



DESSERTS

-  **TRES LECHES** _____ ₡ 6.600
 A decadent Costa Rican favorite. Vanilla cake drenched in a trio of sweet creams & a delicate passion fruit sauce. Topped with white chocolate mousse & tropical fruit.
-  **BROWNIE** _____ ₡ 6.600
  Warm chocolate brownie topped with mora blackberry sauce, caramelized macadamias & vanilla ice cream.
-  **ARROZ CON LECHE** _____ ₡ 5.500
 Traditional rice pudding with coconut milk & fresh berry compote.
-  **LAVA CAKE** _____ ₡ 7.700
  Moist and decadent dark chocolate cake drizzled in salted-rum caramel sauce. Topped with caramelized banana & Osa vanilla ice cream.
-  **COFFEE FLAN** _____ ₡ 5.500
  Homemade flan over a base of moist chocolate cake. Drizzled in *Caférica* syrup & caramelized pecans.
-  **HAM & CHEESE PLATTER** _____ ₡ 13.750

-  **CHOCOLATE LAYERS** _____ ₡ 5.500
 Homemade strips of crunchy chocolate & mixed nuts served with a decadent chocolate and avocado mousse topped with red fruit & blackberries.
-  **REGULAR ICE CREAM** _____ ₡ 6.600
-  **VEGAN ICE CREAM** _____ ₡ 6.600
-  **DAIRY-FREE SORBET** _____ ₡ 5.500



GLUTEN



DAIRY

Monteverde Lodge



SEEDS



PLANT-BASED

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



HOMEMADE ICE CREAM

VANILLA

Rich cream infused with natural vanilla.

MATCHA

Rich cream infused with homemade Matcha tea.

YOGURT AND RED FRUITS

Homemade frozen yogurt with tropical fruit.

GOLDEN BERRIES

Rich cream infused with golden berries and fruit liquor.

BROWNIE

Sourced organic chocolate brownie & cashew nuts.

HAZELNUT PRALINE

Rich hazelnut cream with caramel & pralines.

APPLE STRUDEL

Rich *tapa dulce* cream with apple compote, cinnamon, raisins & a hint of rum.

COFFEE

Rich cream infused with local organic coffee & fresh seasonal flowers.

**Ice creams contains lactose. Some ice cream toppings may contain seeds and gluten.*

Please consult our staff if you have any dietary restrictions.



VEGAN ICE CREAM

BEET _____

Slow-cooked maple-caramelized beets.

AVOCADO _____

A smooth blend of coconut milk and fresh avocado.

VAINILLA _____

Infused with natural vanilla.

CHOCOLATE _____

Made with locally sourced organic chocolate.

GOLDEN BERRIES _____

Rich cream infused with golden berries and fruit liquor.

APPLE STRUDEL _____

Rich *tapa dulce* cream with apple compote, cinnamon, raisins & a hint of rum.

PINEAPPLE AND TURMERIC _____

Infusion of turmeric and caramelized pineapple made into an ice cream

HAZELNUT PRALINE _____

Rich hazelnut cream with caramel & pralines.

**For a gluten-free option, please request it to your waiter.*