



Costa Rican owned, operated, and inspired!

APPETIZERS

Ceviche Tico - \$13

White Fish, Jalapeño, Onions, Red Peppers, Cilantro, Roasted Corn, Tomatoes, and Citrus juice served with Rosa Sauce, Pickled Trio, and Saltine Crackers

Patacones Trio

Fried Green Plantains topped with Guacamole, Pico, Lime and Roasted Tomato/Jalapeno Crema
Chicken - \$11 (GF)
Carnitas - \$12 (GF)
Shrimp - \$13 (GF)

Arroz con

Huevo - \$11

Creamy Habanero Coconut Rice Topped with Guacamole, Scrambled Eggs, and Pico (GF)

Fried Sweet

Plantains - \$8

Served with Cotija Cheese, Lizano Sauce, and Chipotle Crema (GF)

Guacamole - \$11

Fresh Guacamole Served with Tortilla Chips and Yuca Frita (GF)

Yuca Frita - \$7

Crispy Yuca Served with Rosa Sauce and Jalapeno Citrus Crema (GF)

Chifrijo - \$10

Costa Rican Classic! Rice, Beans, Crispy Chicharrones, Pico, Guacamole, and Tortilla Chips (GF)

Chicharrones

- \$10

Pork Belly Nuggets with Lime, Plantain Patacones served with La Cholita Sauce and Jalapeno Citrus Crema (GF)

Grilled Octopus - \$14

Grilled Marinated Octopus, Cabbage Slaw, Pineapple Mango Salsa, Patacones and Lemon (GF)

SALADS

Carnitas or Chicken

Salad - \$13

Choice of carnitas or chicken, mixed greens, cabbage, grape tomatoes, red onion, roasted corn, red bell pepper, cotija cheese, guacamole, corn tortilla strips and jalapeño lime ranch (GF)

Grilled Salmon

Salad - \$15

Grilled salmon (cooked to medium), mixed greens, feta cheese, candied walnuts, baby beets, thinly sliced red onion, tomatoes and lime coconut dressing (GF)

Shrimp

Salad - \$14

Shrimp, mixed greens, avocado, pineapple, red bell pepper, fried garbanzo beans, and pineapple vinaigrette (GF)

KIDS

Cheeseburger with

French Fries - \$10

Arroz con Pollo

with Potato Chips - \$10

DESSERTS

Tres Leches Cake - \$11

Marna's Cornbread with Honey Butter - \$7

Bread Pudding - \$7

Coconut Flan - \$10

ENTREÉS

Casado - \$14 (GF)

White Rice, Black Beans, Tomato-Pepper Sauce, Fried Sweet Plantains, Cabbage Slaw, and Pico (*Carnitas, Chicken, or Vegetarian*)

Arroz con Pollo - \$13 (GF)

Rice with Aromatics, Vegetable Blend, and Pulled Chicken Served with Black Beans and Homemade Potato Chips

Marna's Burger - \$14

Chipotle Infused Beef Patty, Caramelized Onions, Bacon, Grilled Pineapple, Swiss Cheese, and Curry Sauce on a Brioche Bun

Cubano - \$14

Hot Sandwich with Carnitas, Ham, Pickles, Ground Mustard, and Swiss Cheese

Arepa - \$14 (GF)

Filled with Fried Sweet Plantains, Cabbage Slaw Served with Yuca Frita (*Choose from Carnitas, Chicken, or Vegetarian*)

Fish Tacos - \$13

Jerk Seasoned White Fish, Chipotle Crema, Cabbage Slaw, Pineapple-Mango Salsa, Cotija, Jalapeño, Lime (*Corn GF or Flour*)

Tacos - \$12

Choice of Carnitas or Chicken Topped with Chipotle Crema, Cabbage Slaw, Pico, Cotija, Jalapeño, and Lime (*Corn GF or Flour*)

Tortilla Aliñada - \$14 (GF)

Stuffed Cheese Masa Tortilla, Slow Roasted Pork, Tomato-Pepper Sauce, and a Sunny-Side-Up Egg

Vegan Bowl - \$13 (GF)

Quinoa, Garbanzo Beans, Green Kale, Edamame with Chili Lime, Pineapple Mango Cabbage Slaw, served with Sweet Plantains and Guacamole

Arroz con Camarones - \$15 (GF)

Rice Cooked in Coconut Milk, Lime, Diced Ham, Jalapeños, Aromatics, Shrimp, Fried Sweet Plantains Served with Pineapple-Mango Cabbage Slaw

Gallo Pinto - \$13 (GF)

