**VISTA POÁS RESTAURANT**

**MENU**

**APPETIZERS**

Tuna and Watermelon Tartar.......................................................... $10.50
Fresh combination of yellowfin Tuna from the Pacific Coast with Costa Rican Watermelon, Ponzu Sauce Peruvian Aji Pepper Paste and Red Onions. Accompanied with a fresh Microgreens Salad.

Tucurirue Sea Bass Ceviche.......................................................... $8.50
Very Thin Slices of fresh Sea Bass from the Pacific Coast with Hearts of Palm and Pejibaye (Peach Palm Fruit) from Tucurirue, marinated with Red Onions, Bell Peppers, Cilantro, fresh Corn, Avocado and fresh Lime Juice.

Spinach and Artichoke Dip............................................................ $11.00
Houston’s style cheese dip with a Costa Rican flare. Made with fresh Spinach, Pecorino and Mozzarella Cheese. Served hot with homemade Tortilla Chips.

Crispy Tenderloin Rolls.............................................................. $9.50
Sautéed Beef Tenderloin Bites with Seasonal Vegetables marinated with Soy Sauce, Mirin and Curry. Wrapped in a crispy Flour Tortilla and accompanied with a creamy Ranch Dip.

Hummus and Pita Bread............................................................... $11.25
Fresh Cooked Chickpea Dip with Garlic, Tahini, Bell Peppers, Olive Oil, Cumin, Parsley and Paprika. Accompanied With Our Homemade Pita Bread.

Black Beans and Cheese **“Sincronizadas”**...................................... $12.00
Corn Tortillas stuffed with Black Bean Dip, Cheese and served with Pico de Gallo Salsa, Quinoa Salad, Avocado and a Cilantro Sauce.

**SALADS**

Roasted Beet Salad................................................................. $9.50
Tender Slices of Roasted Organic Beets with toasted Cashews, Artisan Feta Cheese and Organic Arugula dressed with a fresh and light Orange Vinaigrette.

La Paz Caprese Salad............................................................... $9.00
Our own version with Boconcini di Bufala Cheese and Poás grown Cherry Tomatoes, accompanied by tender slices of Roasted Portobello Mushrooms, fresh Basil, Kalamata Olives and drizzled with a fresh Basil Pesto Dressing.

Garden Salad.............................................................................. $8.00
From Farm to Table, Mixed Organic Greens, Cucumber, Thin Zucchini Slices, fresh Beets, Heirloom Tomatoes, local grown Carrots and Bell Peppers and Blackberries. Tossed with a light and creamy Parmesan Dressing. Accompanied by a Crispy Lavash Bread.

Poás Tropical Salad................................................................. $9.50
Variety of Organic Lettuce mixed with our typical Turrialba Cheese, Sun Dried Mangoes, Strawberries and Bananas. Served with Blackberry Vinaigrette.

**SOUPS**

Country Style Onion Soup......................................................... $6.75
Our own recipe for Heart French Onion Soup au Gratin with a mix of Danish Blue and Parmesan Cheese. Served with our homemade Bread slices.

Cream of Papaya and Curry Soup................................................. $6.75
A perfect balance between the light Sweet flavor of the Papaya, grown in the Northern Plains of Costa Rica, combined with creamy homemade Coconut Milk and Exotic Curry, garnished with fresh Chives, Curls of Carrots and Beets.

Butternut Squash Soup............................................................ $6.75
Fresh Roasted Butternut Squash, Honey, fresh Herbs, and Vegetables Stock. Accompanied with Garlic Croutons.

**PASTA**

Tomato and Basil Soup........................................................... $6.75
Fresh Ripe Tomatoes, Roasted Onions, Garlic, fresh Basil, Oregano, Rosemary, Extra Virgen Olive Oil and Vegetable Stock. Accompanied with Garlic Croutons.

Black Papardelle with Shrimp..................................................... $30.00
Fresh homemade Squid Ink Papardelle Pasta, sautéed with thin slices of Garlic, fresh Onions and Chili Flakes. Accompanied by Shrimp from the Pacific Coast, Spanish Serrano Ham, Organic Spinach and complemented by a Creamy Lobster Butter.
Capellini Pomodoro................................................................. $16.25
Classic Angel Hair Pasta, lightly sautéed with Garlic, Pomodoro Sauce and fresh Basil. Accompanied by Garlic and Herb Infused Olive Oil and Grana Padano Cheese.

