



PLANT-BASED

Lunch

Tortuga Lodge



Prices include 13% VAT and 10% service tax.



DRINKS

Menu

Non alcoholic

FRESH FRUIT SMOOTHIES _____	₱ 5.500
SPARKLING WATER 505ML _____	₱ 5.500
STILL WATER 750ML _____	₱ 3.300
SODAS _____	₱ 2.750
MOCKTAILS _____	₱ 4.400
MILKSHAKES* _____	₱ 5.500

**Plant-based option.*

Beer

NATIONAL BEER _____	₱ 3.000
CRAFT BEER _____	₱ 3.850

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APPETIZERS

GREEN GAZPACHO _____ ₱ 8.000

Cold soup made with coconut milk, avocado, spinach and basil leaves.

POLENTA AND PEPPERS _____ ₱ 8.000

Crispy polenta with peperonata sauce, vegetables, and arugula.

EGGPLANT TOAST  _____ ₱ 8.000

Homemade focaccia bread topped with cherry tomato sauce, capers, olives, raisins, and cashews.

BEET GAZPACHO _____ ₱ 7.000

Cold soup made with candied beets, raspberry vinegar, and vegetable broth.

BANANA CEVICHE _____ ₱ 6.000

Cured and marinated in lemon juice with ginger, pepper, onion, and cilantro. Served with plantain chips.

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MAIN COURSES

GREEN SALAD  _____ ₡ 10.000

An assortment of lettuce varieties, along with kale, spinach, and arugula. Includes confit beetroot, roasted potatoes, mushrooms, asparagus, avocado, and cherry tomatoes. Served with homemade pita bread and banana vinegar dressing or Dijon mustard.

CASADO _____ ₡ 10.000

Rice, beans, green banana hash, ripe plantain, homemade corn tortillas, and sauteed vegetables.

RONDÓN _____ ₡ 10.500

Traditional Caribbean soup made with vegetable broth, coconut milk, green curry, mushrooms, vegetables, and kale with lime.

GUACHO RICE _____ ₡ 10.500

Traditional Costa Rican risotto style rice dish made with vegetable broth, saffron, Arborio rice, and local vegetables.

VEGGIE TACOS _____ ₡ 10.000

Homemade corn tortilla filled with pickled red cabbage, pineapple relish, and grilled portobello with *chimichurri*.

PLANT-BASED Dessert

DESSERTS

AVOCADO AND CHOCOLATE MOUSSE _____ ₡ 5.000

Served with tropical fruit.

ICE CREAM

COCADA _____ ₡ 5.000

Simmered natural coconut with whole sugar cane and ginger. An ice cream version of the traditional Costa Rican Caribbean *cocada*.

SOURSOP _____ ₡ 5.000

Made with fresh local soursop.

VANILLA _____ ₡ 5.000

Made with natural vanilla from the Osa Peninsula.

SEASONAL FLAVORED SORBETS _____ ₡ 3.000

Ask about the available options.

The ice cream and sorbet crumble ingredients may contain gluten and nuts!



GLUTEN



NUTS



SPICY



BÖENA
— Lodges —

ALLURING. AUTHENTIC. EXCLUSIVE