



El Avión

Manuel Antonio's **World Famous** Restaurant & Bar

Open 11 am to 10 pm



(506) 2777-3378



@ElAvionRestaurant



@elavionrestaurant



www.elavion.net


w/o Taxes w/ 13% Tax &
10% Service

APPETIZERS / APERITIVOS

| | | |
|--|----------|----------|
| Shrimp Ceviche / Ceviche de Camarón | ¢ 5,691 | ¢ 7,000 |
| Shrimp, fresh mango, avocado, cilantro, red onion, ginger & lemon juice. Camarones, mango fresco, aguacate, cilantro, cebolla morada, jengibre y jugo de limón. | | |
| Ceviche Catch-of-the-Day / Ceviche de Pescado del día | ¢ 5,142 | ¢ 6,325 |
| Fried Calamari / Aros de Calamar fritos | ¢ 5,569 | ¢ 6,850 |
| Lightly breaded & flash-fried calamari rings w/ fresh mango & ginger dressing. Aros de calamar fritos con aderezo de mango y jengibre. | | |
| Poke Bowl / Tazón de Poke | ¢ 7,723 | ¢ 9,500 |
| 4 oz yellowfin tuna sashimi, seasoned rice, cherry tomato, diced mango, guacamole, sesame seeds, seaweed & Asian dressing. 120 g atún aleta amarilla, arroz sazonado, tomate cherry, mango, guacamole, algas tostadas, ajonjolí y aderezo Asiático. | | |
| Fried Seafood & Tartar Sauce / Fritura del Mar y Salsa Tártara | ¢ 11,992 | ¢ 14,750 |
| Lightly breaded flash-fried calamari rings, coconut shrimp & fish w/ tartar sauce. Aros de calamar, camarones al coco y pescado con salsa tártara. | | |

Salads, Nachos & Fish / Chicken Sticks

Ensaladas, nachos y dedos de pescado / Pollo

| | | |
|---|---------|---------|
| Purple Kale & Quinoa Salad / Ensalada de Kale Morada y Quinoa.  | ¢ 5,284 | ¢ 6,500 |
| Purple Kale, mixed quinoa, cherry tomato, chickpeas, squash and raisins w/ mango, ginger & honey dressing. Kale morada, quinoa mixta, tomate cherry, garbanzos, ayote y pasas con aderezo de mango, jengibre y miel. | | |



| | w/o Taxes | w/ 13% Tax & 10% Service |
|---|-----------|-----------------------------|
| Tropical Mango Salad / Ensalada Tropical de Mango w/ lettuce, fresh mango, chopped tomato, red onion, carrot, cucumber & sesame dressing / Con lechuga, mango, tomate, cebolla morada, zanahoria, pepino y aderezo de sésamo. | ¢ 4,695 | ¢ 5,775 |
| Chicken Caesar Salad / Ensalada Cesar con pollo w/ lettuce, garlic croutons, caesar dressing, grilled chicken & parmesan cheese. Con lechuga, aderezo César, filet de pollo, crotones y queso parmesano | ¢ 6,870 | ¢ 8,450 |
| Tropical Mango Salad w/ Tuna or Chicken breast Ensalada Tropical de Mango con Atún o Filete de pollo w/ sesame seeds seared yellowfin tuna steak or chicken breast, lettuce, fresh mango, chopped tomato, red onion, carrot, cucumber & sesame dressing. Con atún aleta amarilla sellado con ajonjolí o filete de pollo, lechuga, mango, tomate, cebolla morada, zanahoria, pepino y aderezo de sésamo. | ¢ 6,870 | ¢ 8,450 |
| Chicken Nachos / Nachos de Pollo w/ shredded chicken, sour cream, nacho tortilla chips, guacamole, cheese, refried beans, jalapeños & pico de gallo. Con pollo desmenuzado, natilla, tortillas fritas, guacamole, queso, frijoles molidos, jalapeños y pico de gallo. | ¢ 5,976 | ¢ 7,350 |
| Beef Nachos / Nachos de Carne w/ shredded beef, sour cream, nacho tortilla chips, guacamole, cheese, beans, jalapeños & pico de gallo. Con carne desmechada, natilla, tortillas fritas, guacamole, queso, frijoles molidos, jalapeños y pico de gallo. | ¢ 6,423 | ¢ 7,900 |
| Plant Based Nachos / Nacho Vegano  Guacamole, chickpeas, mango, nacho tortilla chips, refried beans, pico de gallo & jalapeños. / Guacamole, garbanzos, mango, tortillas fritas, frijoles molidos, pico de gallo y jalapeños. | ¢ 5,976 | ¢ 7,350 |
| Breaded Chicken Fingers / Dedos de Pollo Empanizados w/ French fries & BBQ sauce. / Con papas fritas y salsa BBQ. | ¢ 5,569 | ¢ 6,850 |
| Breaded Fish Sticks / Dedos de Pescado Empanizados Made from fish filet w/ French fries & tartar sauce. Con papas fritas y salsa tártara. | ¢ 5,976 | ¢ 7,350 |
| Rice & Pasta / Arroces y Pasta | | |
| Shrimp & Rice / Arroz con Camarones w/ fresh local sautéed shrimp, fresh vegetables, cilantro & rice. Your choice of mixed green salad or French fries. Con camarones salteados, vegetales, culantro y arroz. A su elección de ensalada o papas fritas. | ¢ 9,878 | ¢ 12,150 |

