



DINNER

ARENAS DEL MAR

B E A C H F R O N T & R A I N F O R E S T



MIRADOR

BAR & RESTAURANT

APPETIZERS

Fried cauliflower	(GF) (DF) (VG)	\$12
Sweet chili sauce, coconut, Tapa Dulce, Panameño pepper and lemon.		
Tropical salad	(GF) (DF) (VG)	\$15
Mix of lettuce, orange, green papaya, confit cherry tomato, avocado, mango, cucumber and pineapple, honey and ginger dressing.		
Enyucados		\$12
Yucca croquettes stuffed with cheese, mojo sauce, avocado with green tomatillo sauce.		
Guanacaste handcrafted burrata	(GF)	\$14
Gooseberry, red onion, toasted walnuts and micro coriander salad, basil and honey vinaigrette.		
Pacific salad	(GF) (DF)	\$14
Mix of lettuce, cherry tomato, avocado, cucumber, heart of palm, sautéed Pacific shrimp, Marie Rose Dressing.		
Beetroot pave	(GF) (DF) R	\$13
Marinated beetroot millefeuille, tacaco puree, vegan mayonnaise with herbs, taro crisp, Bagaces cheese.		
Catch of the day tiradito	(GF) (DF)	\$16
Aguachile, red onion, cilantro, avocado, pejibaye chips.		
Shrimps with potato crust	(GF) (DF)	\$16
Coconut mayonnaise and mango chutney		
Cartago tomato soup	(GF) (DF) (VG)	\$14
Roasted garlic foam, Crispy onion, olive oil, rustic croutons.		

(GF) Gluten-Free

(VG) Vegan

(DF) Dairy Free

(V) Vegetarian

(R) Upon Request

Room Service: 6:30pm - 9:00pm

Prices do not include 10% service and 13% sales tax





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MAIN COURSES

Creamy hearts of palm rice <small>(GF)</small>	\$20
Roasted sweet corn and coyote coriander oil.	
Spinach tortellini	\$22
Stuffed with Guanacaste goat cheese. Mushroom cream, toasted cashew nuts and Bagaces cheese.	
Homemade pappardelle	\$28
Fresh pasta, responsibly-caught shrimp, garlic, lemon cream, chili flakes, and chives.	
Arroz guacho <small>(GF)</small>	\$26
Octopus, shrimp and homemade sauce with tomatoes from Cartago.	
Roasted octopus <small>(GF)</small>	\$30
Butter squash puree, pickled smoked chayote, garlic foam.	
Catch of the day <small>(GF) DOCK TO DISH</small>	\$28
Cauliflower puree, sautéed mini beans with garlic, special chef's sauce.	
Tamarindo sauce seared tuna <small>(DF)</small>	\$28
Fennel, orange and parsley salad.	
Caribbean style chicken <small>(DF)</small>	\$25
Free range chicken, green plantain picadillo and fresh roasted hearts of palm.	

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MAIN COURSES

Pork belly with honey and spices	(GF) (DF)	\$25
Sweet potato and banana puree, celery and pickled Apples for Dots		
Chef's special grass fed beef cut	(GF) (DF)	\$38
Roasted carrots, sautéed kale, demiglace sauce with panameño pepper.		
Gratined bell pepper stuffed with ground meat	(GF)	\$22
Refried beans and Creole sauce.		
Coffee sauce tira de asado	(GF)	\$30
Creamy polenta		

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KIDS MENU

Spaghetti	(GF)	Sauce of your choice, butter sauce or tomato sauce	\$7
Mac & Cheese			\$9
Chicken fingers	(GF)		\$9
Fish sticks	(GF)		\$9
Grilled filet	(GF)	(chicken or fish), garnish to choose between white rice, French fries, broccoli or fruit	\$9
Melted Cheese Sandwich	with French Fries		\$9
Cheese burger			\$10

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DESSERTS

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DESSERTS

Creamy coffee mousse	(GF)	over flamed meringue, caramelized almonds and dark rum sauce	\$9
Corn and cheese pudding	(GF)	topped with white chocolate cream, puffed corn and citrus sauce	\$9
Hibiscus flower sorbet	(GF) (VG)	accompanied with crunchy and grinded cocoa and flavored ginger mango compote	\$9
Dark chocolate cake	(GF)	covered with cream, wild berries and passion fruit sauce	\$9
Pineapple with rum	(DF)	ginger and lemon syrup, on a toasted sponge cake, creamy coconut sorbet and lemon sighs	\$9

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