

Ensaladas y Entradas

Salads and Appetizers

Ensalada verde de la Casa

House Salad

\$ 5.00

Ensalada mixta grande del Chef combinación de : Lechuga, Papa

Remolacha, Tomate, Pepino y Zanahoria

Mixed Chef Salad / Large combination of Lettuce, Tomato,

Beets, Carrots, Egg, Pickels, Potato

\$ 8.00

Ensalada mixta pequeña del Chef

Mixed Chef salad / small

\$ 6.00

Ensalada Cesar / *Cesar Salad*

\$ 6.00

agrega / add toppings

Fajitas de Pollo / *grilled Chicken Fajitas (strips)*

\$ 5.00

Lomito a la plancha/ *grilled Beef Tenderloin*

\$ 9.00

Filete de Pescado/ *grilled Fish Filet*

\$ 6.00

Camarones mediano/ *grilled Shrimp*

\$ 8.00

Caprese - grande

finas rodajas de Tomate, queso Mozzarella y Albahaca

Caprese - large

Tomatoes, Mozzarella cheese and Basil

\$ 8.00

Caprese - pequeño / Caprese - small

\$ 6.00

Ensalada de Pulpo a La Guacamaya

Octopus Salad Guacamaya style

\$ 14.00

13% de impuestos de venta y 10% servicio incluido

13% sales tax and 10% service is included

Ceviche Tradicional

trozos de Pescado frescos, marinado en jugo de Limón

Traditional Ceviche fresh Fish marinated in Lemon juice \$ 9.00

Ceviche Mixto

trozos de Pescado frescos, Calamares y Camarones
marinado en jugo de Limón

Ceviche Mixto

fresh Fish, calamares and shrimp marinated in Lemon juice \$ 13.00

Sopa del Día / inspiración del Chef

Soup of the Day / the Chef's inspiration \$ 6.00

Sopa de Tomate y Pollo

con cortes de Queso Turrialba, Natilla y Tortillitas

Tomato, Chicken Tortilla Soup

served with Sour Cream and Turrialba Cheese \$ 9.00

Bisque de Langosta con una variedad de Mariscos

Lobster Bisque with a variety of Seafood \$ 13.00

Aros de Cebolla con salsa Ranch

Onion Rings with Ranch \$ 5.00

Cuadrados y Frijoles

Plantain Chips and Black Beans \$ 5.00

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Pescado y Mariscos

Fish and Seafood

- Pescado empanizado** con su salsa Tartara
servido con Papas Fritas y Verdura del día
Breaded Fish filet with Tartar sauce
served with French Fries and Vegetables of the day \$ 14.00
- Filete de Pescado al Ajillo**
servido con Arroz y Verdura del día
Filet of Fish with Garlic sauce
served with Rice and Vegetables of the day \$ 14.00
- Casado con filete de Pescado**
con Arroz, Frijoles, Platanos y Ensalada
"Casado" with Fish filet typical Costa Rican dish
served with Rice, Black Beans, Plantains and Salad \$ 14.00
- Camarones en una cremosa salsa de Bourbon Whiskey**
servido con Arroz y Verdura del día
Shrimp in creamy Bourbon Whiskey sauce
served with Rice and Vegetables of the day \$ 16.00
- Camarones Calypso al estilo tropical**
con Banano empanizado de Coco
Calypso Shrimp tropical flavors with Coconut breaded Banana \$ 15.00
- Arroz con Camarones** servido con Ensalada
Rice and Shrimp mixed with Veggies, served with Salad \$ 15.00
- Mariscada de nuestro mar** variedad de Mariscos servidos
con Arroz y Verduras
*Variety of Seafood sauteed with: Butter, White Wine,
Herbs and Garlic served with Rice and Veggies* \$ 15.00

Pollo / Chicken

Arroz con Pollo al estilo de La Casa servido con Ensalada
Rice and Chicken mixed with Veggies, served with Salad \$ 12.00

Casado con Pollo con Arroz, Frijoles, Platano y Ensalada
*"Casado" with Chicken filet typical Costa Rican dish served with
Rice, black Beans, Plantains and Salad* \$ 12.00

