



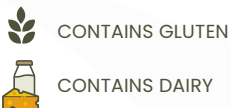
# DINNER

## EL JARDÍN RESTAURANT

(Menu available from 6:00 pm to 8:30 pm)

### APPETIZER

-  **SPICY RED CURRY SOUP** \_\_\_\_\_ ₡ 7.150  
Local root vegetables and crunchy corn simmered in a spicy red curry & tomato broth. Topped with fresh avocado.
-  **PUMPKIN SALAD** \_\_\_\_\_ ₡ 7.150  
 Fresh kale and spinach greens topped with savory pumpkin confit, toasted cashews, goat cheese & pumpkin seeds. Served with white balsamic vinaigrette.
-  **OCTOPUS** \_\_\_\_\_ ₡ 12.100  
 Fresh-caught octopus slow simmered in a spicy *peperonata* sauce with roasted mini-potatoes.  
*\*Gluten-free option available.*
-  **SHRIMP TOSTADA** \_\_\_\_\_ ₡ 12.100  
Crispy corn tortilla topped with fire-grilled shrimp, marinated cherry tomatoes & a creamy avocado mousse.
-  **BEEF TARTAR** \_\_\_\_\_ ₡ 8.800  
 Dry-aged beef, Dijon mustard, egg yolk, spicy local pickles, blue cheese cracker.  

Monteverde Lodge



Prices in colones (CRC). 13% sales tax and 10% service tax included in price.



# DINNER

## EL JARDÍN RESTAURANT

(Menu available from 6:00 pm to 8:30 pm)

### MAIN COURSE

**CROAKER** ₡ 12.100

Croaker fillet, deconstructed Russian Salad & beetroot medley.



**BEEF TENDERLOIN** ₡ 17.600



Premium beef tenderloin with mora blackberry & coffee sauce. Served with truffle-infused creamy potato puree and fresh asparagus.



**SEA BASS** ₡ 15.950

Seabass fillet, mussels & tender root vegetables simmered in a delicate yellow curry sauce.

*\*Gluten-free option available.*



**BLACK RISOTTO** ₡ 17.050



An iconic Italian classic. Tender risotto simmered in a seafood broth with savory squid ink, grilled octopus, shrimp, & calamari. *\*Gluten-free option available.*



**PORK TRILOGY** ₡ 13.750

A delectable trio of pork tenderloin, pork cheek & pancetta drizzled in a savory dark ale sauce. Served with pumpkin pejibaye puree & charred broccoli.

*\*Gluten-free option available.*



CONTAINS GLUTEN



CONTAINS DAIRY



SPICY

Monteverde Lodge



CONTAINS SEEDS




# DINNER

## EL JARDÍN RESTAURANT

(Menu available from 6:00 pm to 8:30 pm)

### MAIN COURSE

 **RIB EYE** \_\_\_\_\_ ₡ 21.450

 Fire-grilled, premium imported Rib Eye topped with wild mushroom ragout & homemade gnocchi simmered in a red onion broth. Served with a Parmesan crisp.

 **EGGPLANT** \_\_\_\_\_ ₡ 12.650

Red miso-glazed Eggplant, fire-roasted & served with a quinoa, cranberry, and olive salad & smooth chickpea hummus.

 **PUMPKIN AGNOLOTTI** \_\_\_\_\_ ₡ 13.750

 Homemade roasted pumpkin agnolotti in savory butter, Parmesan & sage sauce. Topped with a Parmesan crisp.

 **STRIP LOIN (CHURRASCO)** \_\_\_\_\_ ₡ 19.250

 Grilled served with chimichurri, peach palm puree and roasted heart of palm.

*\*Gluten-free and dairy-free option available.*

 CONTAINS GLUTEN

 CONTAINS DAIRY

Monteverde Lodge

 CONTAINS SEEDS



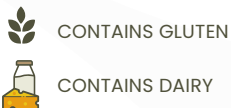
# PLANT BASED & VEGETARIAN DINNER

## EL JARDÍN RESTAURANT

(Menu available from 6:00 pm to 8:30 pm)

