U.S.A) 400 GR
C22.600

TENDERLOIN

(U.S.A) 300 GR
C13.900

RIBS ON THE FIRE

Famous for our ribs too.

We use baby back ribs which we slow cook on our grill until they are about to fall off the bone, then we baste them with our delicious homemade sauces.

House BBQ - Habanero BBQ - Honey Mustard BBQ - Bourbon BBQ and the special of the day.

Accompanied by your choice of pasta, salad, vegetables or mashed potatoes.

Half 300gr: C 9.900

Full 600gr: C 16.500

GRILLS

The perfect excuse to share between two and try our delicious grilled meats.

Our hot skillet is served at the table with a combination of grilled proteins drenched in our garlic and rosemary olive oil.

*The barbecues are accompanied with: pico de gallo, guacamole and tortillas, in addition to two other side options.

Mixed Grill

400g of picanha, 300g of chicken breast and 300g of house chorizo.
C 29.000

Grills of the sea

300gr of salmon, 300gr of octopus and 300gr of jumbo shrimp with garlic.
C 39.000

Sea and land BBQ

400gr of picanha, 200gr of octopus, 200gr of chicken and 200gr of shrimp.
C 33.000

Special dishes with our Angus tenderloin

Our meats are accompanied with your choice of pasta, salad, vegetables or mashed potatoes.

Green pepper

Grilled angus tenderloin, topped with a green pepper sauce, made with white wine, green peppercorns and heavy cream.

C 16.500

Habanero Tenderloin

Grilled Angus Tenderloin, served with a medium hot habanero sauce, is a reduction of beef and habanero stock.

C 16.500

Filet Mignon

Grilled angus tenderloin, covered with a slice of grilled bacon and topped with our meat sauce and fresh mushrooms.

C 16.800

Sea and land

Grilled angus tenderloin, accompanied by four garlic shrimp.

C 19.900

CHICKEN

Our delicious free-range chicken is marinated with garlic, olive oil and parsley, accompanied by your choice of pasta, salad, vegetables or mashed potatoes.

Grilled

Grilled chicken breast accompanied by chimichurri.

C 7.900

Green Pepper Chicken

Grilled breast covered with green pepper sauce, made with white wine, green peppercorns and heavy cream.

C 8.900

Cheesy Chicken

Grilled chicken breast covered with melted mozzarella cheese.

C 9.900

Chicken in mushroom sauce

Grilled breast bathed in our mushroom sauce using a beef stock, thyme and cremini mushrooms.

C 8.900

Chicken tarragon and mushrooms

Grilled breast with a mushroom sauce, milk cream and flavored with fresh tarragon.

C 8.900

BBQ Chicken

Varnished grilled brisket with your choice of our delicious BBQ sauces.

House BBQ - Habanero BBQ - Honey Mustard BBQ - Bourbon BBQ

C 8.900

OCTOPUS

Our octopus arrives from Spain and is cooked over low heat with herbs, spices and wine until it is perfectly cooked, served in a ring of mashed potatoes and crispy banana and garlic.

Octopus in garlic

200g of grilled octopus bathed in a light olive oil and garlic sauce.

C 15.200

Crispy Octopus

200g of Octopus covered in panko and quickly fried and bathed in a light olive oil and garlic sauce.

C 15.900

Octopus with shrimp

100g of octopus and shrimp covered in panko and fried quickly and bathed in a garlic and olive reduction.

C 16.900

SHRIMP

Every day from Puntarenas we receive jumbo shrimp from the Pacific, which we cook to perfection with your favorite sauce, served in a delicate ring of mashed potatoes.

Garlic

10 shrimp cooked in minced garlic, olive oil and parsley.

C 14.900

Butter

10 shrimp cooked in the most traditional way with a touch of butter and parsley.

C 14.000

Devil Shrimp

10 shrimp cooked in a sauce based on tomato and habanero chili to give it a medium heat.

C 14.000

Crispy

10 quick panko fried shrimp served with a garlic and olive oil sauce.

C 14.900

FISH

From the sea to the fire, our grill has room to cook seafood, accompanied by your choice of pasta, salad, vegetables or mashed potatoes.

Grilled salmon

Chilean salmon cooked on the grill.

C 11.900

Sea and Sea

Salmon or mahi-mahi cooked on the grill accompanied by shrimp cooked with garlic.

C 16.500

Catch of the day in orange and cape gooseberry sauce

The catch of the day cooked on the grill and bathed in a light and aromatic sauce made with fresh oranges, garlic, cape gooseberries and olive oil.

C 11.900

CHEF RAFAEL

CARNE AL FUEGO -

STARTERS

Thai Tuna Tartare

Fresh Pacific tuna combined with fresh ingredients wrapped in a sauce of Medium spicy, Thai type, with soy, peanut and ginger flavors accompanied by fresh avocado and crispy rice.
€ 7.900

Squid Rings

Squid rings covered in crispy panko and grated Parmesan, served with a bed of greens, accompanied with horseradish cocktail sauce, tomato and our coriander aioli
€ 5.900

Shrimp Bisque

A creamy and silky combination of shrimp sautéed in garlic, olive oil, vegetables and whiskey, transformed into a delicious and creamy bisque.
€ 6.900

Tenderloin Carpaccio

Thin leaves of fresh tenderloin, accompanied by capers, Parmesan cheese and seasoned with an aioli based on mustard, mayonnaise and lemon. Finished with crispy green plantain.
€ 6.900

Shrimp cocktail

5 jumbo shrimp simmered in lemon herb water for a minute, then quickly chilled, served on a bed of greens and garnished with our horseradish, tomato, lemon and horseradish cocktail sauce.
€ 12.900

Cream of the day

A delicious homemade cream made with ingredients from our garden.
€ 4.900

SALADS

Caesar salad

The original recipe, with a mixture of garlic, mustard, egg yolk, anchovies and sauce worcestershire that bathes the fresh leaves of our romaine lettuce, sprinkled with with parmesan cheese and croutons.

