

OLAS



RESTAURANT

DINNER

OLAS features fresh, seasonal cuisine catering to both food enthusiasts and the health-conscious alike. You will find familiar favorites as well as new flavors that take you on a culinary journey through Costa Rica.

A unique culinary experience starts with great ingredients. And great ingredients start with great suppliers. In harmony with our overall vision of the Peninsula, this menu is based on locally sourced ingredients served with a homemade touch.

We are committed to supporting the local agriculture system that creates the foundation of our community. Ask our servers for further information on visiting the farms that inspire our menu.



BOCAS

Crispy Cassava Sticks with Guacamole \$15

Crispy cassava sticks topped with white local palmito cheese accompanied by chunky guacamole 

Seasonal Fish Carpaccio \$18

Thin sliced seasonal fish, ginger, lime, chives, red onions, pink peppercorn, olive oil, soy sauce 

Empanadas Criollas \$15

Traditional empanadas served with spicy encurtidos and fresh cabbage salad 

Your Choice: Caribbean lobster & cheese or assorted mushrooms

Crudo de Atun \$19

Tuna, cilantro, fresh lime juice, Scotch bonnet pepper, avocado, olive oil 



CALDOS

Pejibaye Cream \$15

Onions, garlic, leeks, blue zone honey

Saffron Shrimp Bouillabaisse \$19

Mussels, shrimp, seabass, clams, calamary, octopus, roasted garlic, olive oil



GLUTEN FREE



VEGETARIAN



VERDES

Forest Salad \$14

Tossed spinach & kale mixed with red berries, golden berries, crumbled goat cheese, minced red onions and macadamia nuts topped with a delicate champagne vinaigrette 🌿 V

Burrata Salad \$16

Cherry tomatoes, chambray onions, baby spinach, beetroot sprouts, grilled peaches, Burrata cheese, strawberry balsamic reduction, agave syrup 🌿 V

Central Valley Tomato Salad \$13

Varied tomatoes from the central valley, served with a white wine vinaigrette, locally sourced queso blanco, oregano and marinated watermelon 🌿 V



DE LA HUERTA

Warm Garden Hummus \$24

Chickpeas, mushrooms, onions, chimichurri, paprika, sumac, lime, parsley, olive oil, roasted pita bread 🌿 V

Vegetarian Capellini \$26

Cherry and romaine tomatoes sautéed with garlic, basil and extra virgin olive oil V



LA ESQUINA DEL CHEF

Seafood Pappardelle \$38

Squid Ink pasta sautéed with a romaine tomato comfit, garlic, arugula, Thai basil and tomato sauce. This pasta is served with chopped calamari, octopus chunks, catch of the day and mixed mussels

Grilled Octopus \$34

Grilled octopus marinated in our home made chimichurri and served with a cambay potatoes and carrot purée

Jumbo Shrimp and Caribbean Relish \$38

Pan seared jumbo shrimps paired with grilled corn & heart of palm relish over creamy coconut jasmine rice

Chef's Seabass \$36

Sous vide sea bass, cauliflower purée, grilled baby vegetables, chambray onions, beetroot and basil pesto

Grilled Churrasco \$40

7oz Churrasco, chunky mashed potatoes, grilled garden vegetables, chimichurri

Seared Chicken with Risotto \$33

Seared airline chicken breast, tomato and saffron risotto, grilled asparagus

Garlic-Glazed Tuna Medallions \$39

Jasmine rice, grilled tomatoes and roasted kale

Whole Fried Snapper \$32

Crispy patacones, green salad, traditional caribbean sauce

Grilled Tenderloin Medallions \$42

Cassava purée, grilled asparagus, creamy mushroom sauce, red wine reduction

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KIDS

Fun, delicious, and healthy is our motto for our kids menu. Below you will find recipes that have been prepared by our kitchen team using local and fresh ingredients.

Please inform your server of any dietary restrictions.



COLD OPTIONS

Tropical Fruit Plate \$9

With yogurt 

Crudité \$9

Cherry tomatoes, carrots, broccoli, cucumbers,
celery and ranch dressing  

Traditional Caesar Salad \$9

Add grilled chicken \$4 



HOT OPTIONS

Kids Burger \$15

Your choice of cheese, served with French fries or steamed vegetables

100% Beef Hot Dog \$9

Served with French fries or steamed vegetables

Kids Pizza \$10

With your choice of two toppings

Grilled Chicken & Veggie Bowl \$12

With roasted potatoes or rice

Whole Wheat Mozzarella Quesadilla \$10

Add Chicken for \$5

Crunchy Chicken Pops \$12

Served with our garden salad

Fish Fingers and Fries \$14



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VEGETARIAN

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WINE



CHAMPAGNE / SPARKLING

Veuve Cliquot, Brut, Champagne, FRANCE \$190

Veuve Cliquot Rose, Champagne, FRANCE \$230

Moet Chandom, Brut, Champagne, FRANCE \$240

Laurent Perrier Brut, Champagne, FRANCE \$190

Dom Perignon, Champagne, FRANCE \$520

SPARKLING WINE

Navarro Correas Extra Brut, ARGENTINA \$60

Veuve Ambal Blanc de Blancs, FRANCE \$55

CAVA

Freixenet, Vintage Reserva Brut, SPAIN \$60

ROSÉ WINES

Soupcon De Fruit, FRANCE \$50

Maison Robert Vic, Le Parc, FRANCE \$54

Whispering Angel, Côtes du Provence, FRANCE \$88



WHITES BY THE GLASS \$12 (6 oz serving)

