ME

Agüizotes

NÚ

AGÜIZOTERO

CHIFRIJO ¢5,900
Traditional Costa Rican dish; tender beans, rice, pork rinds, pico de gallo, jalapeno pepper, avocado, and corn tortilla chips.

CALDO DE RES ¢5,000 NEW
Beef stock soup with white beans, vegetables and cilantro.

CHORIPAN ¢5,700
Homemade bread, pork sausage, chimichurri sauce, pico de gallo, french fries.
* **Veggie option with arracacha root sausage.**

POLLITO CON PAPAS ¢4,800
Crispy chicken fingers served with french fries and our special cilantro mayonnaise.

CHICHARRON PANZAD ¢5,800 NEW
Deep fried pork belly and lemon.

MEAT BALLS ¢6,100
Angus beef meatballs, homemade tomato sauce and garlic bread.

NACHOS ¢7,800
Fried corn tortilla with mashed beans, melted mozzarella cheese, pico de gallo, cilantro mayonnaise and jalapeno pepper.
• Pulled Pork. • Caribbean chicken. • Beef fajitas.

ALITAS DE POLLO AL GRILL (6UND) ¢6,200
Grilled chicken wings, carrot, celery, and ranch dressing.
Choice of dipping sauce:
Pineapple & garlic | 3 chili peppers.

Caldo de res

TACOS ¢5,500

ASK US ABOUT OUR TACO TUES DAY

Two corn tortillas or cheese taco shell for + **¢1,500**

DE CARNE SALTEADA
Grilled tenderloin, butter lemon, hot chili flakes, cabbage, tomato, and avocado.

TACOS DE RIB EYE (3UND) ¢8,500
Smoked rib eye, guacamole, pickled onion, cilantro and jalapeño pepper.

CASADO DE SODA
Beef fajitas, lettuce mix, tomato, sweet plantain and cilantro mayonnaise.

POLLO BOMBILLO
Fried chicken, lettuce mix, tomato, red onion, lemon mayonnaise and green plantain chips.

POLLO CHIPOTLE
Chipotle chicken, coleslaw and spicy tamarind chutney.

PA DICIEMBRE
Pulled pork, lettuce mix, melted cheese, mushroom and ranch mayonnaise.

DE VIGORÓN NEW
Fried pork belly, cabbage confit, pickle sauce, pickled beets, cilantro and cassava chips.

TACO DE PESCADO
Pan-seared fish, thai salad, spinach and spicy tamarind chutney.

TACO COCORÍ
Breaded shrimp, lettuce mix, tomato, coconut sauce and pickled veggies.

Pa Diciembre

SALES AND SERVICE TAXES INCLUDED IN ALL MENU PRICES

CEVICHES

NEW YORK ¢7,000
Beef tenderloin, red onion, cucumber, cherry tomatoes, chimichurri sauce, lemon and salted toasts.

FALDA DE CERDO ¢6,800
Pork belly, red onion, cucumber, cherry tomatoes, tamarind sauce, sesame oil, lemon, sesame seeds and salted toast.

CEVICHE DE PESCADO NEW
Fish ceviche, red onion, cilantro and chips.
• **Agua chile** ¢7,400
• **Avocado sala** ¢7,800

Ensalada de Atún y Brócoli

BURGER & SANDWICH

All our burgers & sandwiches are served with french fries or green salad.

LA INFLUENCER ¢9,200
Bun, Angus beef patty, lettuce, bacon, tomatoes, melted cheese blend, chipotle sauce, and crispy onions.

AGÜIZOTERA ¢8,000
Bun, Angus beef patty, lettuce, tomatoes, melted cheddar cheese, fried egg, bacon, sliced red onions and BBQ sauce.

BUMBLEBEE ¢8,400
Bun, roast beef and Angus beef patty, cheddar cheese, pickles and demi-glace sauce.

DE POLLO CRUJIENTE ¢7,200
Bun, crispy chicken, cheddar cheese, thai salad, lettuce, crispy onions and ranch mayonnaise.

SÁNDWICH DE ALBÓNDIGAS ¢7,500
Angus beef meatballs, pomodoro sauce, parmesan cheese and homemade garlic bread.

