



Menu

Monteverde Lodge



Prices include 13% VAT and 10% service tax.

DRINKS

Menu

Non alcoholic

FRESH FRUIT SMOOTHIES _____	€ 2.750
SPARKLING WATER 750ML _____	€ 4.400
STILL WATER 750ML _____	€ 3.300
SODAS _____	€ 2.205
MOCKTAILS _____	€ 3.600
MILKSHAKES * _____	€ 3.300

**Plant-based option.*

Beer


NATIONAL BEER _____	€ 2.750
CRAFT BEER _____	€ 4.950

LUNCH

Menu


APPETIZERS

PUMPKIN TOMATO

SOUP    _____ ₡ 9.000

Made with vegetable broth and served with a ricotta cheese croquette and fig jam.

BEETROOT

SALAD   _____ ₡ 9.000

Fresh spinach leaves, beet textures, local goat cheese, honeyed nuts, and balsamic vinegar dressing.

**Plant-based option.*

CHICKPEA


SALAD    _____ ₡ 8.800

Fresh arugula leaves, curried chickpeas, cucumber, carrot, corn, pita chips and lemon tahini dressing.

SALMON SALAD   _____ ₡ 9.000

An assortment of lettuce varieties, arugula, spinach, cucumber tagliatelle, salmon, avocado dressing, and yogurt dill dressing.

STUFFED

AVOCADO  _____ ₡ 8.800

Made with mixed beans, avocado, mango, cucumber, chickpeas, chives, and cilantro.

SEA BASS CEVICHE  _____ ₡ 9.000

Seasoned with spicy tomato and red pepper sauce. Served with green olives, capers, and plantain chips.

BRUSCHETTA   _____ ₡ 8.800

Homemade focaccia bread topped with cherry tomatoes, anchovies, salad greens, and roasted mozzarella.

MAIN COURSE

GARDEN SALAD    _____ ₡ 10.500

An assortment of lettuce varieties, crispy pasture-raised egg, vegetables, avocado and parmesan cheese as well as your choice of protein: grilled chicken breast or tataki-style tuna. Served with homemade pita bread and balsamic vinegar or apple cider vinegar dressing with Dijon mustard.

**Plant-based option.*

SEAFOOD PASTA   _____ ₡ 16.000

Homemade pasta with roasted tomato sauce and an assortment of seafood.

SEA BASS FILLET    _____ ₡ 16.000

Served with green vegetable risotto, spinach pesto, and lemongrass sauce.


CHICKEN STEW _____ ₡ 14.000

Whole chicken thigh braised in tomato and local vegetables. Served with tortilla chips.

CASADO _____ ₡ 12.000

Rice, beans, arracache hash, and ripe plantains. Served with homemade corn tortillas and your choice of grilled protein: beef, fish, or chicken.

**Plant-based option.*

CHIFRIJO  _____ ₡ 12.000

Rice and tender beans base, *Pico de Gallo*, avocado, pork belly, *jalapeños*, and homemade tortilla chips.

**Plant-based option.*

MONTEVERDE

CHEESEBURGER   _____ ₡ 11.000

Homemade bread with premium ground beef patty, topped with local fresh cheese, crispy bacon, pickles, caramelized onion, avocado, a pasture-raised fried egg, and Dijon aioli. Served with fried potatoes.

SKIRT STEAK  _____ ₡ 16.000

Grilled and served with *chimichurri* sauce, potato hash, and homemade chips.



GLUTEN



DAIRY



NUTS



PLANT-BASED





SPICY

BURGERS AND SANDWICHES

MONTEVERDE CHEESEBURGER   _____ ₡ 11.000


Homemade bread with premium ground beef patty, topped with local fresh cheese, crispy bacon, pickles, caramelized onion, avocado, a pasture-raised fried egg, and Dijon aioli. Served with fried potatoes.

VEGETARIAN BURGER   _____ ₡ 10.000

Homemade bread with 'Beyond Meat' (plant-based vegan meat), spicy tomato sauce, lettuce, and tomato.
**Plant-based option.*

THE COSTA RICAN SANDWICH   _____ ₡ 8.000

Stewed beef filling, mashed beans, guacamole, lettuce, and tomato. Served with a green salad.


TACOS  _____ ₡ 12.000

Homemade corn tortillas and your choice of grilled protein filling: chicken, fish, pork, or falafel as a plant-based option. Served with fresh guacamole, homemade hot sauce, *Pico de Gallo*, and lettuce.



SOURDOUGH PIZZA

MARGHERITA   _____ ₡ 8.500


Homemade tomato sauce, fresh basil, and mozzarella.

