



LA TERRAZA

DEL ARENAL

Modern Latin Cuisine and Grill

C R U D O S

Costa Rican Fish Ceviche 24

Lime, onion, cilantro, sweet pepper, avocado, fried plantains

Peruvian Ceviche 26 (F)(S)(D)(H)(MO)

Ají amarillo, mixed seafood, corvina, crispy squid leche de tigre, glazed sweet potato, cooked corn

Vegan Ceviche 18 (V)

Ají amarillo, lime juice, olive oil, white mushrooms, mixed vegetables, hearts of palm, corn, fried plantains and avocado

Ahi Tuna Tartare 24 (F)(S)(D)

Avocado, ceviche-style sauce, ají amarillo sauce, fine herb toasts

Corvina Tiradito 28 (F)(S)

Ají amarillo, roasted avocado, pickled onion rings, crispy tapioca

A P P E T I Z E R S

Guacamole 18 (VG)

Fried plantains, pico de gallo, chips

Chicken Croquettes 18 (D)(H)

Romesco sauce and pico de gallo

Fried Calamari 24 (D)(H)(F)

Crispy calamari, lemon and tartar sauce

Beef Empanadas 22 (D)(S)

Braised beef empanadas, aji sauce and chimichurri

Tuna Basket 24 (F)(D)(S)

Fried plantain baskets with a Tico flavor, filled with tuna tartare in ceviche-style sauce and avocado mousse

Braised Skirt Steak Tacos 32 (D)(S)

Corn tortillas with cheese and slow-cooked braised skirt steak, guacamole and pico de gallo

Fish Tacos 28 (F)(D)

Corn tortillas, sauteed white fish, pico de gallo, cabbage mix, tartar sauce, lemon and avocado

S O U P S & S A L A D S

Tropical Cazuela 30 (F)(C)(S)

Mixed seafood, fish fillet, seafood bisque, coconut milk, vegetables, tubers, lemon

Tortilla Soup 16 (D)

Chicken, vegetables, tortilla chips, avocado, house sauce, Turrialba cheese

Quinoa 16 (VG)

Mixed quinoas, vegetables, cucumber, cherry tomatoes, avocado, hearts of palm, sweet and sour mustard vinaigrette

Traditional Caesar 18 (F)(D)(C)

Add Grilled Chicken +8 | Grilled Shrimp +12

Arugula 20 (GF)(D)

Arugula, cucumber, tomato, Parmesan shavings, mustard vinaigrette

Hearts of Palm 18 (V)

Fresh hearts of palm, red onion, cherry tomatoes, croutons, mustard vinaigrette



MAIN DISHES

Linguine with Shrimps 40 (C)(D)(F)

Flambéed shrimp with cherry tomato, parmesan chelinguine in lemon sauce

Tagliatelle with Ossobuco 28 (D)

Red wine sauce, slow cooking paired with our tagliatelle pasta Cherry tomatoes, lemon zest and mushroom

Catch of the Day 39 (H)(D)(F)

Grilled fish in saffron sauce, yucca croquettes, mushroom rice and fresh salad

Grilled Octopus 40 (D)(F)(MO)

Josper-grilled octopus, sautéed vegetables, baby potatoes, capers, ceviche-style sauce, vegetables, avocado pico de gallo on the side

Caribbean Snapper 34 (D)(F)(S)

Grilled fillet served with fried plantains, coconut-pineapple rice, Caribbean sauce

Lomo Saltado 35 (SO)

Angus beef tenderloin sautéed in a wok with onion, cherry tomato, demi-glace sauce, french fries and rice

Sous Vide Beef Short Ribs 40 (D)

Slow-cooked short ribs, truffled mashed potatoes, sautéed spinach with crispy garlic, fresh salad with hearts of palm, pickled onion rings

Costa Rican Casado (D)(H)

24 Vegetarian | Angus 34

The typical Costa Rican dish with rice, beans, ripe plantains, tortillas with smoked cheese, fresh salad and Pico de Gallo. Vegetarian with a fried egg

Nayara's Milanesa 32 (H)(D)

Breaded chicken fillet in pomodoro sauce, and melted mozzarella (optional)
Served with chimichurri and french fries

Nayara Burger 24 (D)

Angus beef patty, American sauce, tomato, onion, cheddar cheese, served with french fries

DESSERTS 12

Tocino de Cielo (D)(GF)(H)

Rich caramelized custard dessert -similar to flan, with mini merengues and coconut ice-cream

Tres Leches (D)(H)

Traditional sponge cake soaked in a sweet milk mixture, topped with whipped cream

Mixed Berry Cheesecake (D)(GF)(H)

Mixed berry cheesecake, topped with a sweet compote

Chocolate Financier (D)(H)

French tea cake made with almond meal, chocolate and brown butter

Coconut Rice Pudding (VG)(GF)

With lime zest and caramelized coconut cream

Pineapple Parfait (D)(N)(H)

Rum and raisin vanilla sauce from Costa Rica, strawberries, mint, candied almonds

Chef Jhon Campos Flores

Taxes and gratuities are not included