

# Agüizotes

# MÉ NÚ

## AGÜIZOTERO

### CHIFRIJO ₡6,000

Traditional Costa Rican dish which includes rice, tender beans, pork rinds, pico de gallo, avocado, and corn tortilla chips

### CEVICHE AGÜIZOTERO ₡6,100

Fish ceviche served with roasted corn and chips.

### AGUA CHILE DE ROJO ₡7,900 NEW

Shrimp and tuna, red onion, cucumber, zucchini, pink peppercorn and corn tortilla.

### CHORIPÁN ₡5,200

Special handmade bread, traditional pork sausage El Gaucho®, chimichurri sauce, crispy potato wedges and our special chimichurri.

### POLLITO CON PAPAS. ₡4,800 ★

Crispy chicken fingers served with potato wedges and our special cilantro mayonnaise.

### ALBÓNDIGAS EN SU SALSA ₡6,400 NEW

Meatballs in a delicious homemade tomato sauce, accompanied by garlic bread.

### NACHOS ₡7,200

Fried corn tortilla with mashed beans, melted mozzarella cheese, pico de gallo, cilantro mayonnaise and jalapeño pepper

- Pulled Pork,
- Caribbean Chicken,
- Strips of grilled beef (Beef Fajitas) NEW

### ALITAS DE POLLO AL GRILL (6UND) ₡6,200 NEW

Grilled chicken wings served with mango and ginger chutney, and ranch dressing

### TAQUITO DE CARNE SALTEADA ₡4,800 NEW

Corn tortilla, filled with grilled tenderloin, previously marinated in a delicious butter, with lemon and hot chili flakes sauce.



## TACO O BOWL ₡4800

Fried corn tortilla (instead of corn tortilla, as base of the taco or your bowl, you can ask for a layer of melted cheese for ₡1,500)

### CASADO DE SODA

Lettuce mix, strips of grilled beef and cilantro mayonnaise sauce.

### POLLO BOMBILLO

Lettuce mix, fried chicken and our special spicy mayonnaise sauce.

### POLLO CHIPOTLE NEW

Cabbage salad, baked chicken marinated with chipotle sauce, served with tamarind chutney.

### PA DICIEMBRE

Lettuce mix, pulled pork, melted cheese and pepper mayonnaise sauce.

### CERDO LIMÓN NEW

Cabbage salad with mayonnaise, pork skirt strips marinated with lemon, served with pineapple and ginger chutney.

### EL CUBANO NEW

Lettuce mix, pork skirt strips, fried beans and red cabbage sauce

### TACO DE PESCADO NEW

Arabic salad, spinach, strips of fish and our delicious tamarind chutney

### TACO COCORÍ

Lettuce mix, breaded shrimp, caribbean coconut sauce and vinaigrette.

## BURGER & SANDWICH

All our burgers & sandwiches are served with potato wedges or green salad.

### LA INFLUENCER ₡8,800.

Bun, lettuce, bacon, tomatoes, beef homemade patty, blend of melted cheese and crispy onions.

### AGÜIZOTERA ₡8,000

Bun, lettuce, tomatoes, beef homemade patty, melted cheddar cheese, fried egg, bacon, sliced red onions and BBQ sauce.

### BUMBLEBEE ₡8,000 NEW ★

Bun, beef homemade patty, cheddar cheese, pickles and demi-glace sauce

### LA DE POLLO ₡7,400 NEW

Bun, crispy chicken, tomato and rosemary marmalade, mozzarella cheese and red onion sauce.

### KETO BURGER ₡11,400 NEW

Our special fresh made keto bun, beef homemade patty, bacon, mozzarella cheese, lettuce, pickles and lemon mayonnaise

### SANDWICH DE ALBÓNDIGAS ₡6,200

Beef meatballs, pomodoro sauce, parmesan cheese and garlic fresh homemade bread

### SANDWICH DE LOMO ROSTIZADO ₡8,400.

Handmade bread, grilled beef loin, pickles, roasted mushrooms, melted cheddar, and mozzarella cheese, and dijon mayonnaise.