w/o Taxes w/ 13% Tax &
10% Service

Seafood Rice / Arroz con Mariscos ¢ 11,118 ¢ 13,625

w/ fresh local shellfish, shrimp, calamari, octopus, rice, cilantro & vegetables.
Your choice of mixed green salad or French fries.

Con camarones, calamares, almejas y pulpo salteados con arroz, culantro y vegetales.
A su elección: ensalada o papas fritas.

Plant Based Stir-Fried Rice / Arroz con Vegetales Salteados  ¢ 6,850 ¢ 8,425

w/ vegetables, mushrooms, leeks, ginger, soy sauce, sesame seeds.
Your choice of mixed green salad or French fries.

Con vegetales, hongos, puerro, jengibre, salsa de soya, semillas de ajonjolí.
A su elección de ensalada o papas fritas.

Chicken Pasta a la Vodka / Pasta de Pollo a la Vodka ¢ 8,150 ¢ 10,025

w/ grilled chicken in a rich pink cream sauce.

Con pollo a la parrilla en salsa rosada especial de vodka.

Spaghetti a la Bolognese ¢ 7,683 ¢ 9,450


w/ ground beef, bell pepper & onion w/ tomato sauce. Parmesan cheese & garlic bread.

Con carne molida, chile dulce, cebolla y salsa de tomate. Queso parmesano y pan de ajo.

Seafood Linguine / Linguine con Mariscos ¢ 11,098 ¢ 13,650

w/ fresh local shellfish, shrimp, calamari & octopus, sautéed w / onion, tomato,
white wine, grated parmesan cheese & cream sauce.

Con camarones, calamares, almeja y pulpo salteados con cebolla, tomate, vino
blanco, queso parmesano rallado y crema dulce.

Plant Based Linguine / Linguine Vegano  ¢ 5,569 ¢ 6,850

w/ onion, mushrooms, zucchini, basil & tomato sauce.

Con cebolla, hongos, zuquini, albahaca y salsa pomodoro.



w/o Taxes w/ 13% Tax &
10% Service

Fish & Seafood / Pescado y Mariscos

Tuna Steak & Shrimp / Atún con Camarones **¢ 14,553** **¢ 17,900**
w/ Thai rice, pineapple teriyaki sauce & sesame seeds.
Con arroz tailandés, salsa teriyaki de piña y semillas de sésamo.

Seafood Curry, Lightly Spiced / Cazuela de Mariscos **¢ 11,545** **¢ 14,200**
Shrimp, calamari, clams, octopus, onions, bell peppers, mushrooms, cilantro, mild
curry, coconut milk, cream sauce, rice & slices of toasted plantain.
Camarones, calamares, almejas y pulpo, cebolla, chile dulce, hongos, culantro,
curry amarillo, leche de coco, crema dulce, arroz y patacones

Garlic Shrimp / Camarones al Ajillo **¢ 15,854** **¢ 19,500**
Sautéed shrimp in a white wine & garlic butter sauce. Served w/ white rice &
vegetables.
Camarones salteados en vino blanco y mantequilla de ajo. Servido con arroz
blanco y vegetales.

One Pound Whole Fish Catch-of-the-Day / Libra de Pescado Entero del Día Avión **¢ 17,114** **¢ 21,050**
Your choice: grilled or crispy fried w/chimichurri sauce, vegetables & French fries.
A su elección: a la parrilla o frito con salsa chimichurri, vegetales y papas fritas.

Grilled Mahi-Mahi Filet / Filete de Dorado a la Parrilla **¢ 12,805** **¢ 15,750**
Fresh mahi-mahi w/ passion fruit sauce, vegetables & rice.
Filete de dorado con salsa maracuyá, vegetales salteados y arroz.