### APPETIZER

-  **MUSHROOM SOUP** \_\_\_\_\_ ₡ 12.100  
 A warm & savory fusion of vegetable broth and coconut milk blended with mixed mushrooms & pine nuts.
-  **SPICY RED CURRY SOUP** \_\_\_\_\_ ₡ 7.150  
 Local root vegetables and crunchy corn simmered in a spicy red curry & tomato broth. Topped with fresh avocado.
-  **PUMPKIN SALAD** \_\_\_\_\_ ₡ 7.150  
 Fresh kale and spinach greens topped with savory pumpkin confit, toasted cashews & pumpkin seeds. Served with white balsamic vinaigrette.
-  **MOZZARELLA BURRATA** \_\_\_\_\_ ₡ 12.100  
Locally produced Burrata Mozzarella served over a beetroot confit with Balsamic & red fruit vinaigrette.
-  **BOK CHOY** \_\_\_\_\_ ₡ 7.150  
 Tender Bok Choy seared in sesame oil and tossed in a savory soy, lemon, & scallion vinaigrette with sesame seeds. *\*Gluten-free option available.*



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# PLANT BASED & VEGETARIAN DINNER

## EL JARDÍN RESTAURANT

(Menu available from 6:00 pm to 8:30 pm)

### MAIN COURSE

-  **EGGPLANT** \_\_\_\_\_ ₡ 12.650  
 Red miso-glazed Eggplant, fire-roasted & served with a quinoa, cranberry, and olive salad & smooth chickpea hummus.
-  **PUMPKIN AGNOLOTTI** \_\_\_\_\_ ₡ 13.750  
 Homemade roasted pumpkin agnolotti in savory butter, Parmesan & sage sauce. Topped with a Parmesan crisp.
-  **ROASTED CABBAGE STEAK** \_\_\_\_\_ ₡ 11.550  
 Roasted sweet young cabbage brushed with a rich soy-tomato glaze. Served with roasted red peppers & a dill potato cream. *\*Gluten-free option available.*
-  **PUMPKIN RISOTTO** \_\_\_\_\_ ₡ 9.350  
Tender risotto simmered in a creamy pumpkin vegetable broth. Served with pumpkin confit, toasted pumpkin seeds & a hint of brown butter.
-  **BEANS STEW** \_\_\_\_\_ ₡ 12.650  
 Local bean medley slow cooked in a savory tomato & vegetable sauce. Served with homemade chickpea gnocchi and Swiss chard. *\*Gluten-free option available.*



CONTAINS GLUTEN

CONTAINS DAIRY

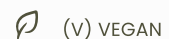


PICANTE MEDIO

Monteverde Lodge



CONTAINS SEEDS



(V) VEGAN



# CENA

## EL JARDÍN RESTAURANT

(Menú disponible de 6:00 pm a 8:30 pm)

### APERITIVOS

- |   |  |          |
|---|--|----------|
|    | <b>SOPA PICANTE DE CURRY ROJO</b>  | ₡ 7.150  |
|   | Sopa de tomate y vegetales locales, maíz crujiente y aguacate.   |          |
|    | <b>ENSALADA DE AYOTE</b>   | ₡ 7.150  |
|   | Ensalada de kale y espinacas, ayote rostizado, semillas de calabaza, marañón tostado, queso de cabra y aderezo balsámico blanco. |          |
|  | <b>PULPO</b>   | ₡ 12.100 |
|  | Pulpo cocido a fuego lento, salsa pepperonata picante y papas mini. <i>*Opción libre de gluten.</i>                              |          |
|  | <b>TOSTADA DE CAMARONES</b>  | ₡ 12.100 |
|   | Tortilla de maíz crujiente, camarones a la parrilla, tomates cherry marinados, mousse de aguacate.                               |          |
|  | <b>TARTAR DE RES</b>   | ₡ 8.800  |
|  | Carne de res añejada en seco, mostaza dijon, yema de huevo, encurtidos locales picantes y galleta de queso azul.                 |          |
|  |  |          |



CONTIENE GLUTEN



CONTIENE LÁCTEOS



PICANTE MEDIO

Monteverde Lodge



CONTIENE SEMILLAS



# CENA

## EL JARDÍN RESTAURANT

(Menú disponible de 6:00 pm a 8:30 pm)

### PRINCIPALES

#### **CORVINA** \_\_\_\_\_ ₡ 12.100

Filete de corvina, ensalada rusa deconstruida y texturas de remolacha.



#### **LOMITO DE RES** \_\_\_\_\_ ₡ 17.600



Puré cremoso de papa con trufa, espárragos, zanahoria, salsa de café y moras locales.



#### **FILETE DE CORVINA** \_\_\_\_\_ ₡ 15.950

Filete de pescado, tubérculos locales, mejillones y salsa de curry amarillo. *\*Opción sin gluten.*



#### **RISOTTO NEGRO** \_\_\_\_\_ ₡ 17.050



Caldo de camarones y tinta de calamar, servido con pulpo a la parrilla, camarones y calamar.