## PIZZAS

Handmade pizza with fresh sauces, topped with mozzarella cheese

### PROSCIUTTO Y ARRÚGULA ₡8,900

Pomodoro sauce and parmesan cheese.

### BLANQUITA ₡7,900 NEW

Bechamel sauce, bacon and almonds.

### UNA MARTINICA ₡10,400 NEW

Pomodoro sauce, shrimps, sliced mango, cherry tomato, red onion, coriander and lemon wedges.

\*Taxes included

## GIN&TONICS

### BITTER & SMOKE ₡4,600

Bombay, Aperol, rosemary, orange and tonic water.

### DE FRUTOS ROJOS ₡4,400

Bombay Bramble, red fruit syrup, strawberry's, orange peel and tonic water.

### PERFECT TONIC ₡5,600

Tanqueray Ten, orange, juniper berries and tonic water.

### NARANJA & MARACUYÁ ₡5,000

Beefeater, orange, passion fruit, tonic water.

### LA INUSUAL ₡5,500

La Republica, cinnamon, ginger, lemon and tonic water.

Add Fever Tree Premium tonic water + ₡600 and ask our botanicals

## MOCKTAILS

### LEMON PIE ₡2,500

Coconut cream, lemon wedges, lemon and milk.

\*\*Ron Malibu + ₡2,000

### LA PASIÓN ₡2,500 ⭐

Watermelon, passion fruit, lemon and simple syrup.

\*\*Vodka Smirnoff sandia y menta+ ₡2000

### TOP GINGER ₡2,500

Cucumber, ginger beer, simple syrup and peppermint.

\*\*Vodka Smirnoff pepino y menta + ₡2000

## HOT DRINKS

### CAFÉ ₡1,500

Espresso, americano or with milk

### TÉ ₡1,200

Chamomile, mint, Four red fruits, black, ginger & lemon

## WINES

### WHITE

Ortonese Malavasi Chardonnay (ITA). 🇮🇹

Pipa Airen (ESP). 🇪🇸

Vigneti del Sole Pinot Grigio DOC (ITA). 🇮🇹

Alamos Chardonnay (ARG). 🇦🇷

Babich Sauvignon Blanc (NZL). 🇳🇿

Soupcón de Fruit Rose D'Anjou (FRA). 🇫🇷

Prosecco Canti (ITA). 🇮🇹

### RED

Pipa Cabernet Sauvignon (ESP). 🇪🇸

Alma Mora Malbec (ARG). 🇦🇷

OES Tempranillo (ESP). 🇪🇸

Robert Mondavi Private Selection Merlot (USA). 🇺🇸

Zin Primitivo (ITA). 🇮🇹

Muga, El Andén (ESP). 🇪🇸

Estancia Pinot Noir (USA). 🇺🇸

Catena Vista Flores Malbec (ARG). 🇦🇷

El Enemigo Cabernet Franc (ARG). 🇦🇷

COPA 50NZ BOTELLA

₡3,600 ₡16,200

₡3,800 ₡17,100

₡4,000 ₡18,000

₡18,000

₡31,800

₡3,800 ₡17,100

₡3,800 ₡17,100

₡3,800 ₡17,100

₡4,000 ₡18,000

₡4,800 ₡21,600

₡22,400

₡28,400

₡30,200

₡26,400

₡29,600

₡39,900

# AGÜI COCTELES

### PIRAÑA ₡4,200 🌶️

Tequila silver, pineapple, Malibu, lemon, jalapeno syrup, orgeat and tajin

### HOCUS POCUS ₡5,400 ⭐

Whiskey Jameson, cacao syrup, ginger beer and cacao bitters.

### DELICIOUS LAURA ₡4,200

Gin, Aperol, passion fruit, lemon, simple syrup and soda water.

### RUBINO SPRITZ ₡5,200

Martini Rubino, sparkling wine, soda water and rosemary.

### EL MISTERIOSO ₡5,400 🌶️

Mezcal, tequila, orange juice, panameño syrup, ginger beer and spice bitters

### MIELOSO ₡5,200

Plantation Rum, honey and orange syrup, pilsener beer and orange bitters.

