## LUNCH MENU

### “Entradita de Bocas”
Homemade Black Bean Dip, Pico de Gallo Salsa and Fried Tico Cheese accompanied with Soft Corn Tortillas our Traditional “Chilera” (Pickled Hot Chili Peppers) and Tortilla Chips. $10

### Grandma’s Chorreada
Tender and Tasty Sweet Corn Tortillas cooked in a “Comal” until Golden Brown and accompanied with Homemade “Natilla” (Local Sour Cream). $5

### Tortilla de Queso (Cheese Tortilla)
One of the specialties of Costa Rican cuisine, made with Fresh Corn Masa and our Traditional Turrialba Cheese, cooked in a Comal until it is crispy on the outside but soft on the inside, accompanied with Homemade “Natilla” (Local Sour Cream). $4

### Pionono
This is a different kind of Empanada made out of Sweet Plantains Purée, stuffed with Tasty Black Beans and Fresh Cheese. $6

### Picadillo Trio “Gallitos”
This signature Costa Rican Dish offers a selection of Potato, Hearts of Palm and Green Papaya Picadillos served on Homemade Corn Tortillas. $10

### Empanada Trio
Stuffed Corn Tortilla with your choice of Fresh Cheese, Pork Chicharrones or Black Beans. $8

### Gallo Pinto Burrito
The Tico Version of the classic Mexican dish. This Flour Tortilla Burrito is stuffed with Traditional Gallo Pinto, Scrambled Eggs, Fresh Cheese and Avocado and accompanied with Homemade “Natilla” (Local Sour Cream). $11

### Chicken “a las Brasas”
Two Juicy Pieces of Grilled Chicken accompanied with Homemade Corn Tortillas, Costa Rican Pickled Vegetables and Sweet Plantains caramelized with Sugar Cane Syrup. $13

### Mixed Fajitas with Melted Cheese
Sautéed Beef and Chicken Fajitas with Onions, Peppers and Melted “Hearts of Palm” Cheese served over a delicious Homemade Corn Tortilla. $14

### Pork Chicharrón Cazuela
Locally Raised Pork becomes a delicacy in this fried Traditional Costa Rican Dish, served and complemented with Homemade Black Bean Dip, Pico de Gallo Salsa and Soft Corn Tortillas. $16

### Casado La Paz
A Casado (Spanish “Married Man”) is the most famous and traditional Costa Rican meal made with White Rice, Red Beans, Picadillo of the Day, Sweet Plantains, Grilled Turrialba Cheese, Cabbage Salad and Soft Corn Tortilla, complemented with your choice of Beef, Chicken or Tilapia. $12

### Pork Loin with “Coyote Cilantro”
Delicious and Juicy Pork Loin Braised in the Oven covered with a crust of “Coyote Cilantro” that grows wildly in Costa Rica, served with a Spicy Panameño Pepper Jelly inspired by Costa Rica’s Caribbean Coast Cuisine. $14

### “Arrachera” Steak with Melted Cheese
Costa Rican Beef Steak, juicy and tender, served with Hearts of palm Cheese, Bacon and Green Onions on Soft Corn Tortillas and accompanied with White Rice, Bean Dip and Pico de Gallo. $20

### Beef Sirloin with Onions
Grilled Beef Sirloin perfectly complemented with Caramelized Onions and Leeks accompanied by Sweet Plantains caramelized with Sugar Cane Syrup, Black Bean Dip and White Rice. $19

### Homemade Chicken and Rice
A traditional dish typically made for Costa Rican Holidays and Celebrations. It is customary that each family has their own recipe that is passed from one generation to the next. We made it our own with Carrots, Green Beans and Shredded Chicken and served with Black Bean Dip and Crispy Casava Chips. $12

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*Prices do not include Sales Tax or Gratuity.*