



TIERRA DEL CAFÉ®



**!Del fogón al corazón!**



# TIERRA DEL CAFÉ®



## Bocas

### Almejas achiotadas • ₡8,850

Clams, cilantro, lime, bread slices, fish broth, garlic.

### Cazuela de pulpo • ₡9,500

Octopus pieces served with baby potatoes, black olives, cherry tomatoes, cilantro aioli.

### Ceviche pescado • ₡7,000

Mahi-mahi, leche de tigre, red onion, lime, cilantro, ají amarillo, served with plantain chips, marinated to order.

### Caldosa de camarón • ₡7,500

Shrimp, leche de tigre, avocado, onion, corn chips, lime juice, sweet pepper, spicy mayo.

### Patatún • ₡8,500

Patacones served with a delicious tartar sauce, arugula, tuna, lime juice, red onion, cilantro.

### Sustancia de carne • ₡6,500

Beef broth, shredded beef, cilantro stems, onion, Panamanian chili, chilote pepper.

### Caldo e' pollo • ₡6,500

Chicken broth, shredded chicken, chilote peppers, cherry tomato, zucchini, potatoes, and carrot.

### Choripapas • ₡8,500

Chorizo, crispy potatoes, pomodoro sauce, balsamic reduction.

### Carpaccio de res • ₡9,500

Thin slices of tenderloin, olive oil, sea salt, lime, citrus dressing, parmesan cheese, cilantro, capers, green plantain shavings.

### Tiradito de atún • ₡8,500

Tuna slices, tamarind reduction, avocado, sesame oil, amino sauce, jalapeño slices, plantain chips.

### Patacones de la casa • ₡7,500

Patacones served with creamy avocado, pico de gallo, beef in sauce.

## Salads

### Cesar tradicional • ₡7,500

Fresh romaine lettuce with homemade Caesar dressing, parmesan shavings, oven-baked croutons with olive oil and spices.

### Capresse • ₡7,500

Fresh tomatoes with homemade pesto, buffalo burrata, oven-baked focaccia breadsticks.

### Arcoiris • ₡7,500

Fresh lettuce, chicken, carrot, beet, sweet corn, avocado, red cabbage, hard-boiled egg, avocado dressing, oven-baked focaccia breadsticks.

### Burrata & Camote • ₡9,500

Burrata, sweet potato, creamy avocado, carrot shavings, balsamic reduction, garden greens.



# Gallos

Creole Poetry in Your Hands

### Pescado achiotado • ₡8,000

Achiote-seasoned fish, chayote marinated in lime.

### Rabo caribeño • ₡8,000

Caribbean-style oxtail, onion.

### Pollo achiotado • ₡7,500

Achiote-seasoned chicken fajitas, sweet pepper, onion, cilantro.

### Chicharrón • ₡7,500

Pork chicharrón, guacamole, onion.

### Camarones • ₡8,500

Shrimp, sweet pepper, onion, cilantro, lime.

### Picadillo de papa • ₡6,500

Potato, tomato, chorizo, onion, garlic.

### Fajitas de carne • ₡8,500

Beef, sweet pepper, chimichurri, onion, cilantro, lime.

All our "gallos" are served on hand-made tortillas and come with a side of green salad or French fries.

All options on our menu are gluten-free. Please inform us if you have any allergies or dietary restrictions.



### Seafood rice • ₡9,500

Seafood rice, vegetable mother sauce, fish broth.  
Served with Creole salad.

### Beef rice • ₡9,500

Beef fajitas, creamy rice, demi-glace sauce, honey, oven-roasted vegetables.  
Served with Creole salad.

### Shrimp rice • ₡9,500

Rice in Caribbean sauce with shrimp.  
Served with Creole salad.

## Rice & beans

Traditional Costa Rican Rice & Beans  
Served with patacones, Creole salad,  
and your choice of protein in  
Caribbean sauce.

