

# RAMIRO MARTIN

COCINA | VINO | COCTELES

SANTA TERESA  
COSTA RICA

WhatsApp +506 8716 8346  
ramiromartingimenez@gmail.com

# MORNING EXPERIENCE

## BREAKFAST/BRUNCH



Fruits Plate  
(Variety of local and seasonal fruits)  
Handmade Bread  
(Fruit Jam, Honey, Butter, Cream Cheese)  
Gallo pinto  
(Rise, beans, egg, plantein)  
Juice - Coffe - Tee

**Price per person: U\$60**

### **Upgrade to a Brunch**

Add any of the following options.

Mimosas: + US30

Avocado toast: + US10

Premium Bacon: + US10

Yogurt / Smoothie Bowl Granola: + US10

Special Juice Cold Press : + U\$30

Medialuna/Croissant: + U\$10

Meat Sandwich: + US20

Cookies: + US10



# BARBECUE



## STARTER OPTIONS

- Choripan (Pork chorizo, bread, Chimichurri)
- Skewers (Chicken/Veggie Skewers with Sweet and Sour Sauce)
- Grilled Cheese (Grilled Cheese, Confit Tomatoes, Pesto)
- Iberian Ham - Brie Cheese - Olives - Nuts

## MAIN

- Tenderloin / Rump Tail
- Short Ribs
- Pork Ribs
- Flank Steak



## SALADS

Different combinations and textures to accompany the meat

## DESSERT

- Grille Pineapple + ice cream
- Cacao Brownie + chocolate sauce



## Price per person: U\$140

Add premium cuts to your barbecue:

Tomahawk + U\$30

NY Steak + U\$20

Hanger Steak + U\$60

# SEAFOOD



## **STARTER** OPTIONS

- Ceviche (White fish - Local Peppers - Onions - SourMix - Yucca)
- Tiraditos (Tuna/White Fish - Soya/Mango & Maracuya Sour)
- Panko Shrimps
- Tuna Tartar (Tuna - Avocado - Mango - Red Onions)



## **MAIN**

- Grilled Local White Fish
- Tuna Tataki
- SeaFood Rise (Shrimps - White Fish - Coconut Milk)

## **SALADS / SIDES**

- Vegetable Purée (Carrot - Potatos - Sweet potatos)
- Cauliflower Couscous - nuts - aromatic herbs
- Grilled Vegetables



## **DESSERT**

- Grille Pinneapple + ice cream
- Cacao Brownie + chocolate sauce

**PRICE PER PERSON**  
**U\$120**



# MEXICAN TACOS & DIPS



## **STARTER**

### OPTIONS:

- Fried Yucas - Tamarindo Barbacoa
- Corn Toston - Guacamole - Mole Sauce
- Black Beans - Feta Cheese
- Huevos Rancheros - Tomate y Chille Sauce



## **MAIN**

- Fish Tacos
- Res Tacos
- Chicken Tacos
- Different Dips and Sauces

## **DESSERT**

- Grille Pinneapple + ice cream
- Cacao Brownie + chocolate sauce
- Coconut cake

## **Price per person:**

**U\$120**

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# TICO-TAHI FOOD



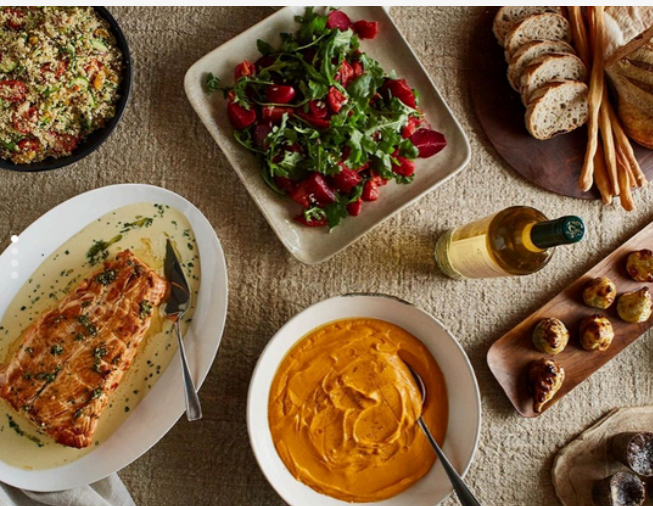
## **STARTER & SALADS**

### OPTIONS

- Fish of the day ( White Ceviche - Tuna Tiradito - Passion Fruit Sauce)
- Fresh Spring Rolls With Shrimp
- Patacones & Guacamole



- Celery, apple, toasted peanuts, peppers, lemon, parsley, dressing
- Corn, goat cheese, cassava, paprika
- Roasted beets, citrus, black olives
- Green Papaya Salad - Onions- Pepper
- Chicken Rise in Yellow Curry
- Seafood Coconut Curry
- Meatballs, cauliflower couscous, nuts, parsley, mint, onions



## **DESSERT**

Seasonal fruits, Coconut ice cream Caramelised nuts and Chocolate

**Price per person:**

**U\$130**



# ITALIAN & MEDITERRANEAN



## STARTER OPTIONS

- Burratina Salad
- Berenjena Ricotta Rolls
- Tortilla de Papas Española
- Croquetas de Risotto
- Greek Salad - Tomato - Basil - Cucumber- Feta Cheese



## MAIN DISH

- Pasta Spicy Tomate & Pimientos Asados - Basil Pesto Olives*
- Pork Chops with Peppers*
- Paella - Pollo - Seafood*
- Risotto: Shrimps - Mushroom - Beets & Bree
- Grilled Lamb - Vegetable - Sour Yougurt*

## DESSERT

- Grille Pinneapple + ice cream
- Cacao Brownie + chocolate sauce



**Price per person:**  
**U\$120**

# S U S H I

Groups of 6  
or more



## SUSHIMAN SELECCION

Niguiris (Tuna - White)  
Tiraditos (Maracuya sauce - camote crisp)  
Geisha - Gunkan

Hossomaki & Uramaki Rolls  
with Tuna - White fish - Shrimp  
Avocado - Mango - Philadelphia Cheese



Soy sauce - Teriyaki sauce  
Wasabi - Sweet Ginger

(Local Fish - Veggie options)



## DESSERT

**Price per Person:**  
**U\$140**



# WINE & BAR



## **COCKTAILS:**

Cocktail service is provided during dinner.  
You Can choose 2 cocktail for your dinner

### *CLASICOS:*

Margarita - Paloma - Piña Colada - Mojito - Moscow Mule - Caipiroska  
Local Fruit - Gin Tonic

### **Price per person**

**45U\$**



### *SIGNATURE COCKTAILS*

Penicillin (Ron - Jinger Honney - Lime)

Tropical Negroni ( Gin - Campari - Vermouth Rosso - Macerated in  
Banana Cacao)

Tamarindo Old Fashioned (Bourbon - Tamarindo Bitter - Syrup)

Berrie Gin (Gin - Jamaica & Red fruit Syrup - Lime - Tonic Water -  
Cucumber)

### **Price per person:**

**50U\$**



### *WINE PAIRING*

(Choose 2 Bottles)

White - Rose - Red

### **Price per person**

**40U\$**

*LOCATION: St Teresa*

*TOTAL GUESTS:*

*DAYS:*

**BREAKFAST | LUNCH | DINNER | COCKTAILS**

Bar service is for a period of 3 hours

**Terms and conditions**

50% of the total in advance to reserve the days

Payment method Cash (USD or Colones)

Bank Transfer

(International Transfer + Fee Bank USD 17)