*\*Opción sin gluten.*

#### **TRILOGÍA DE CERDO** \_\_\_\_\_ ₡ 13.750

Lomito, panceta y papada de cerdo, salsa de cerveza oscura, puré de ayote y pejibaye, brócoli rostizado.

*\*Opción sin gluten.*



CONTIENE GLUTEN



CONTIENE LÁCTEOS



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CONTIENE SEMILLAS











# CENA

## EL JARDÍN RESTAURANT

(Menú disponible de 6:00 pm a 8:30 pm)

### PRINCIPALES

- |   |  |          |
|---|--|----------|
|    | <b>DELMONICO</b>   | ☱ 21.450 |
|    | Variedad de hongos ragout, ñoquis de papa hechos en casa, caldo de cebolla morada y galleta de parmesana.                          |          |
|    | <b>BERENJENA</b>   | ☱ 12.650 |
|  | Glaseado de miso rojo, ensalada de quinoa con aceitunas y arándanos secos, salsa hummus.   |          |
|  | <b>AGNOLOTTI DE LA CASA</b>  | ☱ 13.750 |
|  | Relleno de ayote rostisado, salsa de salvia con mantequilla y crujiente de parmesano.  |          |
|  | <b>CHURRASCO DE LOMO ANCHO</b>   | ☱ 19.250 |
|  | A la parrilla servido con chimichurri, puré de pejivaye y palmito asado. <i>*Opción libre de gluten y opción libre de lácteos.</i> |          |



CONTIENE GLUTEN



CONTIENE LÁCTEOS

Monteverde Lodge



CONTIENE SEMILLAS





# PLANT BASED Y CENA VEGETARIANA

## EL JARDÍN RESTAURANT

(Menú disponible de 6:00 pm a 8:30 pm)

### APERITIVOS

- |   |  |          |
|---|--|----------|
|    | <b>SOPA DE HONGOS</b>  | ☺ 12.100 |
|    | Una sopa cremosa con variedad de hongos, piñones, caldo vegetal y leche de coco.                                 |          |
|  | <b>SOPA DE CURRY PICANTE</b>   | ☺ 7.150  |
|  | Sopa de tomate y vegetales locales, maíz crujiente y aguacate.   |          |
|  | <b>ENSALADA DE AYOTE</b>   | ☺ 7.150  |
|  | Ensalada de kale y espinacas, ayote rostizado, semillas de calabaza, marañón tostado y aderezo balsámico blanco. |          |
|  | <b>MOZZARELLA BURRATA</b>  | ☺ 12.100 |
|   | Mozzarella local en una base de remolacha confitada, servido con aderezo de frutos rojos y balsámico.            |          |
|  | <b>BOK CHOY</b>  | ☺ 7.150  |
|  | Salteado con aceite de ajonjolí, aderezo de soya y limón, cebollino y semillas de ajonjolí.                      |          |
|   | <i>*Opción libre de gluten.</i>  |          |



CONTIENE GLUTEN

CONTIENE LÁCTEOS



PICANTE MEDIO

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CONTIENE SEMILLAS



(V) VEGANO



# PLANT BASED Y CENA VEGETARIANA

## EL JARDÍN RESTAURANT

(Menú disponible de 6:00 pm a 8:30 pm)

### PRINCIPALES

-  **BERENJENA** \_\_\_\_\_ ₡ 12.650  
 Glaseado de miso rojo, ensalada de quinoa con  
 aceitunas y arándanos secos, salsa hummus.
-  **AGNOLOTTI DE LA CASA** \_\_\_\_\_ ₡ 13.750  
 Relleno de ayote rostizado, salsa de salvia con  
mantequilla y parmesano, crujiente de parmesano.
-  **FILETE DE REPOLLO ROSTIZADO** \_\_\_\_\_ ₡ 11.550  
 Dulce repollo joven rostizado en salsa de soya, pasta  
 de tomate con chiles rostizados, crema de papa y  
eneldo. *\*Opción libre de gluten.*
-  **RISOTTO DE AYOTE** \_\_\_\_\_ ₡ 9.350  
Una base de caldo vegetal con ayote rostizado,  
servido con semillas de ayote y ayote confitado.
-  **ESTOFADO DE FRIJOLES** \_\_\_\_\_ ₡ 12.650  
 Frijoles cubaces en salsa cocinado en fuego lento  
con vegetales y tomate, servido con ñoquis de  
garbanzos y acelga. *\*Opción libre de gluten.*



CONTIENE GLUTEN



CONTIENE LÁCTEOS



PICANTE MEDIO



CONTIENE SEMILLAS



(V) VEGANO

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Precios en colones (CRC). Incluyen el 13% de IVA y el 10% de impuesto de servicio.