

Tortuga Lodge

DRINKS

Mon 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.



| NATIONAL BEER | ₡ 3.000 |
|---------------|-----------------|
| CRAFT BEER | \$ 3.850 |

Lunch

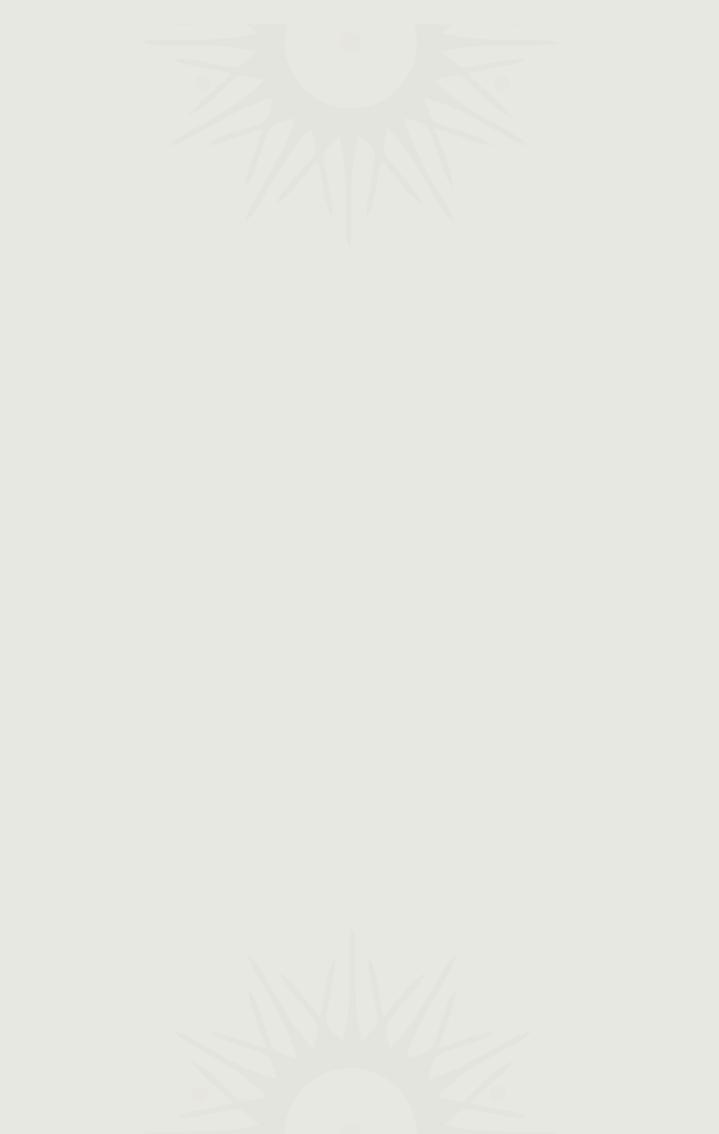
APPETIZERS

| 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 & Homemade focaccia bread topped with cherry tomato sauce, caper | ₡ 8.000 s. 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. |

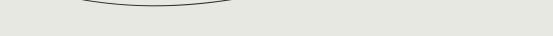
Lunch

MAIN COURSES

| GREEN SALAD 🥎 | ₩ 10.00C |
|---|----------------|
| An assortment of lettuce varieties, along with kale, spinach, and includes confit beetroot, roasted potatoes, mushrooms, asparagus, cand cherry tomatoes. Served with homemade pita bread and banana dressing or Dijon mustard. | avocado, |
| CASADO | ¢ 10.000 |
| Rice, beans, green banana hash, ripe plantain, homemade corn torti sauteed vegetables. | llas, and |
| RONDÓN | 10.500 |
| Traditional Caribbean soup made with vegetable broth, coconut mi curry, mushrooms, vegetables, and kale with lime. | lk, green |
| GUACHO RICE | ¢ 10.500 |
| Traditional Costa Rican risotto style rice dish made with vegetable broth Arborio rice, and local vegetables. | |
| VEGGIE TACOS | 10.000 |
| Homemade corn tortilla filled with pickled red cabbage, pineapple regrilled portobello with <i>chimichurri</i> . | |







DESSERTS

AVOCADO AND CHOCOLATE MOUSSE ₡ 5.000 Served with tropical fruit.

ICE CREAM

Simmered natural coconut with whole sugar cane and ginger. An ice cream version of the traditional Costa Rican Caribbean *cocada*. SOURSOP **Ø** 5.000 Made with fresh local soursop. VANILLA ___ ₡ 5.000 Made with natural vanilla from the Osa Peninsula. SEASONAL FLAVORED SORBETS ______ Ø 3.000 Ask about the available options.

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









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