

The logo for MALUWAR is a stylized, golden-yellow text. The letters are thick and blocky, with a unique design where the bottom of each letter is connected to the next by a series of arches, creating a continuous, wave-like pattern. The background of the entire image is a dark green, textured surface with various botanical and marine illustrations. At the top, there are several reddish-orange fish swimming. In the middle, there are large, detailed green leaves, including a prominent banana leaf. At the bottom left, a white swan with a long, red beak is visible. At the bottom right, a large, detailed jellyfish with a light-colored bell and long, thin tentacles is shown. The overall composition is a rich, layered illustration of a coastal or island environment.

• LAND OF OCEAN •



Bocas

Bocas /boh -kahs/ *Costa Rica:*

A small sized dish to enjoy with drinks

COCONUT TIRADITO \$16  

Leche de tigre, lime, coriander, red onions, citrus zest, olive oil

CRUDO DE ATUN \$19 

Avocado habanero emulsion, cilantro, lime, olive oil

COUNTRY CASSEROLE \$17 

Chorizo drizzle, crispy baby potatoes, fried egg, parsley, roasted pepper emulsion

BEEF EMPANADAS 4 FOR \$18

Minced beef, parsley, olives, sweet peppers, onions, chimichurri

VEGETARIAN EMPANADAS 4 FOR \$14 

Minced eggplant, onions, zucchini, creole sauce

SMOKED SHRIMP TOSTADAS 4 FOR \$29 

Sugarcane syrup, lime, habanero fragrance, white chili bean, pickled cabbage, corn tortilla



Gluten Free



Vegetarian



Vegan



Spicy



Platos

ENSALADAS

ENSALADA CRIOLLA \$20  

Grilled avocado, tomatoes, red onions, lettuce, crispy garlic, olive oil, citrus dressing

BURRATA \$22  

Roma and cherry tomato confit, fennel, olive oil, balsamic sugarcane reduction

CENTRAL VALLEY \$18  

Varied tomatoes, smoked cheese crumble marinated in olive oil, orange juice, sea salt, watermelon, black pepper

PRINCIPALES

ZUCCA SORRENTINO \$26 

Butternut squash, nuts, ricotta, nutmeg

LENTIL POT \$25 

Lentils, tomatoes, ginger, roasted peppers, garlic, sourdough bread

SEAFOOD RONDON \$28 

White fish, pinky shrimp, crab, roasted tomatoes, coconut milk, panameño chili



Gluten Free



Vegetarian



Vegan



Spicy



Platos

PRINCIPALES

GRILLED OCTOPUS \$40 

Butternut squash, agave, habanero, parsley tapenade

RED SNAPPER \$34 

Bok choy, rainbow chard, green bean purée, roasted garlic

CATCH OF THE DAY \$41

Corn tortilla, sweet potatoes, annatto marinade, corn on the cob, creole salad

6 OZ TUNA MEDALION \$39

Arugula, kale, radicchio, tomatoes, crispy chambray potatoes, lime zest, roasted vegetables

8 OZ BEEF TENDERLOIN \$46

Bell peppers, red wine vinegar, celery heart, arugula, balsamic reduction

SHORT RIBS \$48 

Roasted potatoes, broccoli, creole sauce, baby onions

ROASTED CHICKEN \$39

Airline chicken breast, sautéed vegetables, heart of palm creamy rice



Gluten Free



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Vegan



Spicy



Postres

BANANA CREPES BRÛLÉE \$12

Dulce de leche, nut ice cream, cookie crumble

PRIETA CHOCOLATE CAKE \$12

Cacao nibs, flor de late ice cream

SWEET COFFEE PIONONO \$12

Sugarcane requesón, dalgona coffee, vanilla bizcochuelo, coconut ice cream

CHOCOLATE COCONUT MOUSSE \$12

Passion fruit mousse, pistachio crumble, strawberry jam, vanilla ice cream

THREE ICE CREAM SCOOPS \$12

Passion fruit, mango, strawberry, coconut, vanilla, chocolate, stracciatella, nuts and caramel, pistachio



Gluten Free



Vegetarian



Vegan



Spicy

Signature Cocktails \$19

MANGLE TROPICAL	Guaro, aperol, grilled spiced pineapple syrup, passion fruit, lime juice, orgeat, coconut fragrance
THE CLUB	White tequila, agave liqueur, lime juice
ALEGORÍA	Guaro, cold brew, Costa Rican coffee liqueur, banana foam
PENINSULA SPRITZ	Italian bitter liqueur, red berries, sparkling wine, soda
WITCH'S ROCK	Hibiscus flower infused guaro, lime juice, homemade ginger beer, mint
PRIETA STORMY	Caribbean spiced rum, homemade ginger beer, lime juice, aromatic bitters, rosemary fragrance, caramelized ginger
CAS CAS	Cas liqueur, salty lemongrass soda, golden berries
CHILI MANGO	Guaro, mango syrup, chipotle adobo, fresh lime, homemade chipotle salt, hickory
SPICY PASSION	Tequila, passion fruit purée, homemade jalapeño syrup, fresh lime, artisan citrus spicy salt
ANCHO PALOMA	Reposado tequila, chile ancho liqueur, fresh lime juice, grapefruit soda, tajin salt, rosemary fragrance

Sangría Festival

GLASS \$15 | PITCHER 700 ML \$40

RED	Red wine infused with botanicals, cognac, orange juice, grapefruit soda, green apples
ROSÉ	Rosé wine infused with cranberries, vodka, rose syrup, lemon-lime soda, berries
WHITE	White wine, peach schnapps, orange juice, citrus soda, strawberries

Zero Proof **\$18**

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- NOGRONI** 0% Proof Gin, italian bitter, homemade Vermouth, citrus oil
Bitter/Zesty/Aromatic
-
- FIGS COLADA** 0% Proof Rum, figs and balsamic syrup, coconut cream, lime, orange, toasted coconut
Citrus/Creamy/Spiced
-
- MAMITA YUNAI** 0% Proof Rum, dark chocolate paint, banana cordial, homemade citrus bitters
Spiced/Sweet/Earthy
-
- ZUMBEET COLLINS** 0% Proof Gin, Zumac, beetroot homemade soda
Earthy/Citrus/Sour
-
- HERBALICIOUS** 0% Proof Gin, elderflower syrup, cucumber, lime, top of tonic water, Himalayan pink-celery salt
Citrus/Herbal/Aromatic
-
- CLEAR AND SUNNY** 0% Proof Rum, 0% proof sparkling ginger beer, lime, homemade citrus bitters, rosemary fragrance
Bubbly/Spiced/Aromatic

Wine by the glass

REDS

- | | | |
|-------------|--|-----------|
| \$14 | SUBMISSION, CABERNET SAUVIGNON | USA |
| \$14 | CRIS DE SUSANA BALBO, MALBEC | Argentina |
| \$14 | L.A. CETTO, NEBBIOLO, RESERVA PRIVADA | Mexico |

WHITES

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|-------------|-------------------------------------|-------------|
| \$14 | BABICH, SAUVIGNON BLANC | New Zealand |
| \$14 | RUFFINO LUMINA, PINOT GRIGIO | Italy |
| \$14 | L.A. CETTO, CHARDONNAY | Mexico |