

Monteverde Lodge



DRINKS

Mon alcoholic

FRESH FRUIT SMOOTHIES	2.750
SPARKLING WATER 750ML	# 4.400
STILL WATER 750ML	₡ 3.300
SODAS	₡ 2.205
MOCKTAILS	₡ 3.600
MILKSHAKES	Ø: 3.300

Beer

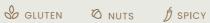
NATIONAL BEER	<i>©</i> 2.750
CRAFT BEER	¢ 4.950
OKAI I BEEK	W 4.330

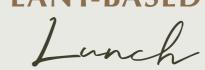
Lunch

APPETIZERS

PUMPKIN TOMATO SOUP &	
BEETROOT SALAD ©	
CHICKPEA SALAD & ©	
BRUSCHETTA &	
STUFFED AVOCADO	







MAIN COURSE

GARDEN SALAD & Ø	# 10.500
An assortment of lettuce varieties, along with kale, spinach, and Includes confit beetroot, roasted potatoes, mushrooms, as avocado, and cherry tomatoes. Served with homemade pita balsamic vinegar dressing or Dijon mustard.	paragus
GARDEN PASTA &	# 12.000
Penne served with a variety of mushrooms, asparagus, spinach, sauce.	and basi
VEGGIEFRIJO 🆑	# 10.000
Rice with tender beans, roasted eggplant and mushrooms, <i>Pico</i> avocado, and kale chips.	de Gallo
VEGETARIAN CASADO	# 10.000
Rice, beans, arracache hash, ripe plantain, homemade corn tort sautéed vegetables.	llas, and
GREEN RISOTTO & Ø 🗆	 12.000
Prepared with an assortment of green vegetables and spinach	oesto.
VEGAN PIZZA 🦑	¢ 8.500
With homemade tomato sauce, fresh herbs, and vegan cheese.	
VEGAN TACOS //	 8.500
Corn tortillas filled with crispy falafel, guacamole, homemade ho Pico de Gallo, and lettuce.	





APPETIZERS

SPICY RED CURRY SOUP 🕖	 Ø 8.000
Made with vegetable and tomato broth. Served with loca crispy corn, and avocado.	ıl vegetables,
PUMPKIN AND <i>PEJIBAYE</i> SOUP &	¢ 8.000
Made with vegetable broth, roasted pumpkin, <i>pejibaye</i> an crostino.	d mushroom
PUMPKIN SALAD 🖄	₡ 8.000
With fresh kale and spinach leaves, roasted pumpkin, toas pumpkin seeds, and white balsamic dressing.	ted cashews,
MUSHROOM TOAST	₡ 8.000
Crispy toast topped with sautéed mushrooms, fresh gua	icamole, and





MAIN COURSE

EGGPLANT & O	© 10.000
Grilled and glazed with red miso sauce, served with hummu salad with olives, dried cranberries, almonds, and capers.	s, quinoa
CABBAGE FILLET Ø //	¢ 12.000
Roasted and marinated in soy sauce, served with tomato proasted peppers, potato cream, and dill.	aste and
PUMPKIN RISOTTO Ø	© 12.000
Made with roasted pumpkin purée and vegetable broth. Sei pumpkin seeds and candied pumpkin.	ved with
BEAN STEW	# 12.000
Cubaces with tomato sauce with vegetables. Served with chick chard gnocchi.	cpea and



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