Our Grill / Nuestra Parrilla

Chicken Fajitas / Fajitas de Pollo **¢ 8,557** **¢ 10,525**
5 oz chicken fajitas w/ sautéed mushrooms, onions, bell peppers, diced tomato,
corn tortillas, pico de gallo salsa, guacamole & sour cream.
150 g fajitas de pollo con hongos salteados, cebolla, chile dulce, tomate en trozos,
tortillas, pico de gallo, guacamole y natilla.

Beef Tenderloin Fajitas / Fajitas de Lomito **¢ 11,972** **¢ 14,725**
5 oz beef tenderloin fajitas w/ sautéed mushrooms, onions, bell peppers, diced
tomato, corn tortillas, pico de gallo salsa, guacamole & sour cream.
150 g de fajitas de lomito con hongos salteados, cebolla, chile dulce, tomate, tortillas,
pico de gallo, guacamole y natilla.

Grilled Tenderloin / Lomito a la Parrilla **¢ 15.407** **¢ 18.950**
Grilled 10 oz tenderloin steak w/ vegetables, French fries & mushroom sauce.
300 g de filete de lomito a la parrilla con vegetales, papas fritas y salsa de hongos.

| | w/o Taxes | w/ 13% Tax & 10% Service |
|--|-----------|-----------------------------|
| Mixed Fajitas / Fajitas Mixtas | ¢ 11,972 | ¢ 14,725 |
| Beef tenderloin fajitas & chicken fajitas w/ sautéed mushrooms, onions, bell peppers, diced tomato, corn tortillas, pico de gallo salsa, guacamole & sour cream. | | |
| Fajitas de lomito y fajitas pollo con hongos salteados, cebolla, chile dulce, tomate en trozos, tortillas, pico de gallo, guacamole y natilla. | | |
| Cheese Burger In Paradise / Queso Burguesa en el Paraíso | ¢ 6,423 | ¢ 7,900 |
| 9 oz Black Angus ground beef w/ melted sharp cheddar cheese, red onion, tomato, lettuce, pickles & French fries. | | |
| 250 g de torta de carne molida Angus con cebolla morada, tomate, lechuga, pepinillos, queso cheddar y papas fritas. | | |
| Fish Burguer / Pescado Burguesa | ¢ 7,226 | ¢ 8,950 |
| 7 oz grilled catch-of-the-day filet w/ lettuce, tomato, caramelized onions & French fries. | | |
| 200 g de filete de pescado del día a la parrilla con lechuga, tomate, cebolla caramelizada y papas fritas. | | |
| Plant Based Falafel Burger w/ Green Salad & French Fries  | ¢ 7,723 | ¢ 9,500 |
| Hamburguesa Vegetariana Falafel con ensalada y papas fritas | | |
| Homemade chickpeas & parsley pattie w/ garlic tahini mayonnaise dressing, lettuce, tomato, red onion, pickles. | | |
| Torta falafel de garbanzos y perejil con mayonesa de tahini y ajo, lechuga, tomate, cebolla morada, pepinillos. | | |
| Grilled Chicken Breast / Pechuga de Pollo a la Parrilla | ¢ 9,411 | ¢ 11,575 |
| w/ grilled pineapple, vegetables, white rice & teriyaki sauce. | | |
| Con piña a la parrilla, vegetales, arroz blanco y salsa teriyaki. | | |




| | w/o Taxes | w/ 13% Tax & 10% Service |
|---|-----------|--------------------------|
| Surf & Turf Grilled Tenderloin & Shrimp | ¢ 17,967 | ¢ 22,100 |

Mar y Tierra de Lomito con Camarón a la Parrilla

Grilled 10 oz tenderloin steak w/ shrimp, vegetables, mashed potato & mushroom sauce.

300 gr de filete de lomito con camarones a la parrilla, vegetales, pure de papas y salsa de hongos

Plant Based Options / Opciones Veganas

| | | |
|---|---------|---------|
| Plant Based Nachos / Nachos Vegano  | ¢ 5,975 | ¢ 7,350 |
|---|---------|---------|

w/ guacamole, chickpeas, mango, refried beans, nacho tortilla chips, pico de gallo salsa & jalapeños.

Con guacamole, garbanzos, mango, tortillas fritas, frijoles molidos, pico de gallo y jalapeños.

| | | |
|--|---------|---------|
| Plant based Falafel Burger w/ green salad & French fries  | ¢ 7,723 | ¢ 9,500 |
|--|---------|---------|

Hamburguesa Vegetariana Falafel con ensalada y papas fritas


Homemade chickpeas & parsley pattie w/ garlic tahini mayonnaise dressing, lettuce, tomato, red onion, pickles.

