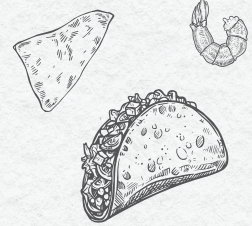


beach  
cuisine  
*menu*

EL  
CARMEN

# snack time!

*"to share"*

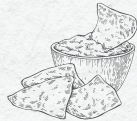


## tomato gazpacho ₱4 000

"A very refreshing cold soup made with tomato, based on the Andalusian Gazpacho recipe. Served with croutons"

## guacamole n' chips ₱3500

"Our homemade guacamole with pico de gallo, and our homemade chips"



## cheese sticks

"Cheese sticks breaded with panko and served with tomato ranch sauce"

2x  
₱2 500

4x  
₱4 500

6x  
₱6 500

## el carmen shrimps ₱8 000

"Breaded with coconut and panko, served with one salsa: passion-pineapple or tartara or coconut & chive mayo"

## calamari rings ₱6 000

"Breaded with panko, served with one salsa: passion-pineapple or tartara or coconut & chive mayo"

## mix from the sea ₱20 000

"Calamari rings, El Carmen shrimps, fish fingers, and garlic sautéed octopus. Served with homemade chips, guacamole, coconut & chive mayo and spicy vegetable homemade salsa"

## tacos fever!



grilled fish



marinated tuna



sautéed veggies



smoked salmon  
+ ₱500 per taco

“Traditional homemade tortilla, with lettuce mix, carrot, red cabbage, cherry tomatoes and marinated red onion. Decorated with vegetables cream”

2x  
₱5 000

4x  
₱9 000

6x  
₱13 000

## el carmen fried chicken

“Breaded wings and chicken fingers. Choose one salsa: barbecue or passion-pineapple or spicy vegetable homemade salsa”

individual  
₱6 500

medium  
₱9 000

large  
₱11 500



onion rings ₱3 500

“Served with coconut  
& chive mayo”

french fries ₱3 500

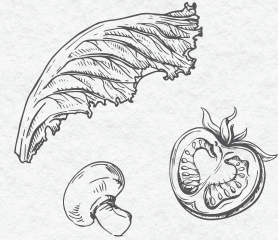


mixed grill platter ₱21 000

“Pork ribs, chunks of premium beef and breaded wings.  
Served with an onion ring, roasted corn, baked ripe  
plantain stuffed with cheese. Choose one salsa:  
black pepper or mushroom sauce”

# salads

*"to recharge energies"*



## the italian €8 000

"Lettuce mix with basil, bocconcini cheese, cherry tomatoes, marinated red onions, black olives and its special dressing of extra virgin olive oil, balsamic vinegar and a sprinkle of raw sugar. Served with multigrain homemade bread"

## the house mixed salad €7 500

"Lettuce mix, and seasonal green leaves, avocado, tomatoes, carrot, red cabbage, sweet corn, sweet pepper, marinated red onions, black olives and passion fruit dressing"



+ chicken €2 000



+ cheese €2 000



+ egg €600

## fusion salad! €8 500

"Lettuce mix, and seasonal green leaves, crystalized almonds, sunflower seeds, marinated red onions, fried capers, cherry tomatoes and orange supremes, with its dressing based of soy sauce, sesame oil and balsamic reduction.  
Served with homemade chips"

order it with tuna! + €2 000

## my tropical love €8 500

"Our demonstration of love in a salad. Lettuce mix, and seasonal green leaves, quinoa, carrot, red cabbage, cherry tomatoes, avocado, mango, crystalized almonds, sunflower seeds, and its passion fruit dressing. Served with homemade chips"

## mae cesar



chicken €9 000



fish €10 000



shrimp €11 000

"Our famous and delicious version of the Cesar Salad. American and romaine lettuce, crispy bacon bites, homemade croutons, and parmesan flakes on top; with its incredible homemade cesar dressing (made with fish)"

# main seafood

*"supporting the local fishermen"*



## tuna tartar ₡8 500

"Fresh tuna tartar with green papaya and apple, homemade pickles, avocado, cherry tomatoes, golden berries, carrot and beet, with its special dressing"