Single: € 5.900 **Chicken:** € 6.200 **Shrimp:** € 9.000

Caprese salad

The perfect combination of our cherry tomatoes from the garden, spheres of buffalo cheese and seasoned with our house pesto, served on crispy rice.
€ 5.900

Garden salad

A fresh combination of vegetables and leaves from our garden between loops with avocado, grilled bacon, boiled egg. Enjoy it on its own or with some additional grilled protein.

Single: € 5.900 **Chicken:** € 6.900 **Shrimp:** € 9.900 **Salmon:** € 8.900 **Tenderloin:** € 8.900

Green salad

Perfect to accompany or a small entrance.

A combination of fresh leaves, mushrooms, pickled red onion, cherry tomatoes and radish and carrot slices. **Single:** € 3,900

TO SHARE

Gallos of: Tenderloin - Chicken - Cheese - Salmon

Our gallos have the perfect combination of corn tortillas, coriander aioli and red onion, combined with our grilled proteins. 3 gallos are served per order.

3 gallos order: € 5.500 - **Extra cheese:** € 6.900

Cochinita pibil tacos

My yucatecan recipe for cochinita pibil, slow-cooked pork with orange, achiote and oregano, served in a corn tortilla and pickled red onion.

3 tacos order: € 5.900 - **Extra cheese:** € 6.900

Cochinita Nachos

Hot skillet with a bed of tender Tex-Mex style beans topped with tortilla chips, melted mozzarella cheese, cochinita pibil and fresh ingredients.

€ 7.900

Skillet on fire

Hot pan with a bed of tender beans Tex Mex style, which is accompanied by grilled proteins and fresh ingredients, served with tortilla chips and corn tortillas.

€ 7.500

cheese casseroles

Mini cast iron skillet with melted mozzarella cheese, plain or topped with your choice of grilled protein and served with grilled sourdough bread.

Cheese: € 5,900 **Chicken:** € 6,200 **Tenderloin:** € 6,900 **Shrimp:** € 7,600 **Chorizo:** € 6,500.

Breads to the Fire

A delicious baked sourdough bread roll, topped with your choice of sauce: garlic - olive - pesto - pomodoro, and finished with mozzarella cheese gratin.

Garlic: € 3.500 **Pesto:** € 3.900 **Pomodoro:** € 3.900

PASTAS

*Our linguine-type pasta cooked al dente, in our different house sauces, accompanied by grilled asparagus, fresh buffalo cheese and sprinkled with Parmesan cheese.

Pomodoro

Italian-style slow-cooked tomato sauce with an intense tomato flavor. Enjoy it alone or accompanied with one of our proteins.

Single: € 6,900. **Chicken:** € 7,800 **Tenderloin:** € 8,900. **Shrimp:** € 9,900

Cheesy

A combination of Parmesan cheese, milk cream and minced garlic, reduced over low heat until a creamy cheese sauce is obtained. Enjoy it alone or accompanied with one of our proteins.

Single: € 6,900. **Chicken:** € 7,800 **Tenderloin:** € 8,900. **Shrimp:** € 9,900

Pesto

It is a fresh combination of fresh basil leaves, minced garlic, peanut seeds and extra virgin oil. Enjoy it alone or you can accompany it with one of our proteins.

Single: € 6,900 **Chicken:** € 7,800 **Tenderloin:** € 8,900 **Shrimp:** € 9,900

Dry tomato

Our pomodoro sauce with finely chopped dried tomato and a touch of milk cream to obtain a creamy sauce with the sweetness of dried tomato. Enjoy it alone or accompanied with one of our proteins.

Single: € 6,900 **Chicken:** € 7,800 **Tenderloin:** € 8,900. **Shrimp:** € 9,900

SANDWICHES AND BURGERS

Sandwiches

Fired sourdough bread that is then finished with our chimichurri, cilantro aioli, lettuce, tomato, pickled onion and your choice of grilled protein. Served with french fries.

Tenderloin: € 7.900 **Chicken:** € 6.500 **Cochinita Pibil:** € 6.900

Choripan

An Argentine recipe with a Costa Rican twist, the homemade chorizo is cooked in beer and then grilled, served on a sourdough bun, varnished with aioli and chimichurri. You can order the chorizo wrapped in melted mozzarella cheese. Served with french fries.

Regular: € 5.500 **With cheese:** € 6.200

SAUTEED

Our meats sautéed with soy, ginger, garlic, fresh tomato, potatoes, cilantro, lightly sprinkled with green sesame seeds and served in a mashed potato ring.

Meat: € 7.900 **Chicken:** € 7.200 **Shrimp:** € 9.500

Burger

Quarter pound angus cake cooked over a fire and topped with cheese, served on your choice of sourdough bread or Brioche with our chimichurri, coriander aioli and pickled onion. With the option of grilled bacon. Served with french fries.

Regular: € 6.700 **With Bacon:** € 6.990 **Doble:** € 9.000 **Doble Bacon:** € 9.900

RISOTTOS

Creamy saffron risotto, using white wine and vegetable broth, finished with grilled asparagus, plantain chips, a touch of pesto and Parmesan cheese. You can enjoy it alone or with your choice of protein.

Single: € 10,900 **Salmon:** € 12,500 **Shrimp:** € 14,900 **Octopus:** € 15,900

Scan the code and enter to our interactive menu.

English menu*