SANDWICH DE LOMO ROSTIZADO ¢9,600
Handmade bread, roast beef, pickles, sautéed mushrooms, melted cheddar and mozzarella cheese, dijon mayonnaise.

De Pollo crujiente

PIZZAS

Handmade pizza with fresh sauce, topped with mozzarella cheese.

PROSCIUTTO Y ARÚGULA ¢8,900
Prosciutto, arugula, pomodoro sauce and parmesan.

MEATBALL ¢8,900 NEW
Angus beef meatballs, cherry tomatoes, basil, pomodoro sauce and bell peppers.

CAMARONES Y ESPINACA ¢9,800 NEW
Garlic shrimp, bechamel sauce, cherry tomatoes, red onion and cajun spice mix.

ESPECIALS

LOMITO EN SALSA DE CHOCOLATE ¢15,500
Beef loin 250g, organic cacao sauce with mushrooms, feta cheese and carrot and red onion gastrique.

HONGOS & PURÉ CON TRUFA ¢7,400 ⭐
Creamy mushroom sauce, truffled mashed potatoes and fried heart of palm rings.
Guarniciones a escoger
- Beef loin 250g ¢18,800
- Chicken breast 200g ¢ 12,500

ENSALADA DE ATÚN Y BRÓCOLI ¢12,500
Seared tuna, grilled bok choy and broccoli, avocado, carrot and kimchi sauce.

GRILLED

- **Rib Eye 250g** ¢14,800
- **New York 300g** ¢12,500
- **Beef loin 250g** ¢15,500
- **Chicken breast 250g** ¢7,400
- **St. Louis BBQ pork ribs 350g** ¢14,400
- **Grilled tuna 250g** ¢12,500

Two sides to choose from:
Green salad, grilled vegetables, ripe plantain, mashed potatoes, cold potato salad or french fries. **Add truffle option for** ¢1,500

TO SHARE

TOMAHAWK 1,3KG APPROX ¢49,800
Homemade corn tortillas, cabbage confit, refried beans, roasted onion and sweet fried plantain.

MEJILLONES FRITOS ¢19,500
Mussels served with cucumber sauce and lemon.

CANASTA DE CHICHARRON ¢15,500 ⭐
Fried pork belly 400g, cassava croquettes, cabbage confit and lemon.

SAMPLER CRIOLLO ¢19,800
Beef and chicken fajitas, fried pork rind, cassava croquettes, pork sausage, fried mussels, spicy pickled veggies, pico de gallo, guacamole and homemade corn tortillas.

Canasta de chicharron

DESSERTS

SEASONAL FRUIT PIE ¢4,100
Lemon or Passion fruit.

BROWNIE DE CHOCOLATE ¢4,000
Classic chocolate brownie served with vanilla ice cream.

CROCANTE DE NUEZ ¢3,400
Served with vanilla ice cream.

CHEESECAKE & BROWNIE ¢4,200

AGÜICOCTELES

TAMBOR ¢4,000 ⭐
Ron Centenario Blanco, Licor 43, zanahoria, albahaca, limón, jarabe simple.
PIRAÑA ¢4,200
Tequila blanco, piña, malibu, limón, jarabe de jalapeño, orgreat y tajin.
NANCI TICO ¢4,000
Guaro infusionado con nance, amaro, limón, azúcar y amargos.
DELICIOUS LAURA ¢4,500
Ginebra infusionada con maracuyá, Aperol, limón, azúcar, maracuyá y vino prosecco.
HOCUS POCUS ¢5,400
Whiskey Jameson, jarabe especiado, ginger beer y angostura de cacao.
K-BELLEZA ¢6,200
Mezcal, Aperol, fresas, romero, limón, azúcar y tónica.
ZONA ROSA ¢4,200
Tequila infusionado con flor de jamaica y pepino, Ancho Reyes, limón y jarabe simple.
MANZANA FRÁGIL ¢4,000
Ron infusionado con manzana y cas, vermouth bianco, azúcar y canela

