



Appetizers & Greens

TROPICAL TUNA \$15

Tuna, pineapple, passion fruit, scallion, sesame seeds, coconut, soy sauce and plantain chips.

HEART OF PALM SALAD

\$13

Grilled heart of palm, mixed greens, house farmed mushrooms, tomato and soy & orange dressing.

Add your choice of protein:

Chicken \$5 / Beef \$10 / Shrimp \$10

MONTEVERDE SALAD \$13

Romaine lettuce, cherry tomatoes, red onion, cucumber and avocado with passion fruit – lemon vinaigrette.

Add your choice of protein:

Chicken \$5 / Beef \$10 / Shrimp \$10

FRUIT PALM SOUP \$14

Served with homemade croutons.

GRILLED OCTOPUS CEVICHE \$18

Lime, ginger and turmeric, orange juice, garlic, peppers, onion, cilantro, balsamic dressing and cherry tomato.

From Costa Rica

CARIBBEAN RONDON

\$17

Spicy fish stock with coconut milk, mixed spices, shrimp, sea bass and patacones.

VEGAN CASADO

\$15

Rice, beans, fried plantain, mixed salad, avocado, tortilla and potato picadillo.

Add your choice of protein:

Chicken \$5 Beef \$10 Shrimp \$10









Surf & Turf

SKIRT STEAK

\$34

Mashed sweet potato, grilled vegetables and chimichurri.

CHICKEN BREAST

\$27

Grandma's potato picadillo, sautéed spinach and house farmed mushroom, with guava-chipotle glaze.

GRATIN PORTOBELLO MUSHROOM \$25

Stuffed with vegetables, caramelized onion, mozzarella cheese, baby potato and garden salad.

NICOYA SEASONAL FISH

\$29

Mashed casava, zucchini, carrots, corn and white wine & saffron sauce.

TRADITIONAL MARISCADA

\$34

Selected seafood, citrus & garlic sauce, rice and avocado.

GRILLED OCTOPUS

\$34

Mashed coliflower, balsamic, carrots, brussels sprout, tomato and chimichurri.

Burgers & Sandwiches

KOORA BURGER

\$20

\$15

Your choice of beef patty, chicken, or Portobello mushroom, Monte Rico cheese, bacon, caramelized onions, tomato, lettuce, pickles and balsamic reduction.

CIABATTA VEGGIE SANDWICH

Avocado, grilled zucchini, cheese, onion, bell pepper, tomato, pesto and plantain chips.



