# THE CLASSICS

#### **EL TICO**

PINTO SOUR CREAM FRIED OR SCRAMBLED EGGS FRIED PLANTAIN

#### SWEET

PANCAKES BUTTER JAM FRUITS

### SALTY

BREAD BUTTER FRIED OR SCRAMBLED EGGS SAUSAGE

# LIGHT

FRUITS
YOGHURT
CEREAL/OAT
FLAKES

## **BUILD YOUR OWN**

Bread with butter or Pancakes or Pinto with sour cream

1 BOILED EGG

FRIED EGGS

SCRAMBLED EGGS

OMELETTE

- + 1 ingredient
- + 2 ingredients
  - 200

FRIED PLANTAIN

CHEESE OR FRIED CHEESE

SMALL FRUIT PLATE

MAL

- + 3 ingredients
- + 4 ingredients

TOMATO & CUCUMBER

SAUSAGES

BACON

2 TOASTS

# DRINKS

COFFEE

COFFEE WITH MILK

TEA

CHOCOLATE

AGUA DULCE

MILK

**SMOOTHIES** 

- WATER BASED
- MILK BASED

MIXED FRUIT
PLATE



#### GALLITOS

GALLITOS ARE SERVED IN TWO CORN TORTILLAS AND COME WITH A SMALL SALAD AND PEJBAYE SALICE

STEAK WITH ONION

CHICKEN AL ANNATTO

FRIED CHEESE

CHAYOTE/WATER SQUASH HASH

ARRACACHE ROOT HASH

#### BOCAS

PEJIBAYE CEVICHE

FRIED GALLO PINTO BALLS

FRIED YUCA WITH CHEESE

PATACONES (PLANTAIN) WITH SMASHED BEANS

# GALLITOS AND BOCAS TASTING

5 GALLITOS OF ONE TORTILLA AND 2 BOCAS

SAUCE AND SMALL SALAD





#### MAIN COURSES

SALAD WITH GREEN PAPAYA

+ AND CHICKEN

PASTA WITH PELIBAYE AND CILANTRO

CARIBBEAN CHICKEN WITH MARACUYA served with rice or mashed yuca and vegetables

FISH (CATCH OF THE DAY) WITH COCONUT AND THYME served with rice or mashed yuca and vegetables

BEEF SIRLOIN WITH HERBS AND PEJIBAYE SAUCE served with rice or mashed yuca and vegetables

## SWEETS

COCONUT TOFFEE

RICE PUDDING

#### DRINKS

#### SMOOTHIES

- WARTER BASED
- MILK BASED

#### WATER

AGUA DE SAPO (LEMON-GINGER-SUGAR CANE-WATER)

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BEER

WINE

COCKTAILS

COFFEE

COFFEE WITH MILK

CHOCOLATE

TEA

AGUA DULCE