



## SMALL BITES

- GUACAMOLE (V) (GF)** ..... **¢7750**  
Fresh guacamole with mango chutney, fresh salsa, and homemade chips.
- HERBED TOMATO TARTAR (V)(GGF)** **¢7500**  
Herbed olive oil, capers, fresh citric juices.
- CRISPY CALAMARI** ..... **¢8000**  
Served with a mint and basil aioli.
- TROPICAL CEVICHE (GF)** ..... **¢8500**  
Fresh Mahi Mahi and mango on passion fruit and citrus juices. Served with homemade chips.
- FISH CROQUETTES WITH HOUSE AIOLI** ..... **¢6000**
- ROASTED JALAPEÑO HUMMUS (V) (GF)**..... **¢6500**  
Served with homemade sourdough bread, chickpeas croquettes and Grilled Vegetables
- COCONUT SHRIMP** ..... **¢8500**  
Coconut crusted crispy shrimp served with passion fruit aioli.
- TUNA TOSTADAS (GF)**..... **¢8500**  
Watermelon ginger marinade, avocado, mango, chipotle crema.

## FROM THE HOUSE

- MAHI FISH TACOS (GF)** ..... **¢8500**  
3 tacos over homemade corn tortillas, red cabbage, fresh salsa, mango chutney and chipotle aioli.
  - CHICKEN MELT** ..... **¢8500**  
Homemade sourdough bread, grilled chicken, caramelized onions, sharp cheddar cheese. Served with hand cut fries.
  - CREAM OF TOMATO SOUP & GRILLED CHEESE (GFF)** ..... **¢8500**  
Made from scratch with natural ingredients, served with a classic grilled cheese sandwich.  
**Gluten Free \$9.000**
  - VEGAN MUSHROOM MELT** ..... **¢8500**  
Homemade Sourdough, plant-based mozzarella cheese, caramelized onions and mushrooms. Served with hand cut fries.  
**Gluten Free \$9.500**
  - GARDEN VEGAN BOWL (GF)** ..... **¢8500**  
Cilantro - lime rice, sweet plantains, herbed white beans, organic greens, fresh salsa, avocado and seasonal vegetables.
- ADD:
- CHICKEN** ¢2.900
  - FRESH CATCH** ¢4.000
  - TUNA** ¢4.000

## BURGUERS

- ½ Pound grass fed beef Patty, homemade burger bun, fresh ingredients. Served with hand cut fries. Substitute for Salad \$1.500 or Onion Rings \$1.000
- CHEDDAR** ..... **¢10750**  
Cheddar, pickles, house smoky aioli.
  - TUNA** ..... **¢10500**  
Fresh tuna, basil and mint aioli, fresh avocado and mango coleslaw.
  - VEGAN** ..... **¢8500**  
Chickpea & carrot patty, lettuce, tomato, red onion, and avocado.
  - KETO** ..... **¢10750**  
Cheddar Crust, lettuce, red onion, avocado, bacon, and chipotle cream.
  - MENPHIS** ..... **¢12500**  
Two burger patties, crispy bacon, crispy onions house smoky aioli.
  - SMASH BURGER** ..... **¢11000**  
2 Smashed burger patties, caramelized onions, sauteed mushrooms and double cheddar cheese.

### Extras

- |                                      |              |                                      |              |
|--------------------------------------|--------------|--------------------------------------|--------------|
| - Artisan bacon, sausage or ham..... | <b>¢2500</b> | Sauteed mushrooms .....              | <b>¢2000</b> |
| - Cheddar .....                      | <b>¢1500</b> | -Chipotle aioli .....                | <b>¢1000</b> |
| -Gluten free bun.....                | <b>¢1500</b> | -Keto Sauteed .....                  | <b>¢3000</b> |
|                                      |              | -Caramelized onions or avocado ..... | <b>¢1000</b> |

## SALADS

- GREEN ROOM SALAD (GF)** **¢8500**  
Organic greens, granny apples, strawberries, cucumbers, tomato, carrots, red onions, almonds, ricotta cheese, herbed olive oil and blackberry balsamic dressing.  
-Chicken **¢2.900**  
-Chickpea & Carrot Croquettes **¢2.000**  
-Shrimp **¢4.000**
- TUNA (GF)** ..... **¢11000**  
Mixed organic greens, cherry tomatoes, red onions, cucumbers, avocado, peanuts, mango chutney and tropical house vinaigrette.  
**Substitute for Chickpea & Carrot Croquettes (V) ¢8.000**

Prices include all taxes

Our dishes are made with local, artisanal, natural and organic ingredients!



## MAINS

<b>BEET AND GINGER MARINATED TUNA (GF)</b> .....	<b>€13500</b>
Sesame crusted tuna slightly marinated with beet and ginger served with cilantro - lime rice and organic greens.	
<b>FRESH CATCH WITH PINEAPPLE COCONUT CURRY SAUCE (GF)</b> .....	<b>€14500</b>
Served with rice, organic greens and sweet plantains.	
<b>STEAK AND FRITES (GF)</b> .....	<b>€19000</b>
8oz beef tenderloin with a bourbon, mushrooms and peppercorn cream sauce. Served with hand cut fries and our homemade mayonnaise.	
<b>CHILI LIME &amp; PINEAPPLE SHRIMP (GF)</b> .....	<b>€12500</b>
Served with cilantro - lime rice and organic greens.	
<b>GRILLED CITRUS OCTOPUS (GF)</b> .....	<b>€17000</b>
Served with Cajun smashed baby potatoes and grilled corn.	
<b>GREEN ROOM RIBS (GF)</b> .....	<b>€19000</b>
Spicy passion fruit BBQ sauce, served with smashed potatoes, grilled corn and seasonal vegetables.	
<b>PULPFRIJO (GFF)</b> .....	<b>€16000</b>
Costa Rican dish with a twist, cilantro lime rice, herbed white beans, crispy and grilled octopus, avocado, fresh salsa, and chipotle cream.	
<b>CARIBBEAN CHICKPEA AND LIONS MANE BOWL (V)(GF)</b> .....	<b>€8750</b>
Cilantro lime rice, sweet plantains, sauteed sesame spinach. Lightly spicy citrus glaze.	

## FOR THE LITTLE ONES

**All \$7.500, includes a natural beverage.**

ALL THE ITEMS BELOW ARE ONLY FOR KIDS UNDER 12 YEARS OLD. DRINK WONT BE INCLUDED ON ORDERS FOR PEOPLE OLDER THAN 12.

### GRILL CHEESE SANDWICH

Made with homemade bread and sharp cheddar cheese, served with hand cut fries or fruits.

### CHICKEN FINGERS

Crusted chicken strips served with hand cut fries or fruits.

### FISH FINGERS

Crusted mahi strips served with hand cut fries or fruits.

## DESSERTS

<b>FEATURE VEGAN DESSERT</b> .....	<b>€4500</b>
<b>KAHLUA ALMOND BROWNIE</b> .....	<b>€4500</b>
<b>HELADO ARTESANAL CASERO</b> .....	<b>€2500</b>
Opciones veganas disponibles	
<b>NEW YORK STYLE CHEESECAKE</b> .....	<b>€4500</b>
<b>FEATURE KETO, GLUTEN &amp; SUGER FREE PIES</b> .....	<b>€4500</b>

Prices include all taxes