

Kapi Kapi



MENU

# OUR VALUES

*At Kapi Kapi, we use primarily natural and organic ingredients. If available, we preference local producers. We try to make as many of our own products as possible with healthy, wholesome ingredients.*

*We support a range of diet options, including a wide array of GLUTEN-FREE and VEGAN options. Gluten-free includes the use of organic oats, which may not be pure gluten-free oats. **If you are celiac, or have other food allergies, please let our servers know.***

*Our fruit and vegetables are primarily sourced from well established organic (non-certified) farms and certified organic farms. Exceptions are mangos, papayas, watermelon.*

*The fish is line caught fresh fish from Costa Rica waters, with the exception of trout which is local farmed and salmon which is Norwegian sustainable-farmed. Our beef is pasture-raised, hormone-free from Costa Rica. Pork is sustainable raised in Costa Rica. Chicken is fresh, pasture raised, free range, hormone and antibiotics free, and fed on corn and greens grown by our organic farm partner.*

*We primarily use extra-virgin olive oil and organic coconut oil. For deep frying we use 100% palm oil, which is more stable in high heat than other oils and less inflammatory. For baking we use organic coconut oil, extra -virgin olive oil, and 100% sunflower oil. We never use hydrogenated oils, corn oil, or soy oil. We use no products containing MSG or artificial flavors, and with the exception of ketchup (free of high fructose corn syrup), we make all of our sauces, mayonnaise, and dressings in house.*

*Water for coffee machine and table water jug is double filtered. Our teas are all organic, and our coffee is sourced from Cafe Amor, a local, organic (uncertified) Chirripo farm. We use environmentally friendly cleaning products, recycle and compost our kitchen scraps.*

*Our power is produced by certified cruelty-free monkeys running bicycle generators. If there is a power outage, we have run out of bananas.*

# ORGANIC WINE

## REDS

|                                     | BOTTLE | GLASS |
|-------------------------------------|--------|-------|
| Pasqua, Shiraz Blend, Italy         | 15000  | 3,000 |
| Adobe Merlot 2020 Chile             | 18000  |       |
| Novas Reserva Cab Sav Chile 2021    | 20000  |       |
| Novas Reserva Carmenere Chile, 2021 | 20000  |       |
| Maycas, Pinot Noir, Chile, 2019     | 22000  |       |
| Chakana, Malbec, 2022, Argentina *  | 28000  |       |

## WHITES

|                                            |       |      |
|--------------------------------------------|-------|------|
| Pasqua, Chardonnay/Grillo, 2024 Italy      | 15000 | 3000 |
| Douce Nature, Sauvignon Blanc, 2024 France | 18000 |      |
| Signos, Cardonnay/Roussanne, Chile, 2022   | 30000 |      |

## ROSE & SPARKLING

|                               |       |
|-------------------------------|-------|
| Adobe Rose, 2020, Chile       | 18000 |
| Golden Love, Sparkling, Chile | 15000 |
| Amaluna, Brut, Chile*         | 28000 |

\*Biodynamic method

WE USE PRIMARILY ORGANIC INGREDIENTS. PRICES INCLUDE TAXES.

10% GRATUITY FOR DINE IN SERVICE.

DRINK RESPONSIBLY. WE RESERVE THE RIGHT TO REFUSE

# BEER & HARD KOMBUCHA

## IMPORTED BEER

|                                   |      |
|-----------------------------------|------|
| Tucan                             | 1500 |
| L'Estrella Damm 5% (Spain)        | 1800 |
| Moosehead Lager 5% (Canada)       | 2200 |
| Carlsberg 5% (Denmark)            | 2200 |
| Stella Artois 5% (Belgium)        | 2500 |
| Pilsner Urquell 4.4% (Czech)      | 3000 |
| Daura Damm (Gluten-free) 5% Spain | 3500 |
| Delerium 6.5% Belgium             | 4800 |

## COSTA RICAN BEER

### NATIONAL

|                 |      |
|-----------------|------|
| Pilsen          | 1600 |
| Imperial Silver | 1600 |

