



Menu

Pacuare Lodge

DRINKS

Menu

Non alcoholic

FRESH FRUIT SMOOTHIES _____	€ 2.750
SPARKLING WATER 750ML _____	€ 4.400
STILL WATER 750ML _____	€ 3.300
SODAS _____	€ 2.205
MOCKTAILS _____	€ 3.600
MILKSHAKES * _____	€ 3.300

**Plant-based option.*

Beer

NATIONAL BEER _____	€ 2.750
CRAFT BEER _____	€ 4.950

Prices include 13% VAT and 10% service tax.

LUNCH

Menu

Served daily from 12:00pm to 3:00pm

APPETIZERS

GARDEN SALAD _____ ₡ 8.000

A mix of fresh lettuce leaves, Turrialba cheese curd, cherry tomatoes, cucumber, ciabatta croutons, and olive crumbs.

**Plant-based option.*

TROUT SALAD _____ ₡ 8.000

Cured national trout fillet with beetroot tartare and Dijon mustard, and mini lettuce salad. Served with natural yogurt dressing and dill oil.

**Plant-based option.*

PEJIBAYE SOUP _____ ₡ 8.000

Made with vegetable broth, roasted *pejibayes*. Served with grilled heart of palm and *pejibaye* chips.

POZOL _____ ₡ 8.000

Traditional Costa Rican soup made with hominy, pork neck, Panamanian pepper, and thyme.

**Plant-based option.*

CEVICHE _____ ₡ 8.000

Slices of seabass fillet marinated in *leche de tigre*, onion, hot chili pepper, and cilantro. Served with plantain chips.

CALAMARI _____ ₡ 8.000

Crispy rings served with pickled veggies and cilantro mayonnaise.

MAIN COURSE

PACUARE SALAD _____ ₡ 10.500

An assortment of lettuce varieties, crispy pasture-raised egg, vegetables, avocado and parmesan cheese as well as your choice of protein: grilled chicken breast or tataki-style tuna. Served with homemade pita bread and balsamic vinegar or apple cider vinegar dressing with Dijon mustard.

**Plant-based option.*

RICE AND BEANS _____ ₡ 10.500

Traditional Caribbean dish served with chicken in salsa caribeña. Prepared with rice and beans cooked in coconut milk and Panamanian pepper. Accompanied with coleslaw and fried green plantains.

**Plant-based option.*

CASADO _____ ₡ 10.500

Rice, beans, heart of palm hash, and ripe plantains. Served with homemade corn tortillas and your grilled protein of choice: beef, fish, or chicken.

**Plant-based option.*

GREEN PASTA _____ ₡ 10.000

Penne with basil pesto sauce, green vegetables, and spinach. Served with spicy Turrialba cheese.

TRI-TIP STEAK _____ ₡ 14.000

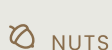
Grilled and served with *salsa criolla*, mini potatoes, sautéed vegetables, and fresh arugula.

PORK RIBS _____ ₡ 12.000

Braised in tamarind sauce and served with pickled cauliflower and fried cassava with roasted Panamanian pepper mayonnaise.

RED SNAPPER FILLET _____ ₡ 12.000



Butterfly cut grilled fillet, served with vegetables and caper-dill sauce.





COMFORT Food

Served daily from 12:00pm to 8:30pm



BURGERS AND SANDWICHES

PACUARE BURGER   _____ ₺ 10.000


Homemade brioche bun, grilled Angus beef patty, blue cheese, caramelized onion, fresh vegetables, and bacon. Served with aioli and homemade chips or fried potatoes.

FOCACCIA CLUB   _____ ₺ 9.000

Homemade focaccia bread filled with crispy chicken breast, egg tartar sauce, and cabbage.



QUESADILLAS   _____ ₺ 9.000

Flour tortilla filled with beans and cheese, and your protein of choice: chicken breast or beef filet (or sautéed vegetables). Served with *Pico de Gallo*, guacamole, and homemade chips.




