

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

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

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

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

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

PIZZA

Margherita (gf r)

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

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

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