### COSTA RICA CRAFT

|                             |      |
|-----------------------------|------|
| Libertas Golden Ale 4.3%    | 3500 |
| Segua Red Ale 4%            | 3500 |
| Maracuya Pale Ale 5.5%      | 3500 |
| Malacrianza Scottish Ale 6% | 3500 |
| Indomito IPA 7.6%           | 3500 |

### EL VIAJE

|                           |      |
|---------------------------|------|
| Hopyverse America IPA(7%) | 3500 |
| Rosa Brutal Rose IPA (7%) | 3500 |

## HARD BEVERAGES

|                                                                               |      |
|-------------------------------------------------------------------------------|------|
| Sunny Ginger Beer 3%                                                          | 3500 |
| Hard Kombucha 5% on Tap (16oz)                                                | 3000 |
| Kombucha Sangria w/fresh fruit, hard kombucha,<br>2oz red wine and 2oz vodka) | 5500 |

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# COCKTAILS & SPIRITS

|                                                                 |                |      |
|-----------------------------------------------------------------|----------------|------|
| <b>SPECIAL COCKTAILS</b>                                        | 1.5 oz         | 4800 |
|                                                                 | 3 oz           | 6800 |
|                                                                 | 1.5 oz premium | 6800 |
|                                                                 | 3 oz premium   | 9800 |
| Sunrise 1.5oz tequilla or mezcal                                |                |      |
| Margarita 1.5oz tequilla or mezcal                              |                |      |
| Mezcalita Rose (1.5oz mezcal, hibiscus soda, lime, amaretto)    |                |      |
| Fire Monkey Spritz( Fire Monkey liqueur, soda, marmade, chile)  |                |      |
| Kombucha Mint Ginger Mojito (dark rum, hard kombucha)           |                |      |
| Pina Colada (1.5oz light coconut rum, fresh coconut)            |                |      |
| Moscow Mule (1.5oz vodka, ginger beer)                          |                |      |
| Cocobolo (1.5oz coconut rum, fresh coconut milk and water)      |                |      |
| Chirripo Waterfall (mezcal, pineapple/lime juice, blue caracao) |                |      |
| Carajillo (2oz Licor 43, espresso, ice)                         |                |      |

## ITALIAN COCKTAILS

|                                                         |      |
|---------------------------------------------------------|------|
| Aperol Spritz (3oz proseco, 2oz aperola, soda)          | 4000 |
| Limoncello Spritz (3oz proseco, 2oz limoncello, soda)   | 4000 |
| Limoncello Cherry Sour                                  | 4800 |
| (limoncello, maraschino cherry liqueur, gin, egg white) |      |

|                                 |                                       |      |
|---------------------------------|---------------------------------------|------|
| <b>MARTINIS</b>                 | Shaken not stirred 3oz London Dry Gin | 5800 |
| Classic, Dirty, Vodka, Espresso |                                       |      |

|                             |                            |      |
|-----------------------------|----------------------------|------|
| <b>MEZCAL &amp; TEQUILA</b> | shot, neat or on the rocks |      |
|                             | 1 oz                       | 2 oz |
| Recurdo Mezcal/             | 3000                       | 5000 |
| Nosotros/Don Patron Silver  | 4000                       | 7000 |

## SPIRITS

neat, rocks, tonic, coke

|                                                     |        |      |
|-----------------------------------------------------|--------|------|
| <b>STANDARD</b>                                     | single | 3000 |
| GIN- London Dry.                                    | double | 5000 |
| VODKA- Crown Russe                                  |        |      |
| WHISKEY- Black & White, Jack Evans Kentucky Bourbon |        |      |
| RUM-Flor de Cana, or Centenario 7 anos              |        |      |

|                                     |           |  |
|-------------------------------------|-----------|--|
| <b>PREMIUM</b>                      |           |  |
| WHISKY:- Johnny Walker Double Black | 4000/6000 |  |
| VODKA: Finlandia                    | 4000/6000 |  |
| RUM- Zapaca (23 year)               | 4000/6000 |  |
| SCOTCH- Cutty Sark 18 year          | 5000/8000 |  |

