

Secrets of the Sea



SEASONAL SNACK

Every day, our chefs craft a fresh tale of flavor, blending local ingredients with their creative magic in seasonal snacks.

1.



CATCH OF THE DAY CEVICHE

Fresh-off-the-hook seafood, marinated to perfection with a burst of Costa Rican citrus and seasonal garnishes.

2.



DRY AGED TUNA TOSTADA

Flavorful tuna with a smoky edge, served atop a crispy, homemade corn tostada.

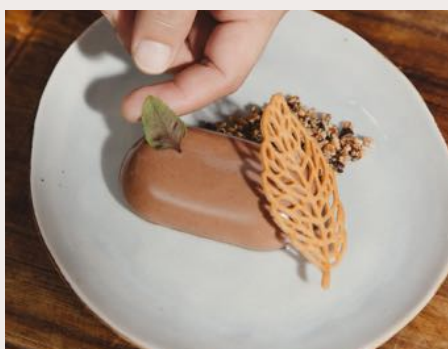
3.



GUANACASTE STYLE SEAFOOD RICE

A symphony of seafood, harmonized with slow cooked rice, celebrating traditional Guanacaste flavors.

4.



SEASONAL DESSERT

A sweet indulgence, crafted to reflect the season's bounty and Costa Rica's dessert traditions.

5.



PETIT FOURS

Delicate bite-sized delights, the perfect ending to a sea-inspired culinary journey.

6.

Every Bite, Better with Wine

ENHANCE YOUR CULINARY JOURNEY WITH A CURATED SELECTION FROM OUR WINE COLLECTION. PAIR EACH COURSE PERFECTLY.

ASK ABOUT OUR BOTTLES!

Over The Embers



SEASONAL SNACK

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1.



BEEF OSSO BUGO EMPANADAS

Tender beef, slow-cooked to perfection, encased in a hand-rolled golden dough, served with homemade chimichurri.

2.



ARTISAN FISH CHORIZO

A unique blend of sustainable seafood, hand made at our food lab, served with tropical notes of roasted coconut and creamy tomato broth.

3.



GUANACASTE STEAK & CHILOTES

A succulent local beef cut, grilled to preference, accompanied by smooth local root vegetable purée, coffee demi glace sauce, and traditional chiles (baby corn).

4.



SEASONAL DESSERT

A locally-inspired creation, featuring seasonal fruits and Costa Rican sweet craftsmanship.

5.



PETIT FOURS

Delicate bite-sized delights, the perfect ending to a over the embers-inspired culinary journey.

6.

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ASK ABOUT OUR BOTTLES!

Sabores de acá



SEASONAL SNACK

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1.



TOMATO AND UCHUVAS TARTAR

A refreshing, tangy ensemble of tomatoes and exotic uchuvas, served with green plantain vinegar, a tribute to Costa Rican produce.

2.



CHICKEN, COCONUT AND TOMATO

Free range chicken, infused with local herbs, wrapped and roasted with tomatoes, coconut broth and local spices.

3.



CASSAVA & SQUASH GNOCCHIS

Hand made gluten free cassava and summer squash gnocchis, a blend of Costa Rica's farm to table flavors.

4.



SEASONAL DESSERT

A locally-crafted finale, where our pastry chef harnesses the vibrancy of Costa Rican tropical fruits, transforming them into a sublime, season-inspired dessert.

5.



PETIT FOURS

Delicate bite-sized delights, the perfect ending to a Flavors from here-inspired culinary journey.

6.

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Trust The Tastemakers



SEASONAL SNACK

Every day, our chefs craft a fresh tale of flavor, blending local ingredients with their creative magic in seasonal snacks

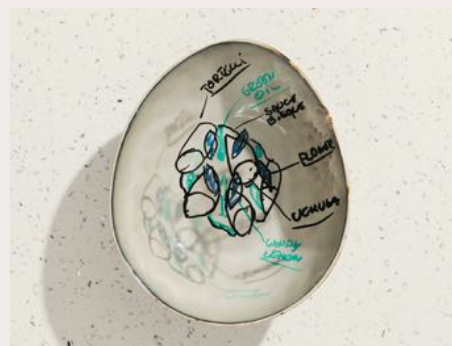
1.



CHEF CHOICE APPETIZER

A surprise appetizer curated by the chef, featuring a harmony of local flavors and creative expression.