## tropical tuna ₡10 500

"Seared fresh tuna with black & white sesame crust and a balsamic reduction dressing on top. Served with mashed sweet potato, mango, avocado and a green side salad"

## our ceviches



fish ₡7 000



shrimp ₡8 000



octopus ₡9 000



mixed ₡8 500

"choose between: quick cured or long cured"

"Based on the traditional ceviche, but with our tropical style of ginger vinaigrette, lemon juice, marinated red onion, sweet pepper, cherry tomato, chayote and green papaya. Served with homemade chips"

## fish & chips ₡9 000

"Tempura white fish fingers with tartara sauce and onion rings. Served with french fries, ketchup and coconut & chive mayo"

## catch of the day [according to the market]

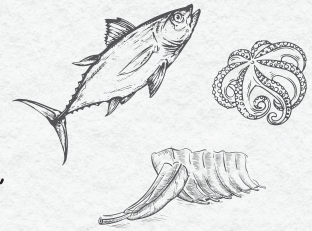
"Seasonal white fish fillet, served with three different types of side dishes"

## costa rican shrimp rice ₡9 000

"The typical Costa Rican shrimp rice, made with a natural tomato sauce based on a shrimp and white fish stock. Served with a green side salad"

# specials

*"our selection of the best recipes"*



## seasonal premium beef [based on weight] €4 600 / 100gr

"Amazing cut of premium beef perfectly seasoned. Served with its seasonal sides and a sauce to choose: mushrooms or black pepper sauce"

## tamarind-glaze pork ribs [based on weight] €4 600 / 100gr

"Premium grilled pork ribs rack. Served with a homemade tamarind-glazed sauce, and its seasonal side dishes"

## bolognese pasta €8 000

"Fresh homemade tagliatelle, with a natural tomato sauce, homemade Angus beef meatballs and parmesan cheese"

## frutti di mare pasta €9 000

"Fresh homemade tagliatelle, with white sauce made based on a shrimp stock and a seafood mix"

## galician octopus €15 000

"A delicious preparation of garlic and rosemary sautéed octopus, with paprika potato wedges, a green side salad and its special chef dressing"

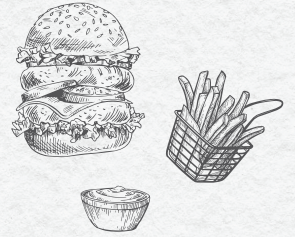
## fried whole red snapper [based on weight] €3 300 / 100gr

"Our most famous plate, The Fried Whole Red Snapper, with a garlic and parsley beurre blanc poured on top. Served with its seasonal sides"

## seafood soup €13 000

"Made with a base of a white fish, shrimps and vegetables low heat stock, prepared with coconut milk, lemongrass and other spices; with shrimps, calamari, seafood mix, white fish, potato and sweet potato"

# burger street



*"all our hamburgers come with french fries, ketchup  
and coconut & chive mayo"*



## veggie burger €8 500

"Homemade vegan brioche bread, vegan patty, vegan cheese, tomato, avocado, homemade vegetable sauce and marinated red onion"

## cheesy burger €7 500

"Homemade brioche bread, imported Angus beef homemade patty, artisan cheese and homemade parmesan sauce"

## old school €8 500

"Homemade brioche bread, imported Angus beef homemade patty, artisan cheese, lettuce, tomato, homemade pickles and marinated red onion"

## big mae €9 500

"Homemade brioche bread, imported Angus beef homemade patty, artisan cheese, crispy bacon, sautéed mushrooms, red onion, rucula, homemade pickles and homemade parmesan sauce"

## blue cheese & bacon burger €9 000

"Homemade brioche bread, imported Angus beef homemade patty, crispy bacon, blue cheese, apple with chutney, artisan cheese, red onion and lettuce"

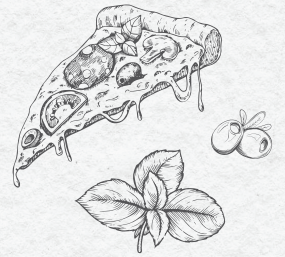
## crispy chicken €9 000

"Homemade brioche bread, chicken breaded in panko and coriander seed, bbq sauce, artisan cheese, crispy bacon, tomato, rucula and homemade pickles"

