



*Escape
Caribeño*



FRESH TROPICAL
BAR & RESTAURANT



Breakfast MENU



OPTIONS

PLEASE CHOOSE ONE

El Tipico

Gallo pinto, sweet ripe plantains, home made tortillas, sour cream and eggs either fried or scrambled

El Americano

Pancakes with maple syrup and bacon with eggs either fried or scrambled

El Continental

Plate of fresh tropical fruits with yoghurt and granola, served with a side of toast with marmalade

Drinks INCLUDED

★ PLEASE CHOOSE ONE ★

Black Coffee

Coffee with Milk

Hot or Cold Chocolate

Black Tea

Fresh Fruit Juice

ADD ON EXTRAS



Frutas tropicales ₡3.000

Gallo Pinto ₡2.000

Pancakes with Syrup ₡3.500

Yogurt with Granola ₡2.500

Ham & Cheese Sandwich ₡3.500

Eggs Fried or Scrambled ₡1.500

Eggs & Bacon ₡2.500

Huevos Rancheros ₡2.500

Sweet Ripe Plantain ₡1.000

Avocado ₡1.500

Salchichon Sausage ₡1.000

Tortillas ₡1.000

Toast ₡1.000

Toast with Butter & Marmalade ₡2.000



Entrees

Patacones

Fried mashed plantains served with guacamole

¢ 4.000

Mango Ceviche

Mango, avocado, sweet peppers and olive oil

¢ 4.500

Wedges

Large wedge style french fries served with salsa

¢ 2.500

Shrimp Cocktail

Shrimp cocktail in a pink rose sauce

¢ 4.500

Bruschetta

Italian tomato bruschetta with extra virgin olive oil and oregano

¢ 4.000



BURGERS

Home Made

Hamburger with Fries

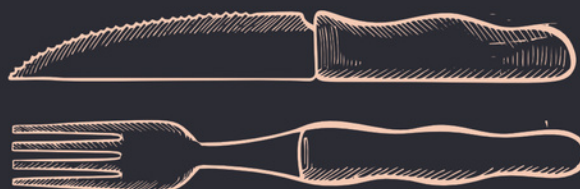
Homemade beef patty, lettuce, tomato served with french fries

¢ 4.900

Gourmet Hamburger

Homemade beef patty, lettuce, tomato, cheese, bacon, caramelized onion and barbecue sauce served with french fries

¢ 6.900



Main MEALS

Rice with Chicken

Costa Rican style fried rice with celery, sweet peppers, garlic, onion, chicken and cilantro

¢ 5.900

Rice with Shrimp

Costa Rican style fried rice with celery, sweet peppers, garlic, onion, shrimp and cilantro

¢ 6.900

Vegetarian Rice

Asian fusion chopped celery, onion, sweet peppers, scrambled eggs, green peas and soy sauce

¢ 5.900

Rice and Beans

Caribbean style rice and beans with chicken, sweet plantains and salad

¢ 6.900

Salmon Passion

Grilled salmon in a passionfruit sauce served with white rice, sautéed vegetables and salad

¢ 6.900

Mixed Veggie Wok

Wok stir-fried mixed vegetables served with white rice and fried onion rings

¢ 6.900

Chicken Teriyaki

Chicken in teriyaki sauce served with white rice, mixed vegetables and topped with sesame seeds

¢ 6.900



Home Made PASTA

Tagliatelle Bolognese

Homemade fresh italian tagliatelle served with a beef bolognese sauce

¢ 6.900

Creamy Mushroom Tagliatelle

Homemade fresh italian tagliatelle served with a creamy mushroom sauce

¢ 6.900

Vegetarian
FRIENDLY



Dessert MENU

Warm Berries and Ice Cream

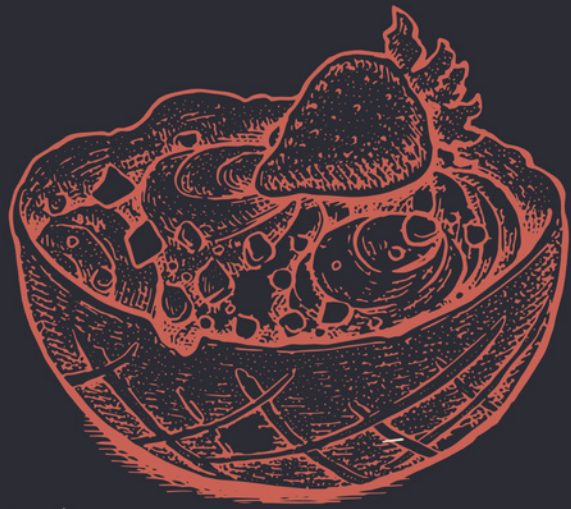
Vanilla Ice cream served with warm red berries

¢ 5.000

Chocolate Banana Crepes

Crepes with banana and chocolate served with vanilla ice cream

¢ 5.000



Coffee HOUSE

Espresso ¢ 1.200

Cortado ¢ 1.500

Cappuccino ¢ 2.000

Black Coffee ¢ 1.000

Coffee with Milk ¢ 1.500

Iced Coffee with Baileys ¢ 3.500

Hot or Iced Chocolate ¢ 1.500

Tea ¢ 1.500
black, green, peppermint
or camomile

Cold DRINKS



Water 500ml ¢ 1.000

Lemonade ¢ 1.500

Mint Lemonade ¢ 2.000

Iced Tea ¢ 1.500

Gaseosas ¢ 1.500
coca-cola, ginger ale

Fresh Fruit Smoothies
water base ¢ 2.000
milk base ¢ 3.000

Sushi MENU



California Roll

Avocado, cucumber, surimi covered in sesame seeds

Paraiso Roll

Avocado, tempura shrimp, covered in mango and sesame seeds

Lapa Roll

Cream cheese, mango, salmon, covered in avocado and sesame seeds

Pink Roll

Avocado, surimi, sriracha mayo, covered in salmon and sesame seeds

Amai Roll

Avocado, mango, smoked salmon in sesame oil, covered in surimi

Easy Roll

Cream cheese, avocado, salmon, covered in sesame seeds

Soft Roll

Cream cheese, avocado, tempura shrimp, cucumber, covered in sesame seeds

Green Roll

Sauteéd zucchini, cucumber, cream cheese, covered in sesame seeds

Fresh Roll

Cucumber, avocado, mango, covered in sesame seeds

Chef's Secret Roll

Our chef's secret ingredients

sushi



Cocktail MENU

COCKTAILS ₡4.500 EACH

Mojito

Rum, mint, lime and brown sugar

Strawberry Daiquiri

Rum, strawberries, lime and sugar

Gin & Tonic

Gin, lime and tonic water

Piña Colada

Rum, coconut milk and pineapple

Margarita

Tequila, triple sec and lime

Tequila Sunrise

Tequila, orange juice and granadine

Cuba Libre

Rum, Coca-Cola and lime

Campari Orange

Campari and orange juice

Aperol Spritz

Aperol, prosecco and soda water



BEER



National Beer	₡ 1.800
International Beer	₡ 2.500
Extra for Michelada	₡ 700

WINE

by the glass

White Wine	₡ 3.500
Red Wine	₡ 3.500





Reservation
ONLY

**MIN WAIT
30 - 40 MINS**

10% service
NOT INCLUDED

**PAY DIRECTLY IN THE
RESTAURANT BY CASH
OR BY CARD**

Please
DO NOT

**BRING ANY FOOD OR DRINKS
FROM OUTSIDE AREAS TO
THE POOL OR HOTEL
RESTAURANT**