### NEGRONI INTENSO ₡5,400

Bombay Bramble, Campari, Cynar, vermouth rosso and red fruit and hibiscus flower syrup.



\*\*ASK FOR OUR CLASSIC COCKTAILS: MOJITOS, MARGARITAS, PIÑA COLADA, ETC.

\*Taxes included

# SPECIALS

## MILANESA DE COLIFLOR ₺8,800

Breaded fried cauliflower covered with pomodoro sauce and grated mozzarella cheese, served with green salad.

## LOMITO FLOR DE JAMAICA ₺12,800

Grilled beef tenderloin, roasted mushrooms, hibiscus flower sauce, mashed potato and crispy onion.

## POLLO CRUJIENTE ₺13,600

Breaded fried chicken, butter sauce with basil and mushrooms, white rice and vegetables.

## ARROZ CON PALMITO ₺7,800

Cremy rice with Heard of palm, onion, mushrooms, chive, mozzarella cheese, served with green salad and garlic bread.

- Grilled tenderloin ₺12,900
- Shrimps ₺10,100

# GRILLED

(Two side dishes to choose)

Potato wedges, green salad, grilled vegetables, Mashed potatoes, Grilled corn and sweet fried plantains.

- New York steak 300g ₺10,400
- Beef loin 250g ₺12,400
- Churrasco steak 250g ₺9,400
- Chicken breast fillet ₺9,400
- Pork Ribs ₺11,600
- Grilled Tuna ₺13,600

# DIGESTIFS

## CARAJILLO ₺4,200

Licor 43 y espresso coffee

## NUTTY ₺3,800

Frangelico y Baileys

# TO SHARE

## TOMAHAWK 1,3KG APROX ₺48,800

Served with homemade corn tortillas, mango chutney, roasted onion and sweet fried plantains ("maduros")

## SAMPLER CRIOLLO ₺15,500

Strips of grilled beef and chicken, pork rinds, pork sausage, melted cheese, fried plantains, pico de gallo, hot sauce and homemade corn tortillas

## SAMPLER DE TAQUITOS (12 UND) ₺4,800

Corn tortilla as base of the "taco", Pomodoro sauce, wasabi and 3 peppers mayonnaise. Protein options:

- Pork sausage with potatoes.
- Caribbean chicken

# DESSERTS

## QUÍNOA EN LECHE ₺3,800

Quinoa with milk, lemon bites and hibiscus flower glaze.

## SEASONAL FRUIT PIE ₺4,200

## BROWNIE DE CHOCOLATE ₺4,000

Classic chocolate brownie served with vanilla ice cream

# SHOTS

## CHILLIGUARO ₺1,500

## MAMADITA ₺2,400

## MIGUELITO ₺1,500

## GUARI KASE: Blue Curaçao, guaro y lemon ₺1,500

## SUNSET: Tequila, orange y granadina ₺1,800

## GUARACHO: Guaro y star anise ₺3,200

## JAKO: Guaro, star fruit, lemon y sugar ₺1,500

## MONKEY BRAIN: Baileys y star anise ₺3,000



\*Taxes included

## GIN

Beefeater & Pink ¢2,200  
Beefeater 24 ¢3,400  
Tanqueray & Sevilla ¢2,200  
Tanqueray Ten ¢3,600  
Puerto de Indias ¢4,400  
Bombay ¢2,200  
Star of Bombay ¢4,500  
Bulldog ¢3,400  
Nordés ¢4,800  
Hendricks ¢4,600  
Xibal ¢3,800  
Citadelle ¢4,000  
La República ¢4,000  
Greenall's ¢3,800  
Martin Miller ¢5,400  
Whitley Neil ¢3,600  
• Blood Orange  
• Raspberry  
• Rhubarb & Ginger