Fettucini with Smoked Salmon.................................................. $24.00

Sicillian Pistachio Pasta............................................................ $20.00
Fresh homemade Tagliatelle Pasta, sautéed with Garlic and fresh Onions, and Pistachios. Served with our unique and light Carbonara Sauce. Garnished with shaved Grana Padano Cheese, Parsley and Bacon.

Mushroom Ravioli.................................................................... $17.25
Mushroom and Goat Cheese Stuffed Ravioli served with Aglio Olio Sauce and Grana Padano cheese. Accompanied with an Anguila and Escarole Salad with White Balsamic Vinaigrette.

FISH

Pistachio Crusted Salmon.......................................................... $28.00
Premium Imported Chilean Salmon prepared with a crunchy Pistachio Crust. Accompanied by a delicate and creamy Scallion Sauce, Basil Pesto Mash Potatoes and Grilled Seasonal Vegetables.

Spicy Latin Tuna...................................................................... $23.00
Blackened Cajun Yellowfin Tuna Fillet with fresh Vierge Sauce (Tomatoes, Garlic, Black Olives, Capers, Parsley and Olive Oil), Accompanied by a Salad of Steamed Red Quinoa from the Andes with Zucchini, Organic Cucumber and Broccoli.

Saffron & Orange Sea Bass......................................................... $21.50
Fresh and juicy Corvina Fillet from Our Pacific Coast, served with a Saffron Sauce Mirror and a Delicious Wild Rice. Accompanied by our Tropical Mango, Orange and Pineapple Chutney with a touch of Orange Coulis.

Almond Din Encrusted Trout...................................................... $21.50
Tender rolls of Grilled fresh Trout, caught in our own Trout Lake, cooked in the oven and bathed in an Almond Butter. Accompanied by Grilled Asparagus, Green Apple Risotto and Blue Cheese Arancinis with Raspberry Coulis on Top.

POULTRY

Tamarind Chicken................................................................... $24.00
Tender Grilled Local Free Range Chicken Breast glazed with homemade Tamarind Sauce. Accompanied by Sautéed Rice with Dried Fruits, Cashews, Soy Sauce and Seasonal Vegetables.

Chicken Provolone.................................................................. $25.00
Roasted local Free Range Chicken Breast stuffed with a very delicate mix of Smoked Provolone Cheese, Asparagus and Sundried Tomatoes, served with a Creamy Butternut Squash Risotto.

Roasted Chicken Thighs ........................................................... $22.00
Tender Boneless Chicken Thighs marinated in a Mustard and Almond Sauce, wrapped with Bacon and topped with our house Mustard Sauce. Accompanied with a Creamy Potato Gratin Dauphinois and seasonal sautéed Vegetables.

BEEF AND PORK

Vista Poas Beef Tenderloin......................................................... $34.00

Rib Eye Steak.......................................................................... $58.00
Grilled Imported 14 oz. Angus Rib Eye Steak, served with a creamy and exotic Wild Mushroom and Dark Chocolate Risotto.

Papaya BBQ Back Ribs............................................................. $30.00
Local Farm raised Grilled Pork Back Ribs, glazed with homemade Papaya BBQ Sauce. Accompanied by Roasted Garlic and Rosemary Mashed Potatoes with Heirloom Tomato Confit.

SIDE DISHES

Risotto Your Way................................................................. $8.00
Mashed Potatoes................................................................. $6.00
Capellini Pomodoro........................................................... $8.00
Quinoa Salad................................................................. $8.00
Papardelle Nero............................................................... $15.00
Gnocchi Your Way........................................................... $8.00
Steamed Jasmine Rice....................................................... $5.00
Sautéed Vegetables............................................................ $6.00
Hasselback-Style Baked Potato......................................... $6.00
Grilled Vegetables.............................................................. $6.00
Sweet Potato Croquettes................................................... $6.00
Grilled Vegetables.............................................................. $6.00
Gratin Dauphinois............................................................ $7.00
Green Salad................................................................. $6.00

Prices do not include Sales Tax or Gratuity