Torta falafel de garbanzos y perejil con mayonesa de tahini y ajo, lechuga, tomate, cebolla morada, pepinillos.

| | | |
|--|---------|---------|
| Plant Based Garbanzo Poke Bowl / Tazón de Poke Vegano  | ¢ 7,317 | ¢ 9,000 |
|--|---------|---------|

Chickpeas, seasoned rice, cherry tomato, diced mango, guacamole, sesame seeds, seaweed & Asian dressing.

Garbanzos, arroz sazonado, tomate cherry, mango, guacamole, algas tostadas, ajonjolí y aderezo Asiático.

| | | |
|--|---------|---------|
| Veggie Fajitas / Fajitas Vegetarianas  | ¢ 6,910 | ¢ 8,500 |
|--|---------|---------|

Mixed grilled vegetables w/ corn tortillas, pico de gallo salsa, guacamole & sour cream.

Vegetales mixtos a la parrilla con tortillas, pico de gallo, guacamole y natilla.

KID'S MENU / MENÚ NIÑOS

| | | |
|---|---------|---------|
| Chicken Fingers / Dedos de Pollo Empanizados | ¢ 3,841 | ¢ 4,725 |
|---|---------|---------|

w/ French fries & BBQ sauce.

Con papas fritas y salsa BBQ.

| | | |
|---|---------|---------|
| Fish Sticks / Dedos de Pescado Empanizados | ¢ 3,841 | ¢ 4,725 |
|---|---------|---------|

Made from fish filet w/ French fries & tartar sauce.

Hechos de filet de pescado con papas fritas y salsa tártara.

| | | |
|---|---------|---------|
| Cheese Burger / Queso Burguesa | ¢ 3,841 | ¢ 4,725 |
|---|---------|---------|

w/ French fries. / Con papas fritas.

| | | |
|---------------|---------|---------|
| Hot Dog | ¢ 3,841 | ¢ 4,725 |
|---------------|---------|---------|

| | w/o Taxes | w/ 13% Tax & 10% Service |
|--|-----------|-----------------------------|
| Ham & Cheese Sandwich / Sándwich de Jamón y Queso | ¢ 3,841 | ¢ 4,725 |
| w/ French fries. / Con papas fritas. | | |
| Juicy Grilled Chicken Breast / Pechuga de Pollo a la Parrilla | ¢ 3,841 | ¢ 4,725 |
| w/ French fries. / Con papas fritas. | | |
| Spaghetti Alfredo / Espaguetis en Salsa Alfredo | ¢ 3,841 | ¢ 4,725 |
| Spaghetti Pomodoro / Espaguetis en Salsa Pomodoro | ¢ 3,841 | ¢ 4,725 |
| Vanilla Ice Cream on a Stick, Chocolate Dipped | | |
| Paleta de Helado de Vainilla, Bañado con Chocolate | ¢ 1,463 | ¢ 1,800 |
| Chocolate Ice Cream on a Stick, Chocolate Dipped | | |
| Paleta de Helado de Chocolate, Bañado con Chocolate | ¢ 1,463 | ¢ 1,800 |

Bottled Soft Drinks 12oz / **Gaseosas en vidrio 354ml**

| | | |
|--|---------|---------|
| 7 Up | ¢ 1,059 | ¢ 1,300 |
| Coca-Cola Regular or Zero | ¢ 1,059 | ¢ 1,300 |
| Canada Dry Ginger Ale | ¢ 1,059 | ¢ 1,300 |
| Fresca | ¢ 1,059 | ¢ 1,300 |
| Red Bull 8oz / 250ml | ¢ 2,032 | ¢ 2,500 |
| Tonic Water / Agua Tónica | ¢ 1,300 | ¢ 1,600 |
| Club Soda Carbonated / Soda Burbujas | ¢ 1,059 | ¢ 1,300 |
| Fanta: Orange- Naranja , Grape- Uva , Kolita | ¢ 1,059 | ¢ 1,300 |