**PRICES INCLUDE TAXES. 10% GRATUITY FOR DINE IN SERVICE.**

**DRINK RESPONSIBLY. WE RESERVE THE RIGHT TO REFUSE**

# COFFEE & CACAO

WHOLE MILK DAIRY, FRESH MADE ORGANIC COCONUT,  
ORGANIC OAT, SOY, OR ALMOND MILK  
ORGANIC SUGAR, STEVIA OR RAW HONEY

|                                                                                            |           |
|--------------------------------------------------------------------------------------------|-----------|
| <b>AMERICANO BLACK/WHITE</b>                                                               | 1200/1500 |
| <b>ESPRESSO/DOUBLE</b>                                                                     | 1200/1800 |
| <b>V60 DRIP COFFEE</b> 21grams. ask server for selections                                  | 2200      |
| <b>CAPUCCINO</b> milk of choice                                                            | 1900      |
| <b>LATTE</b> milk of choice                                                                | 2500      |
| <b>BULLET PROOF COFFEE</b>                                                                 | 3500      |
| coffee, MCT oil, ghee blended with sweetener and milk of choice.                           |           |
| <b>CAFE MOCHA</b>                                                                          | 2800      |
| latte with organic cacao, milk and sweetener of choice                                     |           |
| <b>AZTEC MOCHA</b>                                                                         | 2800      |
| coffee, 85% Chile chocolate, cinnamon, milk of choice.                                     |           |
| <b>HOT CHOCOLATE</b>                                                                       | 2800      |
| organic cacao powder, sweetener and milk of choice.                                        |           |
| <b>SIPPING CHOCOLATE</b>                                                                   | 2500      |
| Caribbeans' Three Kings, Heat Wave, or 85% chocolate melted and frothed in an espresso cup |           |
| <b>CEREMONIAL CACAO</b>                                                                    | 3000      |
| 100% organic cacao, tahini, cinnamon, sweetener and milk of choice.                        |           |
| <b>SHAKTI CACAO</b>                                                                        | 4000      |
| 100% organic cacao, rose powder, sweetener and milk of choice.                             |           |
| <b>SHIVA CACAO</b>                                                                         | 4000      |
| 100% organic cacao, mucuna, maca, tahini, cinnamon, ginger, sweetener and milk of choice.  |           |

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# TEAS

## TEA BASED HOT DRINKS

|                                                                    |      |
|--------------------------------------------------------------------|------|
| <b>YERBA MATE TRADITIONAL</b>                                      | 2500 |
| Organic Argentinian mate served in gourd cup with bombilla straw   |      |
| <b>YERBA MATE LATTE</b>                                            | 3000 |
| Organic Argentinian mate with frothed milk and sweetener of choice |      |
| <b>CHAI LATTE</b>                                                  | 3000 |
| organic chai with Assam (black) tea, honey, milk of choice         |      |
| <b>MATCHA LATTE</b>                                                | 3500 |
| organic ceremonial grade matcha green tea with milk of choice      |      |
| <b>LONDON FOG</b>                                                  | 3200 |
| Earl grey, vanilla, honey, milk of choice                          |      |

## ORGANIC LOOSE- CAFFINATED

|                      | CUP                                                                  | 1800 | TEAPOT | 3500 |
|----------------------|----------------------------------------------------------------------|------|--------|------|
| <b>EARL GREY</b>     | Black tea with natural bergamot oil.                                 |      |        |      |
| <b>CHAI SPICE</b>    | Black Assam tea, cinnamon, cloves, cardamom, orange peel.            |      |        |      |
| <b>JASMINE GREEN</b> | A bold and intoxicating scent of jasmine with a green, mildly floral |      |        |      |

## ORGANIC LOOSE- HERBAL

|                     | CUP                                                                                                         | 1800 | TEAPOT | 3500 |
|---------------------|-------------------------------------------------------------------------------------------------------------|------|--------|------|
| <b>GYNOSTEMA</b>    | Soothing tea..Known as longevity herb, 4x saponins of ginseng.                                              |      |        |      |
| <b>BERRY CITRUS</b> | organic current, strawberry, blackberry, lemon verbana                                                      |      |        |      |
| <b>ROOIBOS</b>      | Fermented leaves of the aspalathus liners, South Africa.                                                    |      |        |      |
| <b>WHITE WING</b>   | Siberian wildcrafted plant used by Siberian and Tibetan shamens for its adaptogenic and healing properties. |      |        |      |

