

# DINNER MENU

## STARTERS

### Quesdaila

Layered with cheese, veggies and your choice of shrimp or chicken served with homemade guacamole, salsa fresca, and sour cream \$10

### Tuna Tower

A fresh stack of ahi tuna layered with cucumber and avocado \$12

### Panko Fried Calamari

Served with a spicy wasabi aioli sauce, and topped with freshly grated ginger \$10

### Patacones

Crispy plantains topped with salsa fresca, guacamole, and your choice of shredded chicken or grilled shrimp \$8

### Mahi Ceviche

Freshly caught mahi served with homemade chips \$8

### Bruschetta

Topped with a sundried tomato pesto, feta cheese, and cilantro pesto \$6

### Chips and Dips

Freshly made tortilla chips served with guacamole, pico de gallo, and beans \$6

## SALADS

### Ahi Palmito Salad

Seared Ahi over a bed of lettuce, with heart of palm and fresh vegetables topped with a sesame ginger dressing. \$12

### Spinach and Beet Salad

Spinach and beets, topped with goat cheese and served with a honey balsamic dressing \$9

### Avocado Chickpea Salad

Avocado, chickpeas, chili dulce, red onion, cilantro and lettuce served in a light olive oil and lime dressing \$8

### Sweet and Sour Quinoa Salad

Grilled shrimp, served over a bed of quinoa, with cabbage, chili dulce, onions, and cucumber \$10

### Playa Grande Salad

Lettuce, tomato, carrots, cucumber, onion and chili dulce served with a honey mustard vinaigrette or a sesame ginger dressing \$7

## ENTREES

### BBQ Ribs

Pork ribs served with housemade BBQ sauce, with mashed potatoes and cherry tomato feta salad \$17

### Tuna Teriyaki

Sesame crusted tuna over a bed of vegetable udon noodle stir fry. \$17

### Grilled Mahi

A 6 oz. mahi fillet with a sun dried tomato pesto, served with julienned mixed veggies, and quinoa \$18

### Tamarind Chicken

A perfectly grilled chicken breast in a tropical tamarind sauce served with grilled polenta and seasonal vegetables \$18

### Panko Coconut Crusted Seabass

In a spinach sauce served with quinoa and fresh mixed julienned vegetables \$18

### Hot Garlic Shrimp

zesty shrimp served over homemade hummus and warm bread \$16

### BBQ Rotisserie Chicken

with mashed potatoes and fresh vegetables \$17

### Sirloin Steak

Served with cilantro steak sauce, with cherry tomato feta salad and mashed potatoes \$20

## HOMEMADE DESSERTS

### Tres Leches

Home made Costa Rican Dessert \$6

### Flourless Chocolate Cake

served with a brandy-infused blackberry and strawberry sauce \$6

### Tres Leches or Flourless Chocolate Cake topped with Banana Foster

Make your own Foster \$7

## PLEASE COME AND CHECK OUR DAILY SPECIALS

Prices do not include 13% sales tax and 10% service tax. We accept all major credit cards