## RUM

### CENTENARIO

- 7 años ¢2,500
- 12 años ¢3,000
- 20 años ¢5,500
- 30 años ¢10,400

### BACARDÍ

- Blanco & Oro ¢2,000
- Reserva 8 años ¢3,600
- Gran reserva 10 años ¢4,800

Santa Teresa 1796 ¢5,200  
Flor de caña 12 años ¢3,600

### PLANTATION

- Original Dark ¢2,500
- Pineapple ¢5,800

### ZACAPA

- 23 años ¢5,100
- XO ¢11,800

## VODKA

Smirnoff ¢2,000 🌟

### SMIRNOFF INFUSIONS ¢2,000

- Watermelon and mint
- Cucumber and lima

Absolut ¢2,500  
Absolut Elix ¢5,000  
Titos ¢4,200  
Beluga ¢5,200  
Grey Goose ¢4,400



LEMON PIE

## WHISKY

### AMERICANO & IRISH

Jameson Irish ¢3,500  
Wild Turkey Rye ¢4,800  
Jim Beam ¢3,000  
Jack Daniel & Honey ¢4,000

### BLENDED

### CHIVAS REGAL 🌟

- 12 años ¢4,600
- 13 años ¢5,400
- 15 años ¢7,000
- 18 años ¢7,800

Old Parr 12 años ¢4,200  
Dewars 12 años ¢3,900  
JW Black Label 12 años ¢4,200  
Buchanan's 12 años ¢4,400  
Buchanan's 18 años ¢8,600

### SINGLE & BLENDED MALT

The Glenlivet ¢5,400  
Ardbeg 12 Años ¢7,800  
JW Green Label ¢6,800

### GLENFIDDICH

- 12 años ¢5,100
- 15 años ¢7,600
- 18 años ¢9,800

Glenmorangie 10 Años ¢9,100  
Macallan 12 años ¢10,800  
Talisker 10 años ¢5,600  
Monkey Shoulder ¢4,800  
Aberfeldy 12 años ¢7,100

## TEQUILA & MEZCAL

### TEQUILAS

Jarana Blanco ¢2,000

### DON JULIO

- Blanco ¢5,000
- Reposado ¢6,000
- 70 añejo (cristalino) ¢6,500

### PATRÓN

- Silver ¢6,500
- Reposado ¢7,500
- Añejo ¢8,500

### MEZCALES

Mezcal verde ¢5,200  
Siete Misterios, Doba Yej ¢5,800  
Montelobos, Espadín ¢6,100

## LIQUEUR

Jaggermeister ¢4,000  
Licor 43 ¢3,000  
Amaretto ¢1,800  
Baileys ¢2,200  
Licor de Anís ¢3,800  
Limoncello 2,600  
Grand Marnier ¢5,800  
Frangelico ¢3,800  
Licor de café ¢2,000  
Vermut Amazónico 2,500  
Fernet Menta ¢3,000

CERVEZA

# Modelo

## BEER

### CRAFT BEER ON DRAFT

Ask for our beer brands  
Pinta 16oz: ¢4,000

### NATIONALS

Imperial, light, Ultra y Zero ¢2,000  
Pilsen y 6.0 ¢2,000  
Bavaria, Light, Gold y Master ¢2,500

Smirnoff ¢2,900  
Ice, Black, Light, Guaraná, Green Apple

### INTERNATIONAL

Modelo & Negra Modelo ¢2,500  
Corona ¢2,500  
Presidente & Light ¢2,000  
Budwaiser ¢2,500  
Bud light ¢2,200  
Stella Artois ¢2,800  
Hoogarden ¢3,800  
Peroni ¢2,500  
Estrella Inedit ¢2,800  
Coors Light ¢2,500  
Leffe Blond & Brown ¢3,800  
Heineken ¢2,800  
Sol ¢3,100



CHILIGUARO

## NON - ALC. COCKTAILS

### NATURALS ¢1500

Pineapple, orange and blackberry

### LEMONADES ¢1800

Classic and mint.

### SOFT DRINKS

- Coca Cola, Regular, Light, Zero y Ginger Ale \$1,800
- Red Bull & Yellow ¢2,500

### SPARKLING WATER

- Glass 480ml ¢1,000
- Bottle 750ml ¢1,500

\*Taxes included