# CHEF RAFAEL

- CARNE AL FUEGO -

## *Welcome to our table*

We cook Costa Rican fire with international technique: imported Angus steaks aged 25 to 30 days, local produce and the grill at the center of it all. Thank you for joining us. Enjoy your meal.

*Chef Rafael*

## TO START AND SHARE

### THAI TUNA TARTARE
*150 g of fresh Pacific tuna with Thai sauce, avocado and crispy rice paper* **9,900**

### CHICKEN / BEEF QUESADILLA
*Chicken or flat iron, mozzarella, flour tortilla, guacamole, pico de gallo and house chili sauce* **7,900 / 8,900**

### SALMON OR TENDERLOIN CARPACCIO
*Thin slices of Chilean salmon or Angus tenderloin, with Parmesan, capers and an olive oil, orange and honey dressing* **8,900**

### MELTED CHEESE SKILLET
*Cheese melted over the fire, served with sourdough bread, to share.*

**Plain 8,400 · With chorizo 8,900 · With BBQ ribs 10,900**

### TENDERLOIN TACOS
*Three soft tacos with 120 g of beef tenderloin, handmade corn tortillas and house chili sauce.*

**Without cheese 7,900 · With cheese 8,900**

### SOUP OF THE DAY
*Squash, broccoli, tomato or shrimp bisque* **6,900**

### CAESAR SALAD
*Romaine lettuce with classic Caesar dressing.*

**Plain 6,900 · With chicken 7,900 · With shrimp 8,900**

### FIRE-GRILLED BREAD
*Sourdough bread filled with pesto, pomodoro or garlic, topped with cheese* **3,900**

## ANGUS BURGER

*Brioche bun, cheddar cheese, lettuce, tomato, red onion and aioli. Served with French fries.*

### DOUBLE
*Two Angus patties, 400 g* **9,900**

### REGULAR
*200 g Angus patty* **7,900**

### EXTRA BACON
*50 g* **1,000**

## OUR FAMOUS PASTAS

*With our signature sauces: Parmesan, pomodoro or pesto. With fresh cherry tomatoes, grilled asparagus and fresh buffalo cheese.*

**With shrimp 16,400 · With tenderloin 14,900**

**With chicken 13,400 · Plain 10,900**

## GOLDEN RISOTTO

*Risotto in the finest Italian style, seasoned with saffron and shrimp stock. Served with asparagus, crispy garlic and plantain.*

**With shrimp 18,400 · With tenderloin 15,900**

**With chicken 15,400 · Plain 12,900**

## *Chef's Recommendation*

### SURF AND TURF 27,900
*250 g Angus tenderloin with three Pacific garlic shrimp. The best of the grill and the sea on one plate.*

### THAI TUNA TARTARE 9,900
*To start: fresh Pacific tuna, Thai sauce, avocado and crispy rice paper.*

Ask about today's specials and our dessert menu.

*Chef Rafael*

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## GRILLED BABY BACK RIBS

*Pork baby back ribs with one side. Choose one of our house-made sauces: our house barbecue sauce, habanero sauce, bourbon sauce or honey mustard sauce.*

**FULL RACK** 19,900

**HALF RACK** 13,900

## CHICKEN

*Served with one side.*

### CHICKEN WITH MUSHROOM SAUCE
*250 g grilled chicken breast with mushroom and tarragon sauce* 9,900

### GRILLED CHICKEN
*250 g juicy chicken breast cooked over the fire, served with chimichurri* 8,700

## FROM THE SEA

*Served with one side.*

### CHARCOAL-GRILLED OCTOPUS
*200 g of tender octopus grilled with oil, herbs and garlic* 19,900

### GARLIC SHRIMP
*Five fresh Pacific shrimp in garlic, over mashed potatoes* 19,900

### GRILLED SALMON
*240 g of grilled Chilean salmon, served with chimichurri* 16,900

## GRILL SKILLET TO SHARE

*With one side, guacamole, pico de gallo, house chili sauce, handmade tortillas and chimichurri.*

### SURF AND TURF
*Picanha 160 g, flat iron 240 g, chicken 150 g, octopus 150 g and four Pacific shrimp* 44,900

### MEAT, CHICKEN AND SAUSAGE
*Picanha 160 g, flat iron 240 g, chicken 250 g and chorizo 250 g* 34,900

## IMPORTED ANGUS STEAKS

AGED 25 TO 30 DAYS · COOKED OVER THE FIRE

*Raw weight. Served with one side and chimichurri.*

### RIB EYE
*400 g. From the rib. Richly marbled, juicy, most flavorful* 31,900

### NEW YORK
*350 g. From the short loin. Firm, with its fat cap* 22,900

### SKIRT STEAK (ARRACHERA)
*250 g. From the plate. Pronounced grain, deep flavor* 21,900

### PICANHA
*300 g. Top of the rump, with its fat cap. A Brazilian classic* 19,900

### BEEF TENDERLOIN
*250 g. Center of the loin. The most tender and lean* 16,900

### FLAT IRON
*250 g. From the shoulder. Second most tender, full of flavor* 14,900

**Pairs with a glass of La Danza Malbec · 6,000**

*Ask about add-ons: garlic shrimp · mushroom and bacon sauce*

## TENDERLOIN SPECIALS

*250 g imported Angus tenderloin with one side.*

### SURF AND TURF
*Tenderloin with three Pacific garlic shrimp* 27,900

### FILET MIGNON
*Tenderloin with mushroom and bacon sauce* 22,900

### HABANERO TENDERLOIN
*Tenderloin with habanero chili sauce. You choose the heat level* 19,900

INCLUDED SIDE · CHOOSE ONE.

**Cheese Pasta · Mashed Potatoes · French Fries · House Salad**

EXTRA SIDES

**Golden Risotto side 4,900 • Extra side 2,900**

*Mashed Potatoes · Rosemary Fire Potatoes · House Salad · Vegetables · Cheese Pasta · Pesto Pasta · Pomodoro Pasta · Garlic Pasta*

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