FISH TACOS  _____ ₺ 10.000

Grilled snapper fillet served in homemade corn tortillas with spicy avocado cream, pickled cabbage, and toasted corn.



SOURDOUGH PIZZA

MARGHERITA   _____ ₺ 8.500


Homemade tomato sauce, fresh basil, and mozzarella.

PEPPERONI    _____ ₺ 9.000

Salami, spicy pepperoni, bacon, homemade tomato sauce, and mozzarella.

VEGAN   _____ ₺ 9.000

Mixed vegetables, homemade tomato sauce, and mozzarella vegan cheese.

PROSCIUTTO E FUNGHI   _____ ₺ 9.000

Homemade tomato sauce, ham, mushrooms, and Grana Padano cheese.



GLUTEN



DAIRY



NUTS





PLANT-BASED




SPICY



CHILDREN'S Menu

SANDWICH   _____ ₡ 8.500


Homemade white bread with peanut butter and guava jam. Served with fresh fruit.

PACUARE BURRITO   _____ ₡ 6.500

Flour tortilla filled with Turrialba cheese and beans, and your choice of chicken breast, fish fillet, or vegetables. Served with guacamole and *Pico de Gallo*.

PACUARE PASTA   _____ ₡ 8.500

Spaghetti with your choice of homemade tomato sauce, butter, or Bolognese.

GRILLED  _____ ₡ 8.500

Grilled chicken fillet, fish, or beef. Served with mashed potatoes and sautéed vegetables.

CRISPY  _____ ₡ 7.500

Crispy chicken, fish, or cheese fingers. Served with homemade fries and honey mustard.

CHEESEBURGER   _____ ₡ 7.500

Premium beef patty on a homemade bun with melted cheese. Served with fried potatoes.

DINNER

Menu

Served daily from 6:30pm to 8:30pm

APPETIZERS

PUMPKIN SOUP _____ ₺ 8.000

Made with vegetable broth and flavored with cinnamon, orange, and ginger. Served with a Turrialba cheese croquette.

**Plant-based option.*

FISH SOUP _____ ₺ 8.000

Chunky red snapper soup, local tubers and vegetables.

STUFFED TOMATO _____ ₺ 8.000

Filled with goat cheese, cashews, turmeric, and tahini. Served on a bed of onion jam.

**Plant-based option.*

ENYUCADOS _____ ₺ 8.000

Cassava croquettes filled with a local skirt steak cut. Served with tomato relish, roasted garlic aioli, and green papaya salad.

**Plant-based option.*

FISH TIRADITO _____ ₺ 7.000

Cured sea bass slices served with a soy and passion fruit dressing, pickled ginger, golden berries, pepper, and cilantro oil.

OCTOPUS _____ ₺ 8.000

Grilled and served with smoked heart of palm purée, pickled onions, and fresh watercress.

MAIN COURSE

LAMB RAGOUT _____ ₺ 17.000

Simmered and served with homemade fresh paccheri, smoked eggplant cream, and cheese foam.

SEA BASS FILLET _____ ₺ 17.000

Traditionally cooked and wrapped in a banana leaf. Served with tender cassava and citrus.

SKIRT STEAK _____ ₺ 16.000

Grilled and served with mashed potatoes topped with truffle oil and mushroom textures.

PORK NECK _____ ₺ 16.000

Slow-cooked with red wine and fresh tomatoes. Served with corn rice and toasted cashews.

CHICKEN BREAST _____ ₺ 14.000

Pejibaye curry sauce, local vegetables, and roasted heart of palm.

MARISCADA _____ ₺ 17.000

An assortment of seafood: shrimp, mussels, and calamari. Served with a Caribbean tomato sauce.

MEATBALLS _____ ₺ 16.000

Made with a mix of beef and pork meat in tomato and vegetable sauce. Served with wild rice.

GUACHO RICE _____ ₺ 17.000

Costa Rican style risotto with avocado cream. Served with spicy grilled shrimp and a parmesan crisp.