(Add Carnitas or Chicken with Pepper-Tomato - \$5) Rice and Beans Blend with Sweet Plantains, Tortilla Aliñada, Sunny-Side-Up Egg, Sour Cream, and Guacamole

Tabla de Lechón - \$26 (GF)

Shredded Pork or Chicken in Tomato-Pepper sauce served with Warm Tortillas and sides of Patacones, Yuca Frita, Sweet Plantains, Pico, Guacamole, Rosa Sauce & Jalapeno Citrus Crema

Bistec Encebollado - \$26 (GF)

Seared Steak, Caramelized Onions, Habanero-Coconut Rice, Black Beans and Pico

El Dorado - \$25 (GF)

Marinated Mahi-Mahi, Habanero-Coconut Rice, Fried Sweet Plantains, and Pineapple-Mango Salsa

Grilled Tuna Steak - \$25 (GF)

Marinated Grilled Tuna served with Quinoa, Edamame, Garbanzo Beans, Kale, Pineapple Mango Salsa and Micro Greens

BEVERAGE MENU

HOUSE COCKTAILS

•**Caipi Escuro** (Brazilian Classic with a Twist) - \$10

Novo Fogo Cachaça, Fresh Limes Muddled with Coconut Palm Sugar. Served Over Ice

•**Los Chiles** (Spicy Margarita) - \$10

Altos Plata Tequila, Fresh Lime, Huana Mayan Guanabana Liqueur, Honey, and Homemade Chili Tincture

•**Passion Gin** - \$10

Gin, Fresh Lime Juice, Passion Fruit Puree, in-house Orgeat, Velvet Falernum and Passoa Passion Fruit Liqueur

•**Marna-Rita** - \$10

Campo Bravo Plata Tequila, Tamarindo Juice, Passion Fruit Pulp, Orange and Lime Juice with a Sweet and Spicy Rim

•**Ahumado** (Smoked Banana Vieux Carré) - \$12

Cognac, Rye Whiskey, Crème de Banane, and Pinot Noir. Infused with Cherry Wood Smoke

•**Campesino** (Rum Old Fashioned) - \$10

Ron Zacapa 23 Rum, Papaya Infused Plantation OFTD, Coffee Angostura Bitters, and Demerara Sugar. *Smoke It!* - \$2

•**El Coco** (Piña Colada) - \$10

Light and Dark Rum Blend, Fresh Pineapple and Lime Juice, Coconut Creme

•**Sangría Tica** - \$9

WINE

\$8 Glass | \$28 Bottle

WHITE

•Ecco Domani Pinot Grigio

•Singing Tree Chardonnay

•Los Vascos Sauvignon Blanc

BUBBLES

•La Marca Prosecco

ROSE

•Fleur de Mer

RED

•Velvet Devil Merlot

•Finca Las Moras Cabernet

•Dos Almas Gran Reserva Cabernet

•Viu Manent Cabernet

•Estancia Merlot

BEER

(frequent rotation, ask your server about new beers)

•**Finnegan's Dead Irish Poet** (Minneapolis) \$6

ABV 7% | Extra Stout

•**Schell's Starkeller Peach** (New Ulm) - \$7

ABV 7.2% | Berliner Weisse

•**OMNI Lager** (Maple Grove) - \$6

ABV 5% | Lager

•**New Belgium Voodoo Ranger** (Colorado) - \$6

ABV 7% | Golden IPA

•**Beaver Island Mango Cream Ale** (St. Cloud) - \$6

ABV 4.5% | Cream Ale

•**Waconia Brewing Co. Raspberry Blonde** (Waconia) - \$6

ABV 5.4% | Raspberry Blonde

•**Insight Troll Way** (Minneapolis) \$7

ABV 7% | West Coast IPA

•**New Belgium Dominga Mimoso Sour** (Colorado) - \$6

ABV 6% | Golden Sour

FRESH JUICES

•Tamarindo or Pineapple - \$3

SMOOTHIES

•Mango or Strawberry - \$5

COFFEE

•Yodo (Black Coffee) - \$2.50

•Café con Leche - \$3.50

•Cold Brew - \$3.50

•Cold Brew with Tres Leches - \$4

TEA

•Hibiscus Berry Iced Tea - \$3

•Hot Tea (rotational) - \$2

SODA

•Coke, Diet Coke, Mello Yello, Root Beer, Sprite, Ginger Ale, and Lemonade - \$2.50

•Perrier Mineral Water - \$2.50

•Cock & Bull Ginger Beer - \$3