### Options

Oxtail  
Mackerel in Escabeche  
Shrimp  
Chicken

₡12,000

## Burgers

### Hamburguesa criolla • ₡12,000

Angus beef, coleslaw, bacon, fried plantain, French fries,  
Panamanian chili dressing.

### Hamburguesa súper criolla • ₡13,900

Angus beef, lettuce, buffalo mozzarella, Argentine chimichurri,  
red onion.

### Hamburguesa no criolla • ₡9,500

Angus beef, grilled tomato, grilled onion, pickles, lettuce,  
Panamanian chili dressing.

SERVED WITH FRENCH FRIES OR GREEN SALAD

## Main courses

### Costilla de la casona • ₡14,000

Ribs coated in our guava-tamarind barbecue sauce, served with  
fried yuca and criolla salad.

### Osubuco dela montaña • ₡14,000

Beef osso buco, served with an onion beef sauce, sweet pepper and  
tomato, on a bed of sautéed rice with baby corn, cherry tomato, carrot,  
cashew seeds and almonds.

### El pargo que promete • ₡16,000

Snapper served with a delicious Caribbean sauce,  
yuca purée, chips.

### Pulpo calipso • ₡22,000

Octopus tentacles, yuca purée, cherry tomatoes, plantain chips,  
covered in Caribbean sauce.

### Vigorón de la bajura • ₡8,500

Pork cracklings, rib cracklings, pork rind cracklings,  
boiled yuca, creole salad.

### Milanesa campesina • ₡9,500

Chicken breast, mashed potatoes, cherry tomato, basil, buffalo cheese,  
pomodoro sauce.

### Fajitas del valle • ₡9,500

Beef, chicken breast in fajita style, chili pepper, sautéed onion, olive oil,  
served with malanga purée.

### La trucha que enamora • ₡12,000

Oven-baked trout covered in blackberry sauce, garlic-sautéed potatoes.

## Al fuego

Churrasco • ₡13,500

Skirt Steak • ₡18,000

Tenderloin • ₡16,000

Grilled Chicken or  
Chicken Breast • ₡9,500

Tuna Loin • ₡10,500

### 2 SIDES TO CHOOSE FROM

Mashed potatoes, country-style potatoes,  
patacones, white rice, sautéed vegetables,  
green salad, avocado.

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## CARAMELIZED CHICKEN WINGS

Breaded or Baked

5 Wings: ₡8500

Served with french Fries

## Pizzas



### Hongos del bosque • ₡9,500

Squash sauce, mixed mushrooms, caramelized onion, chèvre cheese, buffalo mozzarella.



### Camarones atrevidos • ₡12,500

Caribbean sauce, shrimp, red onion, sweet pepper, cilantro, slices of Panamanian chili, buffalo mozzarella.

### La incondicional • ₡9,500

Pomodoro sauce, confit cherry tomatoes, basil, buffalo mozzarella.



### La gloriosa • ₡12,500

Pomodoro sauce, prosciutto, arugula, balsamic reduction, buffalo mozzarella.



### La sádica tímida • ₡12,500


Pomodoro sauce, spicy salami, chorizo, mushrooms, caramelized onion, buffalo mozzarella.



## Kids

Chicken or Fish Nuggets with Friess • ₡5,500

Kids Burger • ₡6,500



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# Drinks



## Natural Juices

Cas, Soursop, Watermelon, Mango - passion fruit  
 Strawberry - watermelon - lime, Pineapple - mint • ₱2,950

## Fresh-Pressed Juices

Watermelon - lemon, Orange - ginger - carrot,  
 Pineapple - apple - kale - ginger - beet,  
 Pineapple - celery - kale - cucumber • ₱2,850

## Iced Tea

House marshmallow tea, Hatsu tea • ₱2,850

## Sodas

Coca-Cola, Ginger Ale, Kolita, Coca-Cola Zero,  
 Orange Fanta, Soda, Fresca • ₱2,500