De Martino Estate, Reserva, Sauvignon Blanc, CHILE

Monte Tondo, Pinot Grigio, ITALY

Indomita, Gran Reserva, Chardonay, CHILE

REDS BY THE GLASS \$12 (6 oz serving)

Tabalí Pedregoso Gran Reserva, Cabernet Sauvignon, CHILE

Luigi Bosca, Malbec, Finca La Linda, ARGENTINA

Leyda, Reserva, Pinot Noir, CHILE

« 13% Sales Tax and 10% Services Charge will be added to your bill »



WHITE WINES

Catena Alta, Chardonay, Mendoza, ARGENTINA \$112

Valdecuevas, Verdejo, Rueda D.O, Castilla, SPAIN \$55

Villa María, Sauvignon Blanc, Marlborough, NEW ZELAND \$125

Santa Margherita, Pinot Grigio, Valdadige, ITALY \$80

Palo Alto, Reserva, Sauvignon Blanc, CHILE \$60

Louis Latour, Chablis, FRANCE \$95

Adegas Castrobrey Sin Palabras, Albarinho, Dorias, SPA \$65



RED WINES

Angelica Zapata, Malbec, Mendoza, ARGENTINA \$150

1000 Stories, Zinfandel, Bourbon Barrel Aged, California, USA \$54

Fourteen Hands, Merlot, Columbia Valley, USA \$70

El Enemigo, Cabernet Franc, Mendoza, ARGENTINA \$90

Agustinos Estate, Cabernet Sauvignon, Valle del Bio Bio, CHILE \$55

La Crema, Pinot Noir, Sonoma Coast, USA \$98

Carmelo Rodero, Tempranillo, Crianza, SPAIN \$110

Secreto Patagónico, Malbec, Patagonia, ARGENTINA \$70

Stags Leaps, Cabernet Sauvignon, Artemis, Napa Valley, USA \$190

Decero Remolinos, Petit Verdot, Mendoza, ARGENTINA \$90

Santa Carolina, Carmenère, Gran Reserva Rapel Valley, CHILE \$60

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COCKTAILS



PRIETA BEACH CLUB COCKTAILS

Peninsula Spritz \$16

Gentian, rhubarb, bitter orange liquor, red berries,
sparkling wine

Witch's Rock \$16

Guaro, hibiscus flower, lime juice, homemade ginger
beer, mint

Chili Mango \$16

Guaro, mango syrup, chipotle adobo, fresh lime,
homemade chipotle salt

Spicy Passion \$16

Vodka, passion fruit purée, homemade jalapeño syrup,
fresh lime, artisan citrus spicy salt

Michelada \$10

Pilsner beer, fresh lime, spicy salt crust

Cahuita \$15

Coconut rum, Guaro, pineapple juice, coconut cream,
mint, fresh lime



LAS MARGARITAS

All our margaritas can be prepared according to your preferences. Want to go skinny? No problem. If you do not like certain ingredients ask our mixologist for suggestions.

The Club \$16

Don Julio, artisan agave liquor, lime juice, salt

Ancho Paloma \$18

Premium reposado tequila, chile ancho liquor, fresh lime juice, grapefruit soda, tajin salt, rosemary perfume

High Tide \$18

White tequila, fresh pineapple juice, lime, jalapeño syrup, orgeat syrup, spicy salt crust

Red Sunset \$16

White tequila, strawberries & sage pectin, lime juice, salt

Our bartenders favorite cocktail

Smokey & Spicy \$16

Jalapeños, cucumber, coriander, tequila, lime juice, smoked rosemary



GIN & TONICS

Citronica \$16

Lime, orange zest

Galician \$16

Gin, naranjilla, cacao nibs, angostura bark tonic water

Rain Forest \$16

Our own version on the traditional cuban mojito is prepared with wild berries, mint, house gin and lime perfume

Orchard \$16

Delicious mix of fresh basil, Amazonian artisan gin, fresh lime, simple syrup, fresh cucumber, coriander

Make Your Own G&T

Choose any of our Gins and pair with any ingredient from our cocktails above



BEERS

COSTA RICAN BEERS

Imperial \$5

Imperial Light \$5

Pilsen \$5

Bavaria Light \$6

Bavaria Gold \$6

Bavaria Dark \$6

INTERNATIONAL BEERS

Tecate Light MEX \$6

Corona MEX \$8

Stella Artois BEL \$7

CERVEZA ARTESANAL \$7 each:

Guanaca (Honey Blond)

Papagayo Brewing (Tropical IPA)

Papagayo Brewing (Beach Lager)

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DESSERTS



Caramel Flan \$9

Paired with coconut ice-cream, coconut tuile and a red berries coulis

Churros \$12

With chocolate or dulce de leche

Banana and Chocolate Waffles \$10

Costa Rican chocolate , sliced bananas, varied nuts,
blue zone honey and caramel heavy cream

Tres Leches \$11

Traditional sponge cake soaked in three kinds of milk:
Evaporated, condensed, and heavy cream

Tropical Sorbet \$10

Taste of the tropics with our varied tropical sorbet selection

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