



# VISTA POÁS RESTAURANT

## - Menu -

### COLD APPETIZERS

- 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
- Tuna and Watermelon Tartar ..... \$10.50  
Very fresh combination of Yellow Fin Tuna from the Pacific Coast with Costa Rican Watermelon, and Peruvian Aji Pepper Paste and Red Onions, accompanied with a Fresh Microgreens Salad
- La Paz Caprese Salad ..... \$8.50  
Our own version with Bocconcini di Buffalo 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
- Smoked Salmon Crepes ..... \$9.75  
Light Homemade Crepes stuffed with Premium Smoked Salmon, Fresh Dill Cream Cheese, Cucumber and Poás grown Cherry Tomatoes, served with a small Microgreens Salad
- Mediterranean Chicken Salad ..... \$8.75  
Grilled Marinated Free Range Chicken Breast with Mixed Organic Greens, Fresh Zucchini Slices, Grilled Baby Corn, Orange Segments and Organic Romanesco Broccoli dressed with a Light Orange Vinaigrette, presented in a Crispy Parmesan Cheese Basket
- Garden Salad ..... \$6.25  
From Farm to Table, Mixed Organic Greens with Fresh Purple Basil, Cucumber, Thin Zucchini Slices, Fresh Beets, Heirloom Tomatoes, Locally grown Carrots and Bell Peppers, Mountain grown Blackberries, Chinese Watercress and Alfalfa, tossed with a Light and Creamy Parmesan Dressing and accompanied by a Crispy Lavash Bread
- Tucurrique Sea Bass Ceviche ..... \$8.25  
Very Thin Slices of Fresh Sea Bass from the Pacific Coast with Hearts of Palm and Pejibaye (Peach Palm Fruit) from Tucurrique, marinated with Red Onions, Bell Peppers, Cilantro, Fresh Corn, Avocado and Fresh Lime Juice

### HOT APPETIZERS

- Country Style Onion Soup ..... \$6.50  
Our own recipe for Hearty French Onion Soup au Gratin with a mix of Danish Blue and Parmesan Cheese, served in a Homemade Country Style Bread Loaf
- Cream of Papaya and Curry Soup ..... \$6.50  
A perfect balance between the Light Sweet flavor of the Papaya, grown in the Northern Plains of Costa Rica, combined with the creaminess of Homemade Coconut Milk and Exotic Curry, garnished with Fresh Chives and Curls of Carrots and Beets
- Mediterranean Flatbread ..... \$7.50  
Thin Homemade Sourdough Flatbread covered with Artisan Goat Cheese, Onion Confit, Kalamata Olives, Poás Cherry Tomatoes, Spanish Serrano Ham, Fresh Arugula, Sundried Tomato Pesto and Shaved Grana Padano Cheese
- Crispy Tenderloin Rolls ..... \$7  
Sautéed Beef Tenderloin Bites with Seasonal Vegetables marinated with Soy Sauce, Mirín and Curry, wrapped in a Crispy Flour Tortilla and accompanied with a Creamy Ranch Dip

### PASTA

- Black Papardelle with Shrimp ..... \$30  
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 with a Creamy Lobster Butter
- Capellini Pomodoro ..... \$14  
Simple and Aromatic Angel Hair Pasta, lightly sautéed with Garlic, Pomodoro Sauce and Fresh Basil, accompanied by Garlic and Herb Infused Olive Oil and Grana Padano Cheese
- Ravioli di Mare ..... \$26  
Walnut and Gorgonzola Cheese Stuffed Ravioli with sautéed tender Octopus and Calamari from the Pacific Coast, Imported Scallops and Fresh Homemade Peppernata Sauce, garnished with Shaved Grana Padano Cheese



Fettucini with Smoked Salmon ..... \$24  
 Al Dente cooked Fettuccini Pasta mixed with a Light Creamy Alfredo Sauce, thin slices of Premium Smoked Salmon, Wilted Organic Spinach and garnished with Shaved Grana Padano Cheese, Bacon and Sweet Green Peas