## Kombuchas

Mango, Strawberry, Passion Fruit,  
 Strawberry-Mint,  
 Red Fruits-Hibiscus,  
 Dragon Fruit-Ginger,  
 Pineapple-Ginger.  
 ₱2,950

## Mocktails

Cucumber, Tangerine,  
 Lemongrass, Peach-Lychee.  
 ₱4,800

## Beers



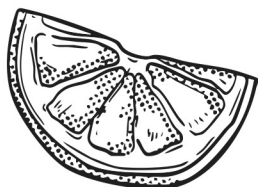
### ARTISANAL

### GLUTEN FREE

Imperial	₱2,800
Imperial ultra	₱2,800
Pilsen	₱2,800
Bavarias	₱3,300
Estrella galicia	₱3,300
Sol	₱3,300
Heineken	₱3,300

Diablito - ipa	₱4,200
Botanica - saison	₱2,800
Malinche - witbier	₱3,850
Farachin - blonde	₱3,850
Zopilota - oatmeal stout	₱3,850
Numu chorotega - ipa	₱3,850
Numu liberiana - kolsch	₱3,850
Numu lager - helles	₱3,850
Numu sabanero - saison	₱3,850
Hidromiel - kro	₱4,200

Daura	₱3,300
Estrella galicia	₱3,300
Numu liberiana	₱3,850
Peroni	₱3,850
Hidromiel	₱4200



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## House Cocktails

### Mula criolla • ₡8,500

Cacique, mandarin syrup, ginger beer, lime.

### Jaguaracuya • ₡8,500

Antioqueño, chinola (passion fruit), coconut soda, lime, pineapple.

### Moka negroni • ₡8,500

Gin, Campari, Kopi vermouth, coffee drops, cacao.

### Suero pa' la mula • ₡8,500

Whiskey, amaro nocino, lime, ginger.

### Malvavisco fashion • ₡8,500

Peanut butter whiskey, rosso vermouth, marshmallow syrup, coffee drops, cacao.

### Narcopaloma • ₡8,500

Mezcal, lime, coffee & cacao-husk syrup, hibiscus.

### Ron sapo • ₡8,500

White rum, tamarind syrup, tapa de dulce (raw sugar), lime.

### Jaibol del cantinero • ₡8,500

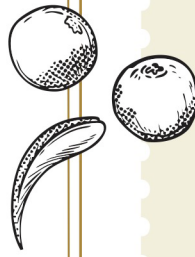
White rum, Mancino Bianco, coconut sparkling water, lime.

### La tanguita spritz • ₡8,500

Watermelon liqueur, Aperol, sparkling wine.

### La lechita de María Milagro • ₡8,500

Peanut butter whiskey, Frangelico, salted caramel, almond milk, coffee drops, cacao.



## Classic Cocktails

### Mojito • ₡5,500

Rum, soda, lime juice, mint, simple syrup.

### Negroni • ₡6,000

Campari, gin, rosso vermouth.

### Old fashioned • ₡5,500

Whiskey, bitters, simple syrup.

### Martini • ₡5,500

Gin or vodka, dry vermouth, orange bitters.

### Daiquiri • ₡5,000

White rum, lime juice, syrup of choice.

### Cantarito • ₡6,500

Blanco tequila, lime juice, tamarind syrup, ginger beer.

### Moscow mule • ₡5,500

Vodka, lime juice, ginger beer.

### Bloody mary • ₡5,500

Vodka, lime juice, Tabasco, Worcestershire sauce, tomato juice, salt and pepper.

### Carajillo • ₡6,500

Espresso, Licor 43, coffee drops, cacao drops.

### Espresso martini • ₡7,500

Vodka, espresso, coffee syrup, coffee drops, cacao drops.

## SPRITZ

### Aperol spritz • ₡7,500

Aperol, sparkling wine.

### Limoncello spritz • ₡7,500

Limoncello, sparkling wine.

### Saint Germain spritz • ₡7,500

Elderflower liqueur, fresh mint, sparkling wine.

## GIN AND TONICS

### Clásico • ₡6,800

Gin, tonic water, lime.