| | w/o Taxes | w/ 13% Tax & 10% Service |
|---|-----------|-----------------------------|
| Refreshing Drinks / Aguas y Jugos | | |
| Bottled Water 60oz / Agua Embotellada 1.75L | ¢ 1,626 | ¢ 2,000 |
| Bottled Water 20oz / Agua Embotellada 600ml | ¢ 1,059 | ¢ 1,300 |
| San Pellegrino Water 25oz / Agua San Pellegrino 750ml | ¢ 3,170 | ¢ 3,900 |
| Milkshake / Batido en Leche con Helado | ¢ 2,926 | ¢ 3,600 |
| Orange Juice 8oz / Jugo de Naranja 235ml | ¢ 1,829 | ¢ 2,250 |
| Homemade Iced Tea 12oz / Té frío hecho en casa 354ml | ¢ 1,059 | ¢ 1,300 |
| Crushed Ice Lemonade Frappé 12oz | ¢ 1,788 | ¢ 2,200 |
| Limonada Frappé 354ml | | |
| Tropical Brand, Bottled Iced Tea, Peach Flavor 12oz | ¢ 1,059 | ¢ 1,300 |
| Tropical, Té frío Melocotón 354ml | | |
| Fruit Slushy Frappé 12oz / Batido de Frutas Frappé 354ml | ¢ 1,788 | ¢ 2,200 |
| Choose between water or milk w/ one of the following fruits: banana, papaya, strawberry or pineapple. / Batido en agua o leche con unas de las siguientes frutas: banano, papaya, fresa o piña | | |

Coffee Choices (One Shot) / **Bebidas de Café**

| | w/o Taxes | w/ 13% Tax & 10% Service | | w/o Taxes | w/ 13% Tax & 10% Service |
|--|-----------|-----------------------------|----------------------------------|-----------|-----------------------------|
| COLD 10oz / FRIOS 300 ml | | | HOT 2oz / CALIENTES 60 ml | | |
| Cappuccino | ¢ 2,113 | ¢ 2,600 | Cappuccino | ¢ 1,951 | ¢ 2,400 |
| Iced Coffee | ¢ 1,626 | ¢ 2,000 | Espresso | ¢ 1,626 | ¢ 2,000 |
| Latte | ¢ 2,601 | ¢ 3,200 | Latte | ¢ 2,439 | ¢ 3,000 |
| Mocha..... | ¢ 2,764 | ¢ 3,400 | Mocha | ¢ 2,601 | ¢ 3,200 |
| Mocha Latte | ¢ 2,926 | ¢ 3,600 | Mocha Latte | ¢ 2,764 | ¢ 3,400 |
| Black Coffee or Tea 5 oz / Taza de Té o Café Negro 150 ml | | | | ¢ 1,059 | ¢ 1,300 |
| Coffee w/ Milk / Taza de Café con Leche 150 ml | | | | ¢ 1,463 | ¢ 1,800 |

w/o Taxes w/ 13% Tax &
10% Service

Desserts / Postres

Chocolate Brownie w/ walnuts & vanilla Ice Cream.

Brownie de chocolate con nueces y helado de vainilla ₡ 3,496 ₡ 4,300

Apple Pie à la mode / Pie de Manzana con Helado ₡ 3,496 ₡ 4,300

Apple pie w/ dried raisins & vanilla ice cream.

Pie de Manzana con pasas y helado de vainilla.

Vanilla Ice Cream Sundae / Helado de Vainilla Sundae ₡ 2,033 ₡ 2,500

Coconut Flan / Flan de Coco ₡ 3,496 ₡ 4,300

Chocolate Ice Cream on a Stick, Chocolate Dipped ₡ 1,463 ₡ 1,800

Paleta de Helado de Chocolate, Bañado con Chocolate

Vanilla Ice Cream on a Stick, Chocolate Dipped ₡ 1,463 ₡ 1,800

Paleta de Helado de Vainilla Bañado con Chocolate

Chocolate Cake / Queque de Chocolate ₡ 3,496 ₡ 4,300

Costa Rica's Traditional Three Milk Cake / Tres Leches ₡ 3,496 ₡ 4,300

Beer 12oz / Cervezas 354ml

Pilsen Standard 4.5% or Dark 6% ₡ 1,544 ₡ 1,900

Imperial Standard, Silver or Light ₡ 1,544 ₡ 1,900

Bavaria Standard, Light or Master ₡ 2,113 ₡ 2,600

Modelo (México) Gold or Dark ₡ 1,544 ₡ 1,900

Corona or Sol (México) 11oz/330 ml ₡ 2,276 ₡ 2,800



w/o Taxes w/ 13% Tax &
10% Service

MARGARITA BAR

Jarana House Tequila

| | | |
|---|---------|---------|
| 2oz Margarita w/ Triple Sec | ¢ 5,040 | ¢ 6,200 |
| 2oz Margarita w/ Grand Marnier | ¢ 6,585 | ¢ 8,100 |
| 2oz Jarana Tequila Shot / Shot Tequila de la Casa 60ml | ¢ 2,032 | ¢ 2,500 |

Premium Tequila

1800 Tequila

| | | |
|---|---------|----------|
| 2oz 1800 Margarita w/ Triple Sec | ¢ 8,089 | ¢ 9,950 |
| 2oz 1800 Margarita w/ Grand Marnier | ¢ 9,593 | ¢ 11,800 |
| 2oz 1800 Shot / Shot 1800 60ml | ¢ 5,040 | ¢ 6,200 |

