

## Salad & Appetizer

### TRADITIONAL TOMATO GAZPACHO € 5200

Served with tomato crostini

### DINNER CAESAR SALAD €5200

Crispy romaine lettuce leaves, garlic and herb croutons,  
creamy Caesar dressing, parmesan cheese  
Chicken € 2500, Mahi-mahi € 3000, Shrimp €3500

### CAPRESSE SALAD € 7500

Mix baby green, Fresh buffalo mozzarella cheese, tomato, basil  
pesto and balsamic reduction

### PERUVIAN STYLE SEA BASS CEVICHE € 7900

Sea bass marinated with leche de tigre, seasoned with red  
onions, garlic, aji pepper, corn, cilantro and celery, served with  
warm sweet potato and plantain chips

### CARAMELIZED PEAR SALAD € 7900

Roasted tomato, arugula, Pejibaye, pear, crispy bacon, fresh  
cheese crostini, honey & Dijon mustard dressing

### YELLOWFIN TUNA TARTAR WITH CUCUMBER CARPACCIO € 7900

Tuna, wakame, mango, avocado, arugula, pomme  
gaufrette and truffle oil

### ARUGULA AND NUTS SALAD € 6900

Arugula, mixed nuts, mango, avocado, bell pepper, ripe  
plantain, served with french dressing

### BEEF SHORT RIBS FRITTERS € 8200

Creamy Parmesan and truffle sauce

### VEGETARIAN "ENCHILADAS" € 7800

Served with tomatillo sauce and smoked tico cheese

# Dinner menu

## Signature Dish

### BANANA LEAVE RED SNAPPER € 11900

Red snapper filet marinated with tomato, cilantro and  
lime juice; oven baked in a banana leave Served with  
vegetables, cilantro mango and ginger rice

### BRAISED BEEF SHORT RIBS € 13900

Served with roasted garlic mash potato, asparagus,  
confit tomato and red wine sauce

### PAN-ROASTED SEA BASS € 12800

Served with cherry tomato and basil leave puree, oven  
baked chayote with pesto and tomato cilantro vierge  
sauce.

### MARACUYA STYLE BRAISED BABY BACK RIBS € 13900

Slow cook spareribs Maracuya Style, served with  
mashed potato and home made bbq sauce

### LOBSTER AND SEAFOOD RISOTTO WITH SAFFRON € 14900

Italian arborio rice cooked with white wine, lobster,  
calamari, prawns and parmesan cheese

### JUMBO PRAWN PASTA WITH PROCINI MUSHROOMS € 14900

Creamy white sauce with truffle oil and parmesan  
cheese

## From the grill

### PAN-ROASTED CHICKEN BREAST € 9200

With porcini mushroomsauce

### GRILLED OUTSIDE SKIRT STEAK € 13500

Served with herbs chimichurri

### GRILLED MAHI-MAHI € 12800

Served herbs chimichurri.

### BEEF TENDERLOIN € 14900

Served with red wine sauce

### GRILLED OCTOPUS CHEF STYLE € 9800

Served with choice of aji chimichurri or roasted  
tomato sauce

## GRILL SIDES DISHES € 2200

Garlic bread	Sautéed vegetables
Potato Gratin Heart of palm	Green mix salad
Gratin Mashed potato	Corn on the Cobb
Spicy baby potato	French Fries
Mango and ginger rice	

## Desserts

### FRENCH CREPES € 3000

Choose between homemade strawberry marmalade, Nutella, sugar with  
lime, passion fruit coulis



CHOCOLATE LAVA FLOW € 3500  
Served with passion fruit coulis and vanilla ice cream

PASSION FRUIT CHEESECAKE € 3000  
Served with homemade strawberry marmalade

## Only Credit Card / No Cash.

13% sales taxes and 10% service charge not included. Maracuya  
Restaurant is open every day.

We are pleased to accommodate any special request or dietary needs.