

A LA CARTE DINNER MENU



MARACUYA
BEACH CLUB

Bahía Pez Vela
RESORT - COSTA RICA

Salads

-  ROASTED CARROT & RED QUINOA SALAD c5900
Carrots roasted with a robust spice mix and tossed with tangy dried cranberries, walnuts and red quinoa
-  PURAVIDA SALAD c5900
Organic baby green, sautéed heart of palm, glazed sherry tomato, smoked "Tico" cheese, plantain, avocado, cilantro vinaigrette
- CARAMELIZED PEAR SALAD c6400
Roasted tomato, arugula, pear, crispy bacon, fresh cheese crostini, honey & Dijon mustard dressing

Cold Appetizers

-  CUCUMBER & PINEAPPLE GAZPACHO WITH FRESH CILANTRO c4900
Served with a pineapple and cucumber tartar marinated with soy sauce and fresh cilantro
-  VEGETABLE TERRINE WITH HERBS CREPES c4900
Celeriac mousse with local crispy vegetables, served with a mango passion fruit "salsa"
- YELLOWFIN TUNA TARTAR WITH CUCUMBER CARPACCIO c7900
Tuna, wakame, mango, avocado, arugula, pomme gaufrette and truffle oil

Hot Appetizers

-  TOMATO AND OLIVE TAPENADE TART c6800
Served with Arugula salad with goat cheese bites and truffle vinaigrette
- JUMBO PRAWNS AND SPINACH CAPPELLETTI c8500
3 Jumbo prawns, vegetable broth, cappelletti pasta and tomato sauce vierge
- BEEF SHORT RIBS AND MUSHROOM RISOTTO c8900
Creamy Parmesan and truffle sauce

Ceviches / Tiraditos

- RED SNAPPER TIRADITO WITH PASSION FRUIT & JALAPENO c6700
Raw red snapper marinated with lime juice, soy sauce, passion fruit, jalapeno, red onion, cilantro and sesame oil. Served with Asian greens
- PERUVIAN STYLE SEA BASS CEVICHE c6800
Sea bass marinated with "leche de tigre", seasoned with red onions, garlic, aji pepper, corn, cilantro and celery, served with worm sweet potato and plantain chips
- AHITUNA CEVICHE c6900
Raw tuna marinated with red onions, avocado, cucumber, aji amarillo, wakame and mango

 Vegetarian dish

Main Course

FROM THE PACIFIC OCEAN

- RED SNAPPER "EN PAPILOTE" c12500
Served with home-made ratatouille and basil mash potato
- CRISPY SKIN SNAPPER WITH CITRUS ROASTED TOMATO SAUCE c12500
Served with Provençal vegetables and cilantro pesto
- BANANA LEAVE RED SNAPPER c12500
Red snapper filet marinated with tomato, cilantro and lime juice, oven baked in a banana leave. Served with cilantro mango and ginger rice
- PAN-ROASTED SEA BASS c12900
Served with cauliflower puree, oven baked chayote and tomato cilantro sauce vierge
- GRILLED MAHI-MAHI c12900
Served with basil mash potato, seasonal vegetables and herbs chimichurri
- LOBSTER & SEAFOOD RISOTTO WITH SAFFRON c13900
Italian Arborio rice cooked with white wine, lobster, calamari, prawns and parmesan cheese

FROM THE LAND

- PAN-ROASTED CHICKEN BREAST c9900
With chipotle mash potato and porcini mushroom sauce
- MARACUYA STYLE BRAISED BABY BACK RIBS c11900
Slow cooks spare ribs Maracuya Style, served with potato gratin, broccoli and cauliflower
- GRILLED OUTSIDE SKIRT STEAK c12800
Served with heart of palm gratin with smoked cheese and herbs chimichurri
- BRAISED BEEF SHORT RIBS c13500
Served with garlic mash potato, asparagus, confit tomato and red wine sauce
- BEEF TENDERLOIN c13500
Potato gratin, green asparagus and haricot vert, red wine sauce



Passion for Flavors

13% sales tax and 10% service charge not included.

Dinner from 5:30 pm to 9 pm daily.
We are pleased to accommodate any special request or dietary needs.