2.



CHEF CHOICE SECRET COURSE

Delight in the unexpected with our chef's handpicked ingredients and innovative preparation.

3.



CHEF CHOICE MAIN DISH

Another chef's specialty, ensuring a unique, memorable dining experience.

4.



SEASONAL DESSERT

A confectionery representation of the season, handcrafted with local ingredients in hands of our pastry chef.

5.



PETIT FOURS

Small, elegant treats that encapsulate the adventure of taste you've embarked upon.

6.

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ASK ABOUT OUR BOTTLES!

Los Tacos Ticos



HAND MADE TORTILLAS

Experience the heart of Costa Rican cuisine with our freshly made, soft, and versatile tortillas, ready to cradle your favorite fillings.



TRADITIONAL PICADILLOS

Dive into the heart of Costa Rica's culinary culture with these savory, seasonal root vegetable medleys.



HOME SALSAS AND CHIPS

From zesty salsa verde to creamy guacamole and fresh pico de gallo, enjoy our homemade dips with crispy tortilla chips.



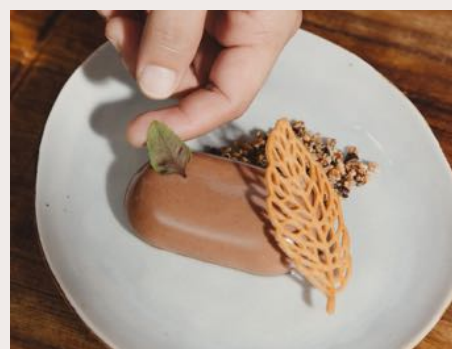
SEASONAL SPREADS

Indulge in the rich, earthy flavors of our black bean purée, and home made moles, masterfully prepared with locally sourced ingredients.



SLOW-COOKED BEEF & CHICKEN

Savor the tender, juicy perfection of our sustainable-raised, grass-fed beef and hormone-free chicken.



SEASONAL DESSERT

End on a sweet note with our dessert, inspired by the season's freshest produce and Costa Rican tradition.

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ASK ABOUT OUR BOTTLES!

The Taste of Pura Vida



CATCH OF THE DAY CEVICHE

Refresh your palate with the ocean's bounty, marinated to citrusy perfection in traditional Costa Rican style.



RICE & BEANS

Experience the comforting simplicity of Costa Rica's staple dish, a harmonious blend of perfectly cooked rice and beans.



SEASONAL GREEN SALAD

Enjoy the crisp, fresh flavors of our green salad, made with the best of the season's produce from local farms.



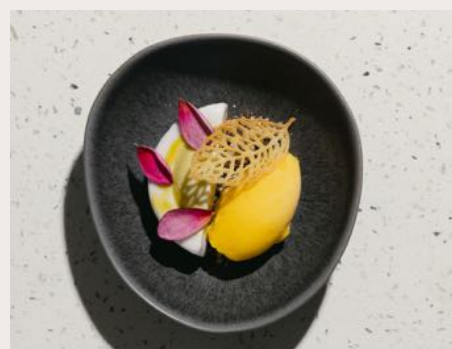
GREEN PLANTAIN PATACONES

Savor the authentic taste of Costa Rica with our Green Plantain Patacones, perfectly crisped and golden.



SLOW-COOKED CHICKEN

Delight in the succulence of our chicken, slow-cooked to infuse deep, traditional flavors and tenderness.



SEASONAL DESSERT

Complete your Pura Vida journey with a dessert that sings with local flavors and seasonal inspiration.

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ASK ABOUT OUR BOTTLES!

Holy Crust



PORTABLE PIZZA OVEN

Experience the magic of authentic, artisanal pizza without leaving the comfort of your home. We transport a specialized portable pizza oven straight to your doorstep, transforming your space into a vibrant pizzeria



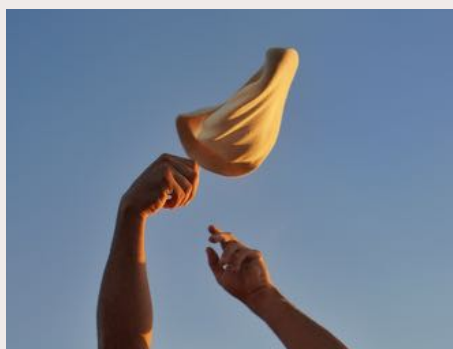
CHARCUTERIE BOARD

Experience the joy of our curated charcuterie board, spotlighting seasonal spreads, vibrant salsas, and artisanal cheeses.



