

DINNER MENU

10°

APPETIZERS

Red Salad GF V VGR	8
Roasted beetroot, radish, watermelon, feta cheese and balsamic vinegar dressing	
Shrimp Ceviche GF	16
Shrimp cured in local spices with cilantro, red onion, ginger, panameño chili and tomato	
Tuna Tartar GF	12
Marinated in soy sauce, sesame oil and ginger, with avocado and mango	
Catch of the Day Tiradito GF VGR	12
Fresh catch marinated with lime, cilantro and ají, served with orange slices. Vegan option with mango (8)	
Pacific Gazpacho GF VG	8
Blend of tomatoes, roasted red bell pepper, cucumber and pesto oil	
Creamy Soup of the Day GF DFR	8
Ask for today's seasonal vegetable soup	
Seafood Soup GF	16
Made with the local, sustainable catch	
Chicken Empanadas GFR	10
Corn dough parcels filled with Costa Rican Caribbean-style stewed chicken. Served with homemade lemon and cilantro mayo	

MAIN COURSES

Caribbean Chicken or Fish GF

Free-range chicken breast (17) or locally-sourced fresh catch (20) with Caribbean sauce, coconut rice, seasonal vegetables and sweet plantain

Catch of the Day GFR

Seafood velouté, cauliflower purée and seasonal vegetables

20

Grilled Citrus Tuna GFR

Cured with coriander seeds, citrus peel, peppers, soy sauce, sesame and ginger. Served with sautéed vegetables and a cauliflower, carrot and ginger purée

22

Roasted Tomato Pasta GFR V

Tagliatelle tossed with fresh tomato, basil, pumpkin seeds and parmesan shavings. Add chicken (+3) or beef (+5)

12

Gallos VR

Topped with crushed red beans, avocado, cilantro, pickled radish, vegan chipotle mayo and your choice of beef tenderloin (17), chicken (15) or mushrooms (12), all sautéed with red bell peppers and onion

Santa Teresa Surf

Locally-caught shrimp in coconut curry sauce served with seasonal vegetables and white rice

23

Latitude 10° Turf

Grass-fed beef filet with garlic butter roast potatoes, chimichurri and a side of grilled vegetables or green salad

24

Dinner Bowl V VGR

Roasted cauliflower, feta cheese, avocado, chickpeas, cilantro, cucumber, mixed greens and lemongrass dressing

16

Seafood Casserole

Clams, shrimp, catch of the day and octopus responsibly caught by the Cooperativa de Paquera, cooked in homemade pomodoro sauce with fresh parsley. Served with rice or potatoes

24

Hamburger VR

Grass-fed beef patty with cheddar cheese, caramelized red onions, bacon and homemade pickles with cilantro and lemon mayonnaise. Vegetarian option: lentil and mixed bean patty, avocado, red onion, homemade pickles, mozzarella cheese (18)

Choice of side: French fries, fried sweet potato or green salad

18