### Caldero de brujas • ₡6,800

Gin, tonic water, and a refreshing touch of blackberry.

### Cítrico • ₡6,800

Gin, tonic water, citrus fruits.

### Frutos rojos • ₡6,800

Gin, tonic water, red berries.



Ask about these flavors:

**Jamaica, Passion fruit, Tamarind, Spicy**

**Margaritas • ₡6,500**

**Mezcalitas • ₡7,500**

**Sotolitas • ₡7,500**



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# WINES BY THE GLASS



## REDS

- Yaya **Pinot Noir** • €7,500
- Oes! **Tempranillo** • €6,000
- Capitán Quesada **Malbec** • €6,000
- Pipa **Merlot** • €5,000

## WHITES

- Petit Cayeta **Sauvignon Blanc** • €7,500
- Petit Cayeta **Pinot Grigio** • €6,000
- Pipa **Chardonnay** • €5,000

## ROSÉ

- Xaneta • €6,000



# WINES BY THE BOTTLE

## Reds

### YOUNG & FRUITY

- Pipa **Merlot** • €14,500
- Pipa **Tempranillo** • €14,500
- Melior Matamorrera **Tempranillo** • €14,500
- Cuatro Rayas **Tempranillo** • €19,000
- La Linda **Malbec** • €20,000
- Yaya **Pinot Noir** • €22,000
- Oes! **Tempranillo** • €21,000
- Zuccardi **Malbec** • €22,000
- Capitán Quesada **Malbec** • €28,500

### STRUCTURED & AGED

- Xaneta **Bobal** • €20,000
- Xaneta **Garnacha** • €20,000
- Alto de las hormigas **Malbec** • €20,000
- Puglia **Barbanera** • €22,000
- Agata **Pinot Noir** • €25,000
- Ñok **Crianza Tempranillo** • €27,500
- Perdices **Reserva Pinot Noir** • €40,000

### PREMIUM / RESERVES & AGED

- Capitán Quesada **Malbec Gran Reserva** • €28,000
- Terrunyo **Carmenere** • €38,000
- Ñok **Reserva Tempranillo** • €50,500
- Doña Bernarda **Red Blen** • €65,000

## Rosé

- Xaneta **Bobal** • €20,000
- Belle Glos **Pinot Noir** • €24,000
- Muga **Blend** • €24,000



## Whites

### FRESH & CITRUSY

- Pipa **Sauvignon Blanc** • €14,500
- Cuatro Rayas **Verdejo** • €19,000
- Matau **Sauvignon Blanc** • €20,000
- Flor Innata **Verdejo** • €20,000
- Petit Cayeta **Alvarinho** • €20,000

### AROMATIC & FRUITY

- Castelli **Pinot Grigio** • €14,500
- Pipa **Chardonnay** • €14,500
- La Linda **Chardonnay** • €15,000
- Yaya **Chardonnay** • €22,000
- Petit Cayeta **Pinot Grigio** • €22,000
- Petit Cayeta **Sauvignon Blanc** • €24,000

### TEXTURE & COMPLEXITY

- Finca Cayeta **Estío** • €21,000
- Yaya **Riesling** • €22,000
- Agata **Grüner Veltliner** • €25,000
- La Crème **Sonata** • €25,000
- Chablis Louis **Jadot** • €30,000

## Sparkling

- Prosecco **Gudino Brut** • €21,000
- Santa Margarita **Prosecco Brut** • €24,000
- Cava Blanc 15/02 **Brut Nature** • €26,000



*Costa Rica smells like coffee in the mornings and tastes like wine as evening falls.  
Between volcanoes, warm rain, and a Pacific breeze, one discovers that connections, too,  
are cultivated: they are planted with calm, harvested with care, and enjoyed like a good  
cup or a glass shared without hurry.  
Here, every sip becomes a bridge, and every encounter a story written slowly.*

MOG SELECTIONS



TIERRA DEL CAFÉ®