Don Julio

| | | |
|---|----------|----------|
| 2oz Don Julio Margarita w/ Triple Sec | ¢ 11,483 | ¢ 14,125 |
| 2oz Don Julio Margarita w/ Grand Marnier | ¢ 13,008 | ¢ 16,000 |
| 2oz Don Julio Shot / Shot Don Julio 60ml | ¢ 8,455 | ¢ 10,400 |

Patrón

| | | |
|---|----------|----------|
| 2oz Patrón Margarita w/ Triple Sec | ¢ 11,483 | ¢ 14,125 |
| 2oz Patrón Margarita w/ Grand Marnier | ¢ 13,008 | ¢ 16,000 |
| 2oz Patrón Shot / Shot Patrón 60ml | ¢ 8,455 | ¢ 10,400 |

Herradura

| | | |
|---|----------|----------|
| 2oz Herradura Margarita w/ Triple Sec | ¢ 11,483 | ¢ 14,125 |
| 2oz Herradura Margarita w/ Grand Marnier | ¢ 13,008 | ¢ 16,000 |
| 2oz Herradura Shot / Shot Herradura 60ml | ¢ 8,455 | ¢ 10,400 |

Mezcal

| | | |
|---|----------|----------|
| 2oz Mezcal Margarita w/ Triple Sec | ¢ 9,918 | ¢ 12,200 |
| 2oz Mezcal Margarita w/ Grand Marnier | ¢ 11,463 | ¢ 14,100 |
| 2oz Mezcal Shot / Shot Mezcal 60ml | ¢ 6,910 | ¢ 8,500 |

Cocktails / Coctéles

| | w/o Taxes | w/ 13% Tax & 10% Service |
|---|-----------|--------------------------|
| Bloody Mary | ¢ 4,065 | ¢ 5,000 |
| 2 oz Smirnoff Vodka, tomato juice, Tabasco hot sauce, Lea & Perrins sauce, salt, pepper & lemon. 60 ml de Smirnoff Vodka, jugo de tomate, tabasco, Lea & Perrins, sal, pimienta y limón. | | |
| Caipirinha | ¢ 3,252 | ¢ 4,000 |
| 2 oz Brazilian Cachaca 51, lemon juice & sugar. 60 ml de Cachaca 51, jugo de limón y azúcar. | | |
| Strawberry or Pineapple Daiquiri / Daiquiri de Fresa o Piña | ¢ 3,252 | ¢ 4,000 |
| 2 oz Flor de Caña Rum, lemon & sugar. Choose either: strawberry or pineapple. 60 ml de Ron Flor de Caña, limón y azúcar. A su elección de fruta: fresa o piña | | |
| Strawberry or Pineapple Colada / Fresa o Piña Colada | ¢ 3,252 | ¢ 4,000 |
| 2 oz Flor de Caña Rum, lemon & sugar. Choose either: strawberry or pineapple. 60 ml de Ron Flor de Caña, limón y azúcar. A su elección de fruta: fresa o piña | | |
| Mai Tai | ¢ 4,065 | ¢ 5,000 |
| 2 oz Flor de Caña Rum, Almond Liqueur, orange juice & pineapple. 60 ml de Flor de Caña, licor de Almendras, jugo de naranja y piña. | | |
| Mojito Cubano | ¢ 4,065 | ¢ 5,000 |
| 2 oz Flor de Caña Rum, mint, lemon juice & soda water. 60 ml de Ron Flor de Caña, hierba buena, jugo de limón y soda. | | |
| Monkey Biz | ¢ 3,252 | ¢ 4,000 |
| 2 oz Smirnoff Vodka, Baileys, coconut cream & banana. 60 ml Smirnoff Vodka, Baileys, crema de coco y banano. | | |



