



DINNER

Served Daily 6:00 pm to 8:45 pm

APPETIZER

-  **SPICY RED CURRY SOUP** _____ ₡ 7.150
Local root vegetables and crunchy corn simmered in a spicy red curry & tomato broth. Topped with fresh avocado.
-  **PUMPKIN SALAD** _____ ₡ 7.150
 Fresh kale and spinach greens topped with savory pumpkin confit, toasted cashews, goat cheese & pumpkin seeds. Served with white balsamic vinaigrette.
-  **OCTOPUS** _____ ₡ 12.100
 Fresh-caught octopus slow simmered in a spicy *peperonata* sauce with crispy potato croquettes.
**Gluten-free option available.*
-  **SHRIMP TOSTADA** _____ ₡ 12.100
Crispy corn tortilla topped with fire-grilled shrimp, marinated cherry tomatoes & a creamy avocado mousse.
-  **BEEF TARTAR** _____ ₡ 8.800
  Dry-aged beef, Dijon mustard, egg yolk, spicy local pickles, blue cheese cracker.
- SEAFOOD BISQUE** _____ ₡ 12.100
Served with a variety of seafood, coconut milk, yuca infused with squid ink, and fresh cilantro.



GLUTEN



DAIRY

Monteverde Lodge



MEDIUM SPICY

Prices in colones (CRC). 13% sales tax and 10% service tax included in price.



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MAIN COURSE

SEA BASS FILLET ₡ 12.100

Sea bass fillet, deconstructed Russian Salad & beetroot medley.

 **BEEF TENDERLOIN** ₡ 17.600

 Premium beef tenderloin with mora blackberry & coffee sauce. Served with truffle-infused creamy potato puree, hemstitches, potatoes, sautéed carrots and asparagus.

 **SEA BASS** ₡ 15.950

Seabass fillet, mussels & tender root vegetables simmered in a delicate yellow curry sauce.

**Gluten-free option available.*

 **BLACK RISOTTO** ₡ 17.050

 An iconic Italian classic. Tender risotto simmered in a seafood broth with savory squid ink, grilled octopus, shrimp, & calamari.

**Gluten-free option available.*

 **PORK TRILOGY** ₡ 13.750

A delectable trio of pork tenderloin, pork cheek & pancetta drizzled in a savory dark ale sauce. Served with pumpkin pejibaye puree & charred broccoli.

**Gluten-free option available.*

CHICKEN ROLL ₡ 13.500


Stuffed chicken breasts with pork belly pâté and cheese. Served with corn purée, mustard leaves, pickled mustard seeds, and a mustard sauce.

 **RIB EYE** ₡ 21.450


 Fire-grilled rib eye topped with wild mushroom ragout & homemade gnocchi simmered in a red onion broth. Served with a parmesan crisp.


 **EGGPLANT** ₡ 12.650

 Red miso-glazed Eggplant, fire-roasted & served with a quinoa, cranberry, and olive salad & smooth chickpea hummus.

 **PUMPKIN AGNOLOTTI** ₡ 13.750

 Homemade roasted pumpkin agnolotti in savory butter, Parmesan & sage sauce. Topped with a Parmesan crisp.

 **STRIP LOIN (CHURRASCO)** ₡ 19.250

 Grilled served with chimichurri, peach palm puree and roasted heart of palm.

**Gluten-free and dairy-free options available.*



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SEEDS



MEDIUM SPICY

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PLANT-BASED & VEGETARIAN DINNER

Served Daily 6:00 pm to 8:45 pm

APPETIZER

-  **MUSHROOM SOUP** _____ ₡ 12.100
 A warm & savory fusion of vegetable broth and coconut milk blended with mixed mushrooms & pine nuts.
-  **SPICY RED CURRY SOUP** _____ ₡ 7.150
 Local root vegetables and crunchy corn simmered in a spicy red curry & tomato broth. Topped with fresh avocado.
-  **PUMPKIN SALAD** _____ ₡ 7.150
 Fresh kale and spinach greens topped with savory pumpkin confit, goat cheese, toasted cashews & pumpkin seeds. Served with white balsamic vinaigrette.
-  **MOZZARELLA BURRATA** _____ ₡ 12.100
Locally produced Burrata Mozzarella served over a beetroot confit with Balsamic & red fruit vinaigrette.
-  **BOK CHOY** _____ ₡ 7.150
 Tender Bok Choy seared in sesame oil and tossed in a savory soy, lemon, & scallion vinaigrette with sesame seeds.
**Gluten-free option available.*

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MAIN COURSE

-  **EGGPLANT** _____ ₡ 12.650
 Red miso-glazed Eggplant, fire-roasted & served with a
 quinoa, cranberry, and olive salad & smooth chickpea hummus.

-  **PUMPKIN AGNOLOTTI** _____ ₡ 13.750
 Homemade roasted pumpkin agnolotti in savory butter, Parmesan & sage sauce. Topped with a Parmesan crisp.

-  **ROASTED CABBAGE STEAK** _____ ₡ 11.550
 Roasted sweet young cabbage brushed with a rich soy-tomato glaze. Served with roasted red peppers & a dill potato cream.
 **Gluten-free option available.*

-  **PUMPKIN RISOTTO** _____ ₡ 9.350
 Tender risotto simmered in a creamy pumpkin vegetable broth. Served with pumpkin confit, toasted pumpkin seeds & a hint of brown butter.

-  **BEANS STEW** _____ ₡ 12.650
 Local bean medley slow cooked in a savory tomato & vegetable sauce. Served with homemade chickpea gnocchi and Swiss chard.
**Gluten-free option available.*

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