## fish burger €9 500

"Homemade brioche bread, fish breaded in panko and coriander seed, tartara sauce, artisan cheese, avocado, rucula, marinated red onion and homemade pickles"

# pizza corner



*"homemade napolitan style pizza with artisan hand stretched dough"*

## margarita €7 000

"Our Margarita pizza with homemade tomato sauce, mozzarella cheese and homemade pesto"

## veggie classic €8 000

"Our veggie pizza with homemade tomato sauce, mozzarella cheese, baked vegetables (carrot, zucchini, onion, sweet pepper), olives, raw cherry tomatoes, and raw spinach on top"

## dolce vita €8 000

"Our pizza with homemade tomato sauce, mozzarella cheese, dried tomatoes, rucula, olives, parmesan cheese and balsamic reduction"

## cheesy lover €9 000

"Our cheesy lover pizza with homemade tomato sauce, and a cheese mix (mozzarella, parmesan, gorgonzola and artisan goat cheese)"

## bubba shrimp €9 000

"Our shrimp pizza with homemade tomato sauce, mozzarella cheese, garlic and parsley sautéed shrimps and garlic confit"

## tuna poseidon €9 000

"Our tuna pizza with homemade tomato sauce, mozzarella cheese, fresh tuna carpaccio, baked onion, fried capers, dried tomatoes, garlic & parsley, with orange balsamic reduction"



## hawaiana ₪8 000

“Our tropical pizza with homemade tomato sauce, mozzarella cheese, leg ham and baked pineapple”

## romeo & julieta ₪8 000

“Our delicious pizza with homemade tomato sauce, mozzarella cheese, leg ham, baked or raw mushrooms, and black olives”

## super peppe ₪8 500

“Our pepperoni pizza with homemade tomato sauce, mozzarella cheese and a mix of pepperonis and salamis”

## suprema ₪9 000

“Our carnivore pizza with homemade tomato sauce, mozzarella cheese, grilled chicken, crispy bacon, meatballs, bbq sauce, onion, sweet pepper, black olives and oregano”

## dulce cabrita ₪10 000

“Our white pizza, with mozzarella cheese, double type of artisan goat cheese, crispy bacon, onion, rucula, balsamic reduction and honey”

## spicy tijuana ₪9 000

“Our pizza with homemade tomato sauce, mozzarella cheese, crispy bacon bites, meatballs, red onion, avocado and jalapeño”

## the salmon nordic ₪11 000

Our white pizza, with mozzarella cheese, smoked salmon, cream cheese emulsion with dill, fried capers, mix of fresh herbs and red onion on top”



fired wood oven



hand-tossed  
dough



natural  
products



italian biga



# dessert

*"homemade"*

pecan & chocolate cookie €1 000

muffins €2 500

cheesecake €4 000  
with natural red berrie sauce

finger tart €2 800  
~ caramel with chocolate mousse  
~ lime with merengue

mojito layer cake €4 000

classic chocolate cake €4 000

# popsicles

*"homemade & vegan"*



chocolove  
"chocolate & cashew nuts"

merry berry  
"red berries & blackberry"

apassionate  
"mango & passion fruit"

mojito  
"lime & coconut"

piña colada  
"pinneapple & coconut"

€2 500

*"Happy Birthday!"*



*"Enjoy your birthday with us  
and request a whole cake"*

# kids menu

*"special menu  
for the little ones"*  
up to 12 years old

pasta  
*for kids*

€5 000

"You can choose between:  
Pomodoro sauce with  
parmesan cheese or with  
butter. Served with cherry  
tomatoes"

mini burger  
*for kids*

€6 000

"Mini Burger with  
homemade brioche  
bread, premium Angus  
beef patty and cheese.  
Served with a small  
portion of french fries"

nuggets de pollo  
*for kids*

€6 000

"Small portion of chicken  
nuggets breaded with  
panko. Served with a small  
portion of french fries"

# about us



local products



homemade hand-crafted preparations



vegetables from an organic farm



friends of the ocean



recycling



costa rican staff



beach clean-up



friends with the environment





pet friendly



wi-fi zone

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## rate us



trip advisor



★★★★★

google reviews

## contact us

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all our payment methods



**VISA**