Tambor

GIN&TONICS

All our Gin&Tonics are served with San Pellegrino Tonic Water
Choice of Premium Fever-Tree tonic water +¢1,400 • Light • Elderflower • Aromatic light

Ask about our botanicals.
BITTER & SMOKE ¢5,000
Tanqueray Sevilla, Aperol, rosemary and orange.
TROPICAL GIN ¢4,400
Beefeate r, red fruit infused tea, strawberry and orange.
FRESH Y CITRICO ¢5,600
Greenalls London Dry, lemon and basil.
HERBAL Y GINGER ¢5,600
Whitley Rhubarb & Ginger Gin, orange and mint.
LA INUSUAL ¢6,000
República Gin, cinnamon, ginger and orange.

VINOS

	Glass 5oz	Bottle
WHITE		
Icalma Chardonnay (CHL)	¢3,800	¢17,100
Pipa Airen (ESP)	¢4,000	¢18,000
Vigneti del Sole Pinot Grigio DOC (ITA)	¢4,000	¢18,000
Prosecco Canti (ITA) (Prosecco)	¢3,800	¢17,100
ROSE		
Soupcon de Fruit Rose D'Anjou (FRA)		¢17,100
RED		
Los Haroldos Cepas Malbec-Bonarda (ARG)	¢3,800	¢17,100
Icalma Merlot (CHL)	¢3,800	¢17,100
Pipa Cabernet Sauvignon (ESP)	¢4,000	¢18,000
Zin Primitivo (ITA)		¢27,800
Crios de Susana Balbo Malbec (ARG)		¢32,500

BEERS

DOMESTIC ¢2.000
Imperial, light, Silver, Ultra, Zero y Pisen v 6.0

DOMESTIC PREMIUM ¢2.500
Bavaria. Light. Gold y Master

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

INTERNACIONALS
Heineken ¢2,800
Modelo & Negra Modelo ¢2,500
Corona ¢2,500
Stella Artois c2,800
Hoogarden ¢3,800
Estrella Inedit ¢2.800
Leffe Blond & Brown ¢3,800

SHOTS

CHILLIGUARO ¢1,500 ⭐
MAMADITA Baileys, amaretto and coffee liquor ¢2,400
MIGUELITO Cacique liquor, coconut and cream ¢1,500
GUARI KASE Blue Curaçao, Cacique liquor and lemon ¢1,500
SUNSET Tequila, orange y granadina ¢1,800
GUARACHO Cacique and anise liquor ¢3,200
JAKO Cacique liquor, passion fruit, lemon and sugar ¢1,500
MONKEY BRAIN Baileys and anise liquor ¢3,000

DIGESTIFS

CARAJILLO ¢4,200
Licor 43 and espresso coffee.

NUTTY ¢3,800
Frangelico & Baileys

MOCKTAILS

LEMON PIE ¢2,500
Coconut cream, lemon wedge, lemon juice, and milk.
**Ron Malibu + ¢2,000

LA PASIÓN ¢2,500
Watermelon, lemon, simple syrup and soda.
** Smirnoff Infusions Vodka Watermelon & Min +¢2,000

LIEBRE LOCA ¢2,500 ⭐
Carrot, lemon, simple syrup, mint and choice of fruit.
• Pineapple • Red fruits
**Grenall´s Gin +¢3,800

NON-ALC. DRINKS

NATURAL ¢1,500
Blackberry, pineapple, orange and seasonal.

LEMONADE ¢1,800
Classic or spearmint.

SOFT DRINKS
Coca Cola, Regular, Light, Zero y Ginger Ale ¢1,800
Red Bull ¢2,500

SPARKLING
*Glass 480ml. ¢1,000
Bottle 750ml. ¢1,500

COSTA RICA'S CRAFT BREW CO.
CRAFT BEER ON DRAFT

Pinta 16 oz: ¢4.000
- Libertas, Golden Ale 4.8%
- Indómito, IPA 7,6%
- Malacrianza, Scottish Ale 6.0%
- Segua, Red Ale 4.6%

Seasson beer
- Stout 6.0%
- Hermosa, West Coast IPA 6.7%
- Coral, Lager 4.3%

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