| | w/o Taxes | w/ 13% Tax & 10% Service |
|---|-----------|--------------------------|
| Pain Killer | ¢ 3,252 | ¢ 4,000 |
| 2 oz Flor de Caña Rum, coconut cream, pineapple & orange juice. 60 ml de Ron Flor de Caña, crema de coco, piña y jugo de naranja. | | |
| Peachy Mango | ¢ 3,252 | ¢ 4,000 |
| 2 oz Flor de Caña Rum, peach liqueur, fresh banana & mango. 60 ml Ron Flor de Caña, licor de melocotón, banano y mango. | | |
| Pura Vida | ¢ 3,252 | ¢ 4,000 |
| 2 oz Flor de Caña Rum, Cacique, Triple Sec, frozen mango & orange juice. 60 ml de Ron Flor de Caña, Cacique, Triple Sec, mango y jugo de naranja. | | |
| Sangría Red or White 10oz / Sangría Roja o Blanca 295ml | ¢ 3,658 | ¢ 4,500 |
| Red or white wine, rum, Triple Sec, orange juice, Canada Dry ginger ale & fresh apple chunks. Vino Blanco o Tinto, ron, Triple Sec, jugo de naranja, Canada Dry ginger ale y trozos de manzana | | |
| CHILI GUARO | ¢ 2,276 | ¢ 2,800 |
| 2 oz Costa Rica's Cacique Firewater, pepper, salt, lemon, tomato juice & Tabasco sauce. 60 ml Guaro Cacique, sal, pimienta, limón, jugo de tomate y Tabasco. | | |

Liqueurs 2oz / Licores 60ml

| | w/o Taxes | w/ 13% Tax & 10% Service | | w/o Taxes | w/ 13% Tax & 10% Service |
|----------------------------|-----------|--------------------------|---------------------------|-----------|--------------------------|
| Amaretto | ¢ 3,333 | ¢ 4,100 | Baileys | ¢ 2,845 | ¢ 3,500 |
| Café Rica | ¢ 2,083 | ¢ 2,500 | Cointreau | ¢ 4,065 | ¢ 5,000 |
| Grand Marnier | ¢ 4,471 | ¢ 5,500 | Jägermeister | ¢ 2,845 | ¢ 3,500 |
| Sambuca | ¢ 3,252 | ¢ 4,000 | | | |

| | w/o Taxes | w/ 13% Tax & 10% Service | w/o Taxes | w/ 13% Tax & 10% Service |
|---|------------------------------------|--------------------------|----------------------------|--------------------------|
| Gin / Ginebra | 2oz BY SHOT / POR SHOT 60ml | | W/ MIXER / CON LIGA | |
| Beefeater | ¢ 2,926 | ¢ 3,600 | ¢ 3,414 | ¢ 4,200 |
| Bombay | ¢ 3,252 | ¢ 4,000 | ¢ 3,739 | ¢ 4,600 |
| D'Argent Bleu London Dry Gin | ¢ 1,788 | ¢ 2,200 | ¢ 2,276 | ¢ 2,800 |
| Tanqueray | ¢ 2,845 | ¢ 3,500 | ¢ 3,333 | ¢ 4,100 |

| | w/o Taxes | w/ 13% Tax & 10% Service | w/o Taxes | w/ 13% Tax & 10% Service |
|-------------------------|------------------------------------|--------------------------|----------------------------|--------------------------|
| Vodka | 2oz BY SHOT / POR SHOT 60ml | | W/ MIXER / CON LIGA | |
| Absolut | ¢ 2,357 | ¢ 2,900 | ¢ 2,845 | ¢ 3,500 |
| Grey Goose | ¢ 4,878 | ¢ 6,000 | ¢ 5,365 | ¢ 6,600 |
| Smirnoff | ¢ 1,788 | ¢ 2,200 | ¢ 2,276 | ¢ 2,800 |
| Titos | ¢ 3,983 | ¢ 4,900 | ¢ 4,471 | ¢ 5,500 |

| | w/o Taxes | w/ 13% Tax & 10% Service | w/o Taxes | w/ 13% Tax & 10% Service |
|----------------------------|------------------------------------|--------------------------|----------------------------|--------------------------|
| Rum / Rones | | | | |
| | 2oz BY SHOT / POR SHOT 60ml | | W/ MIXER / CON LIGA | |
| Cacique | ¢ 1,788 | ¢ 2,200 | ¢ 2,276 | ¢ 2,800 |
| Captain Morgan | ¢ 3,658 | ¢ 4,500 | ¢ 4,146 | ¢ 5,100 |
| Centenario 12 años | ¢ 3,658 | ¢ 4,500 | ¢ 4,146 | ¢ 5,100 |
| Centenario 7 años | ¢ 2,276 | ¢ 2,800 | ¢ 2,764 | ¢ 3,400 |
| Flor de Caña 12 años | ¢ 3,658 | ¢ 4,500 | ¢ 4,146 | ¢ 5,100 |
| Flor de Caña Oro | ¢ 1,788 | ¢ 2,200 | ¢ 2,276 | ¢ 2,800 |
| Malibú | ¢ 2,357 | ¢ 2,900 | ¢ 2,845 | ¢ 3,500 |