Riz Casimir trozos de Pollo en una salsa de Curry,
Piña y Banano, servido con Arroz
*Yellow Curry Chicken with Pineapple
and Bananas served with Rice* \$ 13.00

Cordon Blue Filete de Pechuga relleno con Jamón y
Queso, servido con Papas Fritas y Verduras del día

*Cordon Blue breaded Chicken Breast
stuffed with Ham and Cheese
served with French Fries and Vegetables of the day* \$ 15.00

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Carnes / Meat dishes

Milanesa Bistec de Res empanizado

servido con Papas Fritas y Verduras del día

Milanese seasoned breaded Beef Steak

served with French Fries and Vegetable of the day

\$ 13.00

Zürichgeschnetzeltes: trozos de Lomito de Res con Hongos,

Rösti (Papas al estilo Suizo) y Verduras del día

Zürichgeschnetzeltes: shaved Beef Tenderloin with Mushrooms in

White Wine sauce, Rösti (Swiss style Potato) and veggies

\$ 18.00

Medallones de Lomito a La Pimienta

servido con Pure de Papa y Verduras del día

Medallion of Beef Tenderloin with Pepper sauce

served with Mashed Potatoes and Vegetable of the day

\$ 19.00

Medallones de Lomito a Las Hierbas finas

servido con Pure de Papa y Verdura

Beef Tenderloin with Herb Butter

served with Mashed Potatoes and Vegetable

\$ 19.00

Casado con Cola de Lomo: *servido con Arroz, Frijoles y Ensalada*

"Casado" with Beef Steak: typical Costa Rican dish

Rice, Black Beans, Plantains and Salad

\$ 13.00

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PASTAS

Espagueti Bolognesa:

Ragú de Res con Tomate

Bolognese Spaghetti:

Tomato Meat sauce

\$ 11.00

Espagueti Camarón:

Camarones en una Salsa de Crema y Parmesano

Shrimp Spaghetti

Shrimp in Cream and Parmesan sauce

\$ 16.00

Penne all 'Arrabbiata:

Con salsa de Tomate picante con Tocineta

Penne all 'Arrabbiata:

Penne Pasta in spicy Tomato sauce with Bacon

\$ 11.00

Penne alla Cinque Pi:

Crema de Tomate, Parmesano, Perejil y Pimienta Negra

Penne alla Cinque Pi:

Tomato, Cream, Parmesan, Parsley and Black Pepper

\$ 9.00

Espagueti Carbonara

Jamon, Huevos, Crema y Parmesano

Spaghetti Carbonara:

Ham, Cream, Eggs and Parmesan

\$ 11.00

Espagueti Pesto

Albahaca, Ajo, Aceite de Oliva y Pistachio

Spaghetti Pesto:

Basil, Garlic, Olive Oil and Pistachio

\$ 8.00

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NIÑOS / KIDS

| | |
|---|---------|
| Dedos de Pollo con Papa Frita <i>Chicken Fingers with French Fries</i> | \$ 6.00 |
| Dedos de Pescado con Papa Frita <i>Fish Fingers with French Fries</i> | \$ 6.00 |
| Espagueti con Mantequilla <i>Spaghetti with Butter</i> | \$ 5.00 |

POSTRES / DESSERTS

| | |
|---|---------|
| Crème Brûlée | \$ 6.00 |
| Brownie y Helado de Vainilla <i>Brownie and Vanilla Ice Cream</i> | \$ 6.00 |
| Flan de Coco/ <i>Coconut flan</i> | \$ 5.00 |
| Banana Split | \$ 6.00 |
| Sandwich de Galleta con Helado y Chocolate <i>Cookie Ice Cream Sandwich with Chocolate Sauce</i> | \$ 5.00 |
| Helado Casero (dos bolas) vea especiales del día <i>Homemade Ice Cream (2 scoops) see daily specials</i> | \$ 5.00 |
| Ensalada de Fruta Tropicales <i>Fresh Tropical Fruit Salad</i> | \$ 5.00 |
| Agrega una bola de Helado <i>Add one scoop of Ice Cream</i> | \$ 2.00 |

