COASTAL FIRE KITCHEN

CHUNCHES

ALL CHUNCHES FOR THE TABLE $30

Mango Pintón (VG, GF, DF, SP)
fresh mango, Lizano, tajín
$7

Rye Sourdough (V)
passion fruit churned butter
$9

Smacked Radishes (V, GF)
feta spread, garlic crunch
$8

Corn Fritters (V, SP)
kimchi chow-chow, smoked natilla
$10

SMALL PLATES

Sangrita Tiradito (GF, DF, SP)
fresh mango, Lizano, tajín
$20

Tuna Tostada (GF, DF)
ahi tuna, avocado, pickled shallots,
cilantro, crispy corn tortilla
$21

Roasted Octopus Salad (DF)
wakame salad, carrot-sesame dressing,
crispy rice cracker
$24

Burrata Chirmol (V)
roasted sweet peppers, tomato,
grilled rye bread
$20

Crunchy Organic Salad (V, GF)
leafy greens, huertas vegetables, seed crunch,
whipped tahini, parmesan
$17

Mac & Cheese (V)
sharp cheddar, broccoli, crumbs
$17 | Add lobster tail $22

LARGE PLATES

Cuajada & Bean Tamal (V, GF)
fresh cheese & black bean filling, salsa verde,
pickled onions, sour cream
$21 | Add pulled pork $7

Sabanero Chicken (GF)
smoked green tomatillo salsa,
tomato & celery salad
$26

Crispy Chickpea Panisse (V, GF)
achiote-honey roasted carrots,
cardamom-lime yogurt, buckwheat crunch
$22

Catch of the Day (GF)
steamed mussels, tomato-coconut broth,
roasted fennel
$36

Nicoya Clam Linguine
pacific shrimp, clams, tomato fondue,
garlic, chili
$33

Prime Angus Ribeye (CN, SP)
almond crust, red onion tatemada,
chili au jus
$50

SIDES $8 each

Crushed Potatoes, remoulade (V, GF)
Green Beans, Parmesan (V, GF)
Romaine, capers, hard-boiled egg (V, GF, DF)
Coconut Rice, crispy shallots (VG, DF)
Red Beans, roasted ayote, cilantro (VG, GF, DF)

(V) VEGETARIAN · (VG) VEGAN · (GF) GLUTEN FREE · (DF) DAIRY FREE · (CN) CONTAINS NUTS · (SP) SPICY

All prices are subject to 13% tax & 10% service charge.

CHEF'S SET MENU

Smacked Radishes (V, GF)
feta spread, garlic crunch

Passion Fruit Tiradito (GF, DF, SP)
cured snapper, ají-passion fruit aguachile,
red onions, sweet potato chips

Roasted Heart of Palm
cauliflower purée, local crab sauce,
crispy onions

Burrata Chirmol (V)
roasted sweet peppers, tomatoes,
grilled rye bread

Catch of the Day (GF)
lemongrass Beurre Blanc

Prime Angus Ribeye (SP)
red onion tatemada, chili au jus

Crushed Potatoes (V, GF)
remoulade

Green Beans (V, GF)
parmesan

Candied Papaya (GF)
aged cream

Blackberry & Chocolate Pie
sablé, chocolate ganache,
fresh blackberries

$80 PER PERSON

SET MENU TO BE TAKEN BY THE WHOLE TABLE.
MINIMUM 2 GUESTS.

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DULCE

Blackberry & Chocolate Pie
sablé, chocolate ganache,
fresh blackberries
$14

Coconut Crémeux (GF, DF)
berry granita, black lime zest,
black sesame
$13

Lemon Brûlée Tart (GF, CN)
lemon crémeux, white chocolate palette,
granola crust, shattered sugar glass
$12

S'mores Sandwich
cacao and buckwheat cookie, cacao nib brittle,
torched marshmallow ice cream, white miso drizzle
$13

Homemade Ice Cream & Sorbet (GF)

one scoop $5 · three scoops $12

ice cream: pistachio (CN), vanilla, chocolate
sorbet (VG): strawberry, mango, coconut, passion
fruit, guanábana

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