



Appetizer

Burrata Salad

Mozzarella cheese stuffed with cream cheese and Italian spices over fresh tomato, asparagus, prosciutto, melon, pesto sauce and balsamic reduction 8000

Mediterranean Salad

Arugula with cucumber, feta cheese, kalamata olives, cherry tomato, avocado, red onion and olive oil 7000

Grilled Piadina with Prosciutto di Parma

Flat bread with prosciutto, gorgonzola cheese, tomato, kalamata olives, basil and capers 9000

Carpaccio di Manzo

Beef tartar with truffle perfume and sherry oil over thin slices of tenderloin with sorrel leaves, escarole, red onion, cherry tomato, lemon juice and parmesan cheese 9000

Gazpacho Andaluz

Fresh tomato cold soup with sherry vinegar perfume and extra virgin olive oil accompanied with cucumber, onion, tomato and bread croutons 4000

Zuppa di Pesce

Light fish broth, fresh bass pieces and grilled bread 6000

Tapas

Bruschetta Trio

Caprese Bruschetta: with bocconcino, tomato, basil and extra virgin olive oil

Tapenade Bruschetta: olive tapenade with sundried tomatoes, anchovies, fig slices and gorgonzola cheese

Mussels Bruschetta: sautéed mussels with putanesca sauce 3500

Andalusian Calamari

Sautéed calamari, onion, bell pepper, olive oil, parsley, spicy chili aioli and garlic aioli 8000

Papas Bravas

Crisp cambray potatoes served with garlic aioli, spicy chili aioli 4000

Garlic Crawfish Casserole

Sauteed crawfish, toasted garlic flakes, olive oil, white wine, served with grilled spanish bread 12000

Gourmet Deli Selection

Prosciutto di Parma, spanish sausage, salami, goat cheese, manchego, gouda and pecorino 12000

Galician Razor Clams

Razor clams sautéed with garlic, olive oil, cherry tomatoes, fish stock, basil and albariño white wine 8000

10% service is not included.

Located at Los Sueños Marriott | 800 meters west of Herradura entrance | 506-2630-9000 | Costa Rica



From the Grill

Seabass alle Vongole

Grilled sea bass served with fresh spaghetti sautéed, white clams, pesto sauce and white wine 23000

Salmon alla Vodka

Marinated salmon with Montreal salt and citrus butter, served with fresh fettuccini pasta, pomodoros, onion, garlic, cream, guindilla, vodka and parmesan 16000

Spanish Cuttlefish

White cuttlefish over grilled portobello mushroom, spanish tortilla and yellow ají aioli 12000

Polpo alla Mediterranea

Grilled octopus with green beans, asparagus, bell pepper, zucchini and carrot julienne with bell pepper and guindilla coulis 15000

Zoë Ravioli with Shrimp

Sautéed spinach ravioli with fresh pomodoro, garlic, onion, shrimp, white wine and parmesan cheese 15000

Veal Ossobuco Confit

Ossobuco confit served with risotto alla milanese, mini celery leaves salad, asparagus and limoncello emulsion 15000

Sicilian Tenderloin Frutti di Mare

Tenderloin with seafood sauce and fresh tomatoes over grilled polenta 23000

Desserts

Catalan Cream Flight

Catalan cream trio aromatized with rosemary, thyme and sage 4000

Baklava Zoë

Traditional greek dessert of phyllo paste filled with nuts and pistachios with lime syrup 4000

Dark Chocolate Tower

Dark chocolate mousse with fennel truffle macaroon 4000

Greek Yogurt Mousse

Creamy mousse made with yogurt with cardamom and caramelized ginger sauce 4000

Fragole Financier Cake

Almond cake stuffed with strawberry cream with muscat sauce and green grapes 4000

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