## FISH

Trout Napoleon ..... \$24  
 Tender layers of Grilled Fresh Trout, caught in our own Trout Lake, with Roasted Seasonal Vegetables, complemented by a very delicate Roasted Bell Pepper Jelly and a Creamy Rice Croquette

Pistachio Crusted Salmon ..... \$28  
 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

Iberic Sea Bass ..... \$26  
 Baked Costa Rican Black Sea Bass from the Pacific Coast wrapped in very thin slices of Zucchini and Spanish Serrano Ham. And Covered with a mix of Bocconcini di Buffalo and Sautéed Mushrooms, accompanied by Tender Slow Cooked White Beans with Saffron and Spanish Chorizo

Spicy Latin Tuna ..... \$23  
 Cajun Spices Blackened Costa Rican Yellow Fin Tuna Filet 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 Romanesco Broccoli

## POULTRY

Tamarind Chicken ..... \$24  
 Very Tender Grilled Local Free Range Chicken Breast glazed with Homemade Tamarind Sauce and accompanied by a Sautéed Rice with Dried Fruits, Cashews, Soy Sauce and Seasonal Vegetables

Chicken Provolone ..... \$25  
 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  
 Tender boneless Chicken Thighs marinated in a Mustard and Almond Sauce, wrapped with Bacon and Roasted in the Oven. Accompanied with a Creamy Potato Gratin Dauphinoise

Szechuan Chicken Kabobs ..... \$22  
 Grilled Free Range Chicken Breast, Poás grown Broccoli and Bell Pepper kabobs, glazed with a Spicy Szechuan Style Sauce and served with Scented Coconut Jasmine Rice and Sautéed Bean Sprouts

## BEEF, PORK AND LAMB

Vista Poas Beef Tenderloin ..... \$34  
 Grilled Imported 8 oz. Angus Beef Tenderloin, accompanied by Soft Sweet Plantain Croquettes from the Northern Plains of Costa Rica, Creamy Cauliflower Purée, glazed Organic Carrots and Coyote Cilantro infused Béarnaise Sauce

Rib Eye Steak ..... \$38  
 Grilled Imported 14 oz. Angus Rib Eye Steak, served with a Creamy and Exotic Wild Mushroom and Dark Chocolate Risotto

Papaya BBQ Baby Back Ribs ..... \$30  
 Local Farm raised Grilled Pork Baby Back Ribs, glazed with Homemade Papaya BBQ Sauce, accompanied by Roasted Garlic and Oregano Mashed Potatoes and Heirloom Tomato Confit

Vara Blanca Pork Chop ..... \$32  
 Vara Blanca Local Farm raised Pork, pan seared then broiled until tender and juicy, complemented by a Sweet and Sour Sauce made with Poás Mountain grown Blackberries. Served with a Hasselback Style Baked Potato and Red Wine Poached California Pears

Almond Crusted Rack of Lamb ..... \$43  
 Grilled 12 oz. New Zealand Almond Crusted Rack of Lamb, served with Sautéed Semolina Gnocchis with Mint Pesto

Beef and Veggie Wok ..... \$26  
 Sautéed Small Tender Beef Tenderloin Bites with Fresh Seasonal Vegetables, Tofu and Soy Sauce, served with a side of Aromatic Steamed Jasmine Rice

SIDE DISHES	- Risotto your way ..... \$8	- Hasselback Style Baked Potato ..... \$6	- Quinoa Salad ..... \$6
	- Capellini Pomodoro ..... \$7	- Sweet Potato Croquettes ..... \$6	- Gnocchi your way ..... \$7
	- Ravioli Pepperonata ..... \$7	- Gratin Dauphinoise ..... \$7	- Sautéed Vegetables ..... \$6
	- Papardelle Nero ..... \$12	- Mash Potatoes ..... \$6	- Grilled Vegetables ..... \$6
	- Steamed Jasmine Rice		- Green Salad ..... \$6

Prices do not include Sales Tax or Gratuity

