

MAKOKO

“Our intention is to make honest food,
bringing the very best products
from the farm to your plate.
For this we use ingredients
so good and fresh
they speak for themselves.

Our passionate chefs
are obsessed with fundamental
techniques and traceability.
For this we support local farmers,
use organic products, COSTA RICAN beef,
local and sustainable fish,
and prepare all our food
on site every day.”

All in all,
for us a great meal
is an emotional experience.

Makoko is a unique Costa Rican contemporary
restaurant whose inspiration lies in the kitchens
of the world, inviting you to an exciting journey
to entice all palates.

EL MANGROOVE
GULF OF PAPAGAYO, COSTA RICA

AUTOGRAPH COLLECTION®
HOTELS

Gulf of Papagayo, Costa Rica

www.elmangroove.net • reservations@elmangroove.net • Toll free 1-855-2199371

TO START

BEETROOT, MICRO GREENS, FETA SALAD

Pistachio Dressing

\$10

CHILLED LETTUCE SOUP, CUCUMBER TARTAR

Coconut, Lime, Mint

\$8

PROSCIUTTO & MOZZARELLA

Spiced Almonds, Orange, Honey, Rockets

\$14

HAND PICK WHITE CRAB MEAT

Avocado, Sweet Corn Mousse, Flight Fish Roe

\$16

CHILLED PRAWNS

Costa Rican Vegetables Russian Salad,
Grated Egg, Caviar

\$16

CARPACCIO OF RED SNAPPER

Tangerine, Fennel, Dill, Olive Oil

\$10

YELLOWFIN TUNA TARTAR, MOROCCAN AUBERGINE

Cumin Mayonnaise, Harissa

\$11

SEARED SEA SCALLOPS

Caramelized Cauliflower, Crispy Bacon,
Caper-Raisin Relish

\$16

BEEF TARTAR

Wasabi, Sourdough Croutons, Capers

\$12

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• SALES AND SERVICE TAX INCLUDED •

TO CONTINUE

SAUTEED WILD PRAWNS

Asparagus, Creamy Polenta, Fontina
\$32

CAVATELLI, GRILLED OCTOPUS

Capers, Tomatoes, Guaro, Cream, Dill
\$17

ROASTED KING SEA BASS

Miso - Tangerine Glaze, Roasted Shitake Mushrooms
\$25

PAN FRIED MAHI MAHI

Spiced Beetroot Puree, Horseradish
\$21

HAZELNUT PAPPARDELLE, CONFIT DUCK RAGOUT

Rosemary, Pistachio, Ricotta
\$24

BRAISED PORK BELLY & SQUID

Confit Cherry Tomatoes, Peppers, Sourdough
Croutons, Coriander, Jalapeño
\$18

WORCESTERSHIRE GLAZED SHORT RIB

Apple-Jalapeño Puree, Rosemary Breadcrumbs
\$35

BRINED CHICKEN BALLOTINE

Babaganoush, Sautéed Spinach, Pearl Barley
\$17

EL MANGROOVE BEEF BURGER

Truffle Mayonnaise, Brie Cheese, Courgette Pickles,
Truffle Fries
\$22

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FROM THE GRILL

30 DAY AGED COSTA RICAN BEEF

BEEF FILLET (226 Grams)
\$32

SIRLOIN (340 Grams)
\$35

RUMP STEAK (230 Grams)
\$27

SAUCES: BBQ, Harissa, Horseradish Cream,
Bearnaise, Fresh Herbs Chimichurri

SIDES

SAUTEED COURGETTES
Garlic, Mint
\$5

CREAMY SPINACH
Herb Breadcrumbs
\$5

POTATO FRIES
Curry Ketchup
\$5

ROASTED SHIITAKES
Soy, Garlic, Ginger Butter
\$6

GARDEN SALAD
Radicchio, Spinach, Palm Sugar Vinaigrette
\$5

MASH POTATOES WITH DIJON MUSTARD
\$5

ONION RINGS
Kimchee Mayo
\$5

MAC N' CHEESE
Rosemary Bread Crumbs, Bacon Fat
\$5

WHITE CABBAGE
Parsley, Grated Parmesan, Red Wine Vinaigrette
\$4

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