| | w/o Taxes | w/ 13% Tax & 10% Service | w/o Taxes | w/ 13% Tax & 10% Service |
|----------------------------------|------------------------------------|--------------------------|----------------------------|--------------------------|
| Whisky & Bourbon | | | | |
| | 2oz BY SHOT / POR SHOT 60ml | | W/ MIXER / CON LIGA | |
| Buchanans | ¢ 4,796 | ¢ 5,900 | ¢ 5,284 | ¢ 6,500 |
| Chivas Regal | ¢ 4,065 | ¢ 5,000 | ¢ 4,552 | ¢ 5,600 |
| Crown Royal | ¢ 4,065 | ¢ 5,000 | ¢ 4,552 | ¢ 5,600 |
| Jack Daniels Tennessee | ¢ 4,065 | ¢ 5,000 | ¢ 4,552 | ¢ 5,600 |
| Jim Beam | ¢ 3,252 | ¢ 4,000 | ¢ 3,739 | ¢ 4,600 |
| Johnnie Walker Black Label | ¢ 4,065 | ¢ 5,000 | ¢ 4,552 | ¢ 5,600 |
| Johnnie Walker Red Label | ¢ 2,357 | ¢ 2,900 | ¢ 2,845 | ¢ 3,500 |
| Old Parr | ¢ 4,065 | ¢ 5,000 | ¢ 4,552 | ¢ 5,600 |

Wine by the glass 7oz / **Vino por copa 214ml**

| | w/o Taxes | w/ 13% Tax & 10% Service | | w/o Taxes | w/ 13% Tax & 10% Service |
|-----------------------|-----------------------|--------------------------|--------------------------|--------------------|--------------------------|
| | White / Blanco | | | Red / Tinto | |
| Pinot Grigio | ¢ 2,601 | ¢ 3,200 | Malbec-Syrah | ¢ 2,601 | ¢ 3,200 |
| Chardonnay | ¢ 2,601 | ¢ 3,200 | Merlot | ¢ 2,601 | ¢ 3,200 |
| Sauvignon Blanc | ¢ 2,601 | ¢ 3,200 | Cabernet Sauvignon | ¢ 2,601 | ¢ 3,200 |



w/o Taxes w/ 13% Tax &
10% Service

White Wine by the bottle 25oz / **Vino Blanco por botella 750ml**

| | | |
|--|----------|----------|
| Carmen Chardonnay (CHILE) | ¢ 10,727 | ¢ 13,195 |
| Carmen Sauvignon (CHILE) | ¢ 10,727 | ¢ 13,195 |
| Casillero del Diablo Sauvignon Blanc (CHILE) | ¢ 11,215 | ¢ 13,795 |
| Santa Julia Pinot Grigio (ARGENTINA) | ¢ 10,321 | ¢ 12,695 |
| Santa Rita 120 Chardonnay (CHILE) | ¢ 9,589 | ¢ 11,795 |
| Maipo Chardonnay (CHILE) | ¢ 6,256 | ¢ 7,695 |
| Maipo Sauvignon Blanc (CHILE) | ¢ 6,256 | ¢ 7,695 |

Red Wine by the bottle 25oz / **Vino Tinto por botella 750ml**

| | | |
|---|----------|----------|
| Carmen Cabernet Sauvignon (CHILE) | ¢ 10,727 | ¢ 13,195 |
| Carmen Merlot (CHILE) | ¢ 10,727 | ¢ 13,195 |
| Casillero del Diablo Cabernet (CHILE) | ¢ 11,215 | ¢ 13,795 |
| Norton D.O.C. Malbec (ARGENTINA) | ¢ 12,028 | ¢ 14,795 |
| Santa Rita Secret Reserve Red Blend (CHILE) | ¢ 11,703 | ¢ 14,395 |
| Cavit Pinot Noir (ITALIA) | ¢ 11,703 | ¢ 14,395 |
| Maipo Cabernet (CHILE) | ¢ 6,256 | ¢ 7,695 |
| Maipo Merlot (CHILE) | ¢ 6,256 | ¢ 7,695 |

Sparkling Wine by the bottle 25oz / **Vino Espumante por botella 750ml**

| | | |
|--|----------|----------|
| Blue Nun Sparkling (GERMAN / ALEMANIA) | ¢ 12,516 | ¢ 15,395 |
| Sparkling Concha y Toro Brut (CHILE) | ¢ 12,191 | ¢ 14,995 |
| Abbazia Blendí Extra Dry (ITALIA) | ¢ 8,369 | ¢ 10,295 |

QR CODES

Hotel Costa Verde



El Avion



Chiquita Bar



Zip Coaster



Baguette Bakery & Cafe



La Cantina



El Wagon



Anaconda Café