SEASONAL GREEN SALAD

Enjoy the crisp, fresh flavors of our green salad, made with the best of the season's produce from local farms.



OUR SOUR DOUGH "HOLY CRUST"

Enjoy our sourdough pizzas with two-day cold-fermented crusts, homemade tomato sauce, local cheeses, and gourmet toppings like artisan chorizo, serrano ham, and spicy honey.



FARM TO TABLE

Straight from the community farm, our pizza boasts handpicked toppings like organic basil, sweet tomatoes, fresh greens and goat ricotta cheese. Taste nature's finest in every bite.



SEASONAL DESSERT

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ASK ABOUT OUR BOTTLES!

Costa Rican Masterclass



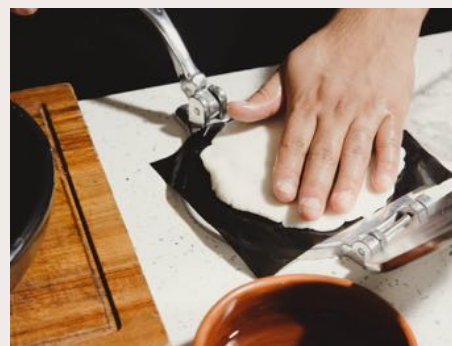
CATCH OF THE DAY CEVICHE

Plunge into the essence of Costa Rica's culinary traditions by mastering the art of ceviche, a fresh, citrus-infused seafood delight, in our hands-on cooking class.



TRADITIONAL PICADILLO

Embark on a journey into Costa Rica's culinary soul by learning to craft savory picadillos, a traditional medley of seasonal root vegetables, in our immersive cooking class.



HAND MADE TORTILLAS

Delve into Costa Rica's culinary roots by learning to craft handmade corn tortillas, a staple and symbol of our rich gastronomic heritage, in our interactive cooking class.



GOLDEN DOUGH EMPANADAS

Explore the essence of Costa Rican cuisine by mastering the art of making empanadas, a beloved traditional delight, in our hands-on cooking class.



GUANACASTE STYLE GALLO PINTO

Join us in a culinary journey where you'll master the art of Guanacaste style Gallo Pinto, Costa Rica's beloved dish, rich in flavors and cultural heritage.



SEASONAL DESSERT

No meal is complete without dessert. Participants will enjoy crafting a delightful dessert using seasonal ingredients, providing a sweet conclusion to a day of savory learning.

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ASK ABOUT OUR BOTTLES!

Gourmet Catch - Cook Up



UNDERSTANDING YOUR CATCH

We begin with an educational segment where participants learn about the fish they've caught, its habitat, unique characteristics, and the importance of sustainable fishing practices.



FISH BUTCHERY TECHNIQUES

Participants will receive hands-on instruction on how to break down a whole fish professionally, learning about different cuts and their culinary uses, ensuring minimal waste and maximum flavor.



COOKING TECHNIQUES EXPLORATION

We'll explore diverse cooking methods suitable for fish, from grilling and poaching to steaming and baking, discussing how each technique enhances flavor and texture.



THREE SIGNATURE DISHES

Under expert guidance, attendees will learn how to prepare three exquisite fish-based dishes, focusing on flavor balance, presentation, and pairing with accompaniments.



SAUCE AND SIDE PAIRINGS

To complement the fish, we delve into creating harmonious sauces and sides, highlighting the importance of accompaniments that enhance the main star of the plate.



SEASONAL DESSERT

No meal is complete without dessert. Participants will enjoy crafting a delightful dessert using seasonal ingredients, providing a sweet conclusion to a day of savory learning.

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ASK ABOUT OUR BOTTLES!

A top-down view of a variety of fresh fruits and vegetables arranged on a white surface. A wicker basket at the top holds leafy greens like basil and parsley. Below it, there are several small bowls and plates containing cherry tomatoes, sliced cucumbers, mushrooms, and other produce. A large, hollowed-out pumpkin sits in the center, and a wooden board with sliced bananas and dark fruit is on the right.



With fresh seafood just 2 minutes away from our kitchen and a locally grown organic vegetable farm just 15 minutes away, we offer farm-to-table meals that exemplify the community values.