

# MIRADOR RESTAURANT

## DINNER MENU

### APPETIZERS

#### 'Red' salad (gf)

Salt roasted beets, watermelon, mint, pecans, yogurt and sherry vinegar dressing

#### Chef's salad (gf)

Mixed greens, tomato, avocado, seasonal vegetables, dressed with a peach palm emulsion. Extras: grilled free-range chicken breast, bacon, Pacific shrimp

#### Catch of the day ceviche (gf)

Red onion, cilantro, red bell pepper and sweet potato chips

#### Sashimi style yellowfin tuna (gf r)

Thin slices of yellowfin tuna, soy sauce, local spices and citrus fruits

#### Red bell pepper gazpacho (gf)

Responsibly caught Pacific lobster, pineapple and radish

#### Sopa negra (gf)

Prepared by grandmas in every Costa Rican home. Our version is served with a 63° slow cooked egg, crème fraîche, onion, red bell pepper and cilantro

#### Chicharrones (gf r)

One of our traditional favorites. Slow-cooked pork, served with yucca, sweet plantain, corn tortilla, and pickled red cabbage

#### Empanadas (gf r)

Your choice: braised beef, stewed chicken or fresh cheese. Served with pico de gallo and a duo of homemade sauces

#### Coconut crusted shrimp

Coconut guacamole and garden salad

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### MAIN COURSES

#### Chef's special

Ask your server for the Chef's special dish of the day

#### Costa Rican seafood symphony (gf)

Pacific octopus, prawns, catch of the day, creole spices and coconut rice

#### Chicken breast stuffed with mushrooms (gf)

With sweet spiced caramelized onions, ratatouille and potato purée

#### Plantain crusted yellowfin tuna (gf)

Local sweetcorn polenta and sautéed vegetables. Served with lemongrass sauce

#### Catch of the day (gf)

Madras curry and coconut emulsion, coconut rice, medley of greens sautéed in sesame oil

#### Line caught snook (gf)

With sweet plantain and cardamom purée, beet chips and local herbs pesto

#### Costa Rican casado (gf)

The quintessential Tico dish: rice, black beans, sweet plantains, homemade corn tortilla and pico de gallo. Choice of: grass-fed beef; catch of the day fish; free-range chicken; or sautéed vegetables

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### FROM THE GRILL

#### Chef's special cut (gf)

Ask for the chef's recommended cut. Your choice of two sides

#### Pork ribs (gf)

Marinated for twenty-four hours in guava BBQ. Your choice of two sides

#### Mirador hamburger (gf)

Local blue cheese, caramelized onions, mushrooms, and homemade pickles

#### Locally raised beef tenderloin (gf)

Your choice of sauce: chimichurri or red wine reduction and two sides

#### Sides:

French fries, garden salad, sautéed vegetables, coconut rice, roasted baby potatoes

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### PASTA & RICE

#### Seafood risotto (gf)

Locally caught seafood cooked in fresh tomato sauce

#### Hand-cut fettuccine

Seasonal vegetables and fresh tomato sauce  
Extras: free-range chicken, grass-fed beef, Pacific shrimp

#### Arroz con pollo (gf)

Chicken and rice cooked with local spices, onion, red bell pepper and cilantro, pico de gallo and homemade corn tortillas

#### Arroz con pescado (gf)

Fish and rice cooked with local spices, onion, red bell pepper and cilantro, pico de gallo and homemade corn tortillas

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### VEGETARIAN DISHES

#### Yucca risotto (gf)

Mushrooms, parmesan cheese tuile, micro greens and white truffle oil

#### Vegetable ravioli

Your choice of: fresh tomato sauce, white wine sauce or Aurora sauce

#### Curried rice (gf) (vg)

Homemade Madras curry with seasonal vegetables sautéed in coconut oil and seasoned with local spices. Served with fresh salad

#### Tropical vegan bowl (gf) (vg)

Quinoa, pickled red cabbage, crispy chickpeas, cashews, mango and seasonal vegetables. Served with a lemongrass emulsion or sesame infused oil

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### PIZZA

#### Margherita (gf r)

Tomato sauce, mozzarella cheese and basil leaves.  
Extras: ham, mushrooms, red bell pepper, grilled vegetables, prosciutto, pineapple

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(gf) gluten-free dishes | (gf r) gluten-free dishes upon request | (vg) vegan

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### Dine Deliciously & Sustainably

At Arenas Del Mar, we know that our greatest resource is the bounty of Costa Rica and that this is also our greatest responsibility. All of our produce is fresh and locally grown. The chicken we serve is hormone-free, the beef is grass-fed and the seafood is sustainably caught. We know that what makes our food and beverage program environmentally beneficial and sustainable is also what makes it delicious.

#### Dock to Dish

We are pioneers in the implementation of the Dock-to-Dish program in Central America. Dock-to-Dish connects our chefs to a group of artisanal Quepos-based fishermen through a unique cooperative program. Dock-to-Dish fishermen provide us with only the most local, abundant and sustainable seafood delivered directly from their boats.

*Arenas Del Mar*

BEACHFRONT & RAINFOREST RESORT

MANUEL ANTONIO, COSTA RICA