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Bebidas / *Beverages*

Gaseosas/*Sodas*

Pepsi, Pepsi light, Sprite, Ginger Ale, Club Soda

Mirinda naranja (*orange soda*), Toronja (*grapefruit soda*)

Tropical té frío (*ice tea*), \$ 2.00

Gatorade \$ 3.00

Quinada (*tonic water*) 600 ml \$ 3.00

Té frío casero (*sun tea*) \$ 2.00

Jugos naturales / *tropical fruit smoothie* \$ 3.00

con Leche/*with milk* \$ 4.00

papaya, banano, piña (*pineapple*), sandía (*water melon*),

melón (*canteloupe*), limón (*Lemon*), naranja (*orange*)

Agua 600ml \$ 2.00

Agua 1750ml \$ 4.00

Leche/*Milk* \$ 3.00

Café \$ 2.00

Espresso \$ 3.00

Te/*Tea* \$ 2.00

Cerveza/*Beer:* \$ 3.00

Imperial, Imperial Light, Imperial Silver, Pilsen,

Bavaria gold, Bavaria dark \$ 4.00

Segua: Costa Rican microbrewery red ale \$ 4.00

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Cocteles / Cocktails

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|-------------------|-------------------------------------|---------|
| Guacamaya Colada: | Ron, papaya, coco, jugo de naranja | \$ 9.00 |
| Piña Colada | Ron, piña, coco, | \$ 9.00 |
| Cuba Libre | Ron Centenario y Coca Cola | \$ 7.00 |
| Daiquiri Limón | Ron y jugo de limón | \$ 7.00 |
| Daiquiri Banana | Ron, jugo de limón y banano | \$ 7.00 |
| Campari Orange | Campari & OJ | \$ 7.00 |
| Margarita | Tequila, Triple Sec, limón | \$ 9.00 |
| Tequila sunrise | Tequila, jugo de naranja, grenadina | \$ 8.00 |
| Screwdriver | Vodka y jugo de naranja | \$ 7.00 |
| Bloody Mary | Vodka, y jugo de tomate picante | \$ 9.00 |
| Black Russian | Vodka y Café Rica | \$ 7.00 |
| White Russian | Vodka, Café Rica y crema dulce | \$ 7.00 |
| Gin Tonic | Gordon Gin con quinada | \$ 8.00 |
| Malibu con OJ | Malibu ron con OJ | \$ 6.00 |
| Mojito | Ron con hierba buena y limón | \$ 8.00 |

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Licores

| | | | |
|-----------------------|----------|-------------------------|----------|
| Guaro | \$ 3.00 | Johnnie Walker rojo | \$ 6.00 |
| Ron Centenario 7 años | \$ 5.00 | Johnnie Walker negro | \$ 8.00 |
| Ron Centenario XX | \$ 9.00 | Glenfiddich | \$ 11.00 |
| Ron Centenario XXV | \$ 10.00 | Jim Beam | \$ 6.00 |
| Ron Centenario XXX | \$ 15.00 | Jack Daniels | \$ 8.00 |
| Bacardi | \$ 3.00 | Maker's Mark | \$ 9.00 |
| Malibu | \$ 4.00 | Crown Royal | \$ 9.00 |
| Absolut Vodka | \$ 4.00 | Gin Gordon C | \$ 5.00 |
| Smirnoff Vodka | \$ 3.00 | Gin Tanqueray | \$ 6.00 |
| Titos Vodka | \$ 7.00 | Tequila Jose Cuervo | \$ 5.00 |
| Café Rica | \$ 3.00 | Tequila Don Julio claro | \$ 8.00 |
| Courvoicier | \$ 9.00 | Tequila Patron silver | \$ 11.00 |
| Baileys | \$ 5.00 | | |
| Sambuca romana | \$ 6.00 | | |
| Campari | \$ 5.00 | | |
| Grapa | \$ 6.00 | | |
| Amaretto | \$ 7.00 | | |
| Jägermeister | \$ 6.00 | | |
| Martini blanco | \$ 4.00 | | |

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