



# Restaurante Colibri

## Appetizers

- Costa Rican Ceviche** .....\$20  
Freshly fish served with patacones, coriander, avocado, red citric peppersauce.
- Chicken confit in fat Tamalitos** .....\$7  
Served with baby corn salad, coriander, and roasted chili sauce.
- Chickpea and Spinach Hummus** .....\$17  
Local roasted prosciutto, sun-dried tomato salad with baby greens from the garden, chimichurri, and sourdough bread.
- Pork chicharrón and cassava (Enyucados)** .....\$7  
Served with citric avocado cream and fresh herb dressing, and homemade (Chilera).
- Roasted beef carpaccio** .....\$16  
With mushroom ketchup, arugula, parmesan cheese, crispy onions, ginger vinaigrette, and fresh water squash salad.
- Leek Croquettes with Seasonal Mushrooms** .....\$10  
Served with cashew seed romesco sauce.
- Tuna Tataki with Avocado** .....\$18  
Served with white miso sweet potato cream, wakame, radishes and homemade crunchy crackers.
- Grilled Octopus with Pumpkin** .....\$18  
Served with fresh corn, white bean salad, arugula, and baby corn in smoked chili mayonnaise.
- Seasonal Local Vegetables Creamy Soup** .....\$9  
Served with sourdough bread and sun-dried tomato oil.
- Quinoa Salad with Carrot and Sweet Potato** .....\$16  
Sweet potato and carrot chips, citrus-orange dressing, and local honey.

## Main Dishes

### Typical Costa Rican "Casado"

Classic dish our style with rice, beans, vegetable, fresh salad, ripe plantain, Handmade tortilla, and choice of:

- Grilled beef handmade** .....\$20  
**Tilapia from our farm** .....\$16  
**Marinated grilled chicken** .....\$17  
**Pork rib**.....\$23  
**Roasted eggplant** .....\$17

**Coconut Rice with Quinoa** .....\$25  
Mixed nuts, roasted vegetables, pumpkin, mushrooms, and eggplant with spicy San Carlos pineapple dressing.

**Roasted Lamb Shoulder** .....\$48  
Marinated in a blend of spices and slow cooked. Served with coconut rice, sweet potatoes, and lamb juices.

**Birria Meat Stew** .....\$29  
Tortillas, pickled onions, rice, avocado and lemons.

**Whiskey Smoked Pork Ribs** .....\$36  
With apple and plum compote, fresh baby corn and fennel salad with local cassava.





# On the Grill

- Rib Eye .....\$40
- Skirt Steak .....\$36
- Tenderloin .....\$38

**Grilled to Share** .....\$60  
Tenderloin, chorizo, chicken breast and shrimps.

**Colcannon with Bacon**  
Mashed potatoes and roasted cabbage In a herb red wine reduction jus sauce and slow roasted tomato.

# Pasta

**Salmon Penne Pasta in Cauliflower Sauce** .....\$30  
With seasonal mushrooms, roasted salmon, onions, and creamy goat cheese.

**Mussels Ragu** .....\$29  
Served with pappardelle pasta in dill sauce, fresh fennel, fried garlic, grill o ct opus and shrimp.

**Ravioli with mushrooms and lobster** .....\$50  
Grilled lobster, bisque with citrus and fried sage.

**Mixed Mushroom Carbonara** .....\$30  
Fresh ricotta, garlic oil, sun-dried tomatoes, and parmesan cheese.

**Spinach and Ricotta Ravioli** .....\$38  
Grilled steak, confit tomatoes, creamy spinach, and balsamic sautéed mushrooms.

**Cauliflower Polenta** .....\$18  
Slow roasted cauliflower, baby greens salad, radishes, and caramelized nuts (ask for vegan).

# Ocean and River

**Grilled Salmon with Mango and Cucumber Chimichurri** .....\$30

Served with sweet potato and wasabi puree, sweet potato chips and fresh basil.

**Grilled Tuna with Ginger Oil**.....\$28

Balsamic risotto with fresh radishes, green beans, caramelized tomatoes, Typical tomato salad with fennels seed oil.

**Local Trout in a Citrus and Seed Crust** .....\$25

With smoked cauliflower puree, and fresh herbs.

**White Miso Glazed Sea Bass** .....\$37

Served with sesame asparagus, marinated quinoa, and roasted carrot puree.

# Desserts

**Almond Flour Brownie** .....\$10

With salted caramel ice cream, almond wafer, and blackberry-port sauce.

**Coffee Flan** .....\$8

Fried strawberry beignet, pink pepper, and cardamom crème anglaise.

**Mango Crème Brulee**.....\$9

With caramelized almond cookie and vanilla ice cream.

**Ripe Banana Mini-Turnovers** .....\$10

With cinnamon and brown sugar, served with ice cream and home-made dulce de leche.

**Fig Cheesecake** .....\$12

With fresh honey ice cream and bourbon whipped cream.