PEPPERONI    _____ ₡ 9.000




Salami, spicy pepperoni, bacon, homemade tomato sauce, and mozzarella.

VEGGIE   _____ ₡ 9.000

Mixed vegetables, homemade tomato sauce, and mozzarella.

VEGAN  _____ ₡ 8.500

Homemade tomato sauce and fresh herbs.

SPICY CHICKEN    _____ ₡ 11.000

Grilled chicken, crispy bacon, hot pepper, homemade tomato sauce and mozzarella.

SUPREME   _____ ₡ 8.500

A classic blend of ground beef, ham, pepperoni, onion, red peppers, mushrooms, homemade tomato sauce, and mozzarella.



GLUTEN



DAIRY



NUTS




PLANT-BASED







SPICY


CHILDREN'S Menu

BOLOGNESE PASTA   _____ ₪ 8.500

Fettuccine, homemade tomato sauce, and ground beef. Served with grated parmesan cheese.

GREEN PASTA     _____ ₪ 8.500


Fettuccine in spinach pesto sauce. Served with grated parmesan cheese.

POMODORO PASTA   _____ ₪ 8.500


Fettuccine, homemade tomato sauce. Served with grated parmesan cheese.

BUTTER AND CHEESE PASTA   _____ ₪ 8.500



Fettuccine with butter and grated parmesan cheese.

CHICKEN FINGERS  _____ ₪ 7.500

Crunchy panko breaded chicken breast strips. Served with fried potatoes.

FISH FINGERS  _____ ₪ 7.500

Crunchy panko breaded fish fillet strips. Served with fried potatoes.

CHEESEBURGER   _____ ₪ 6.500

Premium beef patty on a homemade bun with melted cheese. Served with fried potatoes.

DINNER

Menu

APPETIZERS

SPICY RED



CURRY SOUP   _____ ₱ 8.000

Made with vegetable and tomato broth. Served with local vegetables, crispy corn, and avocado.

SEAFOOD BISQUE  _____ ₱ 12.000

Made with coconut milk, fried cassava and cilantro. Served with an assortment of seafood.

PUMPKIN

SALAD   _____ ₱ 8.000

With fresh kale and spinach leaves, roasted pumpkin, toasted cashews, goat cheese, pumpkin seeds, and white balsamic dressing.

**Plant-based option.*

OCTOPUS  _____ ₱ 12.000

Grilled and glazed with miso sauce. Served with chorizo and pejiibaye tartar sauce.

SHRIMP

TOSTADA  _____ ₱ 12.000

Crispy corn tortilla, served with grilled shrimp, cherry tomatoes, and avocado mousse.

BEEF

CARPACCIO  _____ ₱ 9.000

Sliced beef tenderloin with black garlic alioli, capers, green papaya, and parmesan cheese.

MAIN COURSE

EGGPLANT    _____ ₱ 10.000

Grilled and glazed with red miso sauce. Served with hummus, quinoa salad with olives, dried cranberries, almonds, and capers.



HOMEMADE

AGNOLOTTI    _____ ₱ 15.000

Stuffed with roasted pumpkin and prepared with sage, butter and parmesan cheese.

SEA BASS _____ ₱ 17.000

Fillet with roasted tomato sauce. Served with an assortment of seafood and confit potatoes.

SALMON   _____ ₱ 17.000

Grilled and served with wild rice mixed with jasmine, pineapple, and pine nuts. Seasoned with pepper béarnaise sauce.

BLACK RISOTTO   _____ ₱ 18.000

Made with shrimp bisque and squid ink. Served with an assortment of grilled seafood.

PORK TRILOGY  _____ ₱ 16.000

Tenderloin, pork belly, and pork jowl. Served in a dark beer sauce, sweet potato purée, and roasted leeks.

CHICKEN

SUPREME    _____ ₱ 16.000

Chicken breast served with homemade fettuccine pasta, vegetables, and spinach pesto.

DELMONICO   _____ ₱ 22.000

Tagliata cut served with mushroom ragout, potato gnocchi, onion sauce, and parmesan cheese crisp.

BEEF TENDERLOIN  _____ ₱ 20.000

Grilled and served with mushrooms, fried cassava, asparagus, and coffee and wild blackberry sauce.

BRAISED BEEF RIBS   _____ ₱ 20.000

Simmered in Marsala wine and served with gratineed potatoes, tempura mushrooms, and cheese sauce.



GLUTEN



DAIRY



NUTS



PLANT-BASED



SPICY



BÖENA
— Lodges —

ALLURING. AUTHENTIC. EXCLUSIVE