

DINNER

**PoroPoro**
RESTAURANT



SALADS & APPETIZERS

PORO-PORO CAESAR SALAD \$16

Crispy Romaine lettuce, local fresh anchovy, herb croutons, shaved parmesan and Caesar dressing

PURA VIDA SALAD \$18

Mix local lettuces, sautéed heart of palm, cherry tomato, smoked "Tico" cheese, plantain, avocado, cilantro vinaigrette

ROASTED CARROT & RED QUINOA SALAD \$18

Our signature salad is a mix of red quinoa, roasted carrot with light spices, tangy dried cranberries, walnuts, arugula, mixed lettuces and coconut lime vinaigrette

GRATINATED GREEN MUSSELS \$18

Mussels stuffed with tomato jam, gratinated with cheese, served with crostini and white wine sauce

ASIAN GRILLED TUNA SALAD & WILD CILANTRO \$22

Seared Tuna rare, Asian greens, arugula, wild cilantro, mango, avocado, edamame bean, soy & sesame vinaigrette

BRUSCHETTA WITH CONFIT LEEKS, GOAT CHEESE & BACON \$20

Ciabatta bread, red onions marmalade, leeks, goat cheese, bacon, arugula salad

STUFFED PORTOBELLO MUSHROOMS \$22

Italian bacon, organic hearts of palm, goat cheese and cherry tomatoes, mixed lettuce with French dressing

PORO-PORO BEEF CARPACCIO \$23

With arugula, capers, parmesan cheese, homemade crostini with tomato marmalade and White truffle oil.

YELLOWFIN TUNA TARTAR WITH MANGO AND AVOCADO \$26

Our signature appetizers is a mix of the Freshest cut of yellowfin tuna loin, seasoned with wakame seaweed, mango, avocado, served on a cucumber Carpaccio, arugula and crispy potato gaufrette



CEVICHE

Our ceviche are made a la minute, using the freshest local fish filet & citrus; Served with yucca root & plantain chips

SEABASS CEVICHE WITH FRESH GINGER AND RED QUÍNOA VINAIGRETTE \$23

4oz. Seabass filet marinated with local citrus & ginger juices, then mixed with red onions, fresh grilled corn, sweet potato, mango, cilantro and red quinoa vinaigrette.

YELLOWFIN TUNA CEVICHE WITH MANGO \$23

4 oz. Yellowfin tuna loin, marinated with lime juice and soy sauce, then mixed with red onion, wakame seaweed, fresh mango, avocado and cilantro.

*Chef Nicolas
Devenelle*

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PASTAS & RISOTTOS

FETTUCCINE PASTA WITH CONFIT TOMATOES & PORCINI MUSHROOM \$28

Fettuccine pasta, porcini mushroom sauce, beef short ribs, fresh parsley, asparagus & porcini sauce, parmesan cheese

LOBSTER RAVIOLI \$32

Homemade lobster ravioli, sautéed spinach, "sauce vierge", parmesan and basil cream, white truffle oil

BRAISED SHORT RIBS RISOTTO WITH CABERNET SAUVIGNON SAUCE \$33

Italian risotto, slow cooked short ribs, mushroom, asparagus, red wine sauce and parmesan cheese

SEAFOOD AND SAFFRON RISOTTO \$38

Lobster, calamari, prawns, saffron, white wine, garlic, asparagus, white truffle oil and fresh parmesan cheese



FROM OUR PACIFIC OCEAN

Sauces to accompany your fish is very important to us, choose between lemon grass & ginger sauce, chimichurri sauce, and mango turmeric beurre Blanc. Ask your waiter for sauces suggestion

GRILLED MAHI-MAHI FILET \$30

8oz mahi-mahi filet

RED SNAPPER "PORO-PORO" \$34

Signature dish - 8oz red snapper filet marinated with mayonnaise, tomato, lime juice & cilantro, wrapped and baked in a banana leaf, served with mango and ginger rice.

GRILL YELLOWFIN TUNA STEAK \$34

8oz grilled tuna steak

PAN-SEARED SEABASS FILET \$36

8oz filet of sea bass pan-seared and oven baked

GARLIC JUMBO PRAWNS \$40

8 oz prawns' sautéed with garlic, parsley and lime

BAKED LOBSTER TAIL \$54

8oz lobster tail baked, leeks, tomato, garlic, parmesan cheese



FROM THE LAND

Please choose between mushroom sauces, chimichurri, cabernet wine sauce, Béarnaise sauce to accompany your meat

BONE-ON ROASTED CHICKEN BREAST WITH THYME & LIME \$30

PORK LOIN WITH APPLES AND FIG SAUCE \$36

Pork tenderloin served with apple and bacon, BBQ vegetables, glazed carrot and fig sauce

CHEF'S NICOLAS BBQ BACK RIBS \$38

Served with garlic mash potato, grilled corn and BBQ sauce

BRAISED BEEF SHORT RIBS PRIME \$40

Slow cooked wagyu short ribs, served with mash potato and asparagus

8 OZ. GRILLED SKIRT STEAK \$39

12 OZ. GRILLED NEW-YORK STEAK - PRIME \$40

8 OZ. GRILLED BEEF TENDERLOIN \$43

14 OZ. GRILLED RIB-EYE - PRIME \$55

SIDE DISHES (\$8 EACH)

- Mediterranean ratatouille vegetable
- French beans sautéed with garlic and parsley
- Heart of palm & smoked cheese gratin
- Basil mash potato
- Potato gratin
- Asparagus
- Truffle fries with parmesan cheese
- Mango and ginger rice with cilantro