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# BOTANICAL ELIXIRS

WHOLE MILK DAIRY, FRESH MADE ORGANIC COCONUT,  
OAT, SOY, OR ALMOND MILK INCLUDED IN PRICE  
ORGANIC SUGAR, LOCAL HONEY OR ORGANIC STEVIA

## BLUE MOON CHAI 3500

Soothing, body-relaxing, mood-softening experience, featuring Blue Lotus. Ingredients: turmeric, reishi, ashwagandha, blue lotus, vanilla, chai spices, sweetener and milk of choice.

## GOLDEN SUN MILK 3500

Sustained energy and mood support. Ingredients: turmeric, maca, cordyceps, mucuna, cinnamon, cardamom, vanilla, sweetener and milk of choice.

## ASE (AH-SHAY) MUSHROOM ALCHEMY 4000

Designed to harmonize the cosmic life force, includes ceremonial grade cacao, lions mane, chaga, cordyceps, reishi, agarikon, turkey tail, monk fruit, shiljit, red algae, magnesium l-threonate, coconut powder, MCT oil, pink salt, maca, sunflower lecithin, tumeric, black pepper, cinnamon, nutmeg, fivespice. Sweetener and milk of choice.

## BLUE BREEZE 4000

A calming floral tonic that soothes the gut, relaxes the body, and gently opens the mind.. Ingredients: blue lotus extract, blue spirulina, mushroom root powder, ginger, vanilla, cardomom, sweetener and millk of choice (oat recommended).

## ROSE HEART 4000

Rose , hibiscus and Amazonian botanical with a touch of cacao, to uplift mood and open emotional space. Features Bobinsana (Peru), organic rose powder, hibiscus flower, beet root powder, vanilla, cardamom, milk and sweetener of choice.

## KAVA KAVA 5500

A calming, earthy root. from Polynesia that relaxes the body, eases social tension, and creates a mellow, slightly euphoric sense of ease without clouding the mind. Ceremonial grade kava kava from Fiji or Vanuatu in fresh warm coconut milk & honey. served in pipa shell.

**Add Cacao c1000**

**Add Green Kratom c2000**

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# COLD DRINKS

## KOMBUCHA ask server for varieties available

|                                |      |
|--------------------------------|------|
| <b>KOMBUCHA CULTURE ON TAP</b> | 2800 |
| <b>KOMBUCHA CULTURE -HARD</b>  | 3000 |

## WATERS

|                                                                     |                            |
|---------------------------------------------------------------------|----------------------------|
| <b>PIPA IN SHELL</b> <small>with metal straw and glass</small>      | 1000                       |
| <b>FRESH PIPA WATER WITH LIME</b>                                   | 1200                       |
| <b>BLUE PIPA</b> <small>two fresh pipas with blue spirulina</small> | 2500                       |
| <b>ITALIAN SPARKING WATER WITH LIME</b>                             | 1500 <small>glass</small>  |
|                                                                     | 3500 <small>bottle</small> |

## CAFFINATED

|                                                                                                                |      |
|----------------------------------------------------------------------------------------------------------------|------|
| <b>COLD BREW COFFEE</b>                                                                                        | 2800 |
| <small>local grown Geisha coffee concentrate on ice, milk of choice</small>                                    |      |
| <b>COFFEE TONIC W/ ORANGE</b>                                                                                  | 2800 |
| <small>local grown Geisha coffee concentrate on ice. tonic water, splash of fresh squeeze orange juice</small> |      |
| <b>ICED MATCHA</b>                                                                                             | 3800 |
| <small>organic ceremonial grade matcha, milk of choice, on ice, sweetener of choice</small>                    |      |

## FROZEN

|                                                          |      |
|----------------------------------------------------------|------|
| <b>NO MILK SHAKE (VANILLA, CHAI)</b>                     | 5500 |
| <small>non-dairy coconut ice cream, coconut milk</small> |      |

## SPECIALTY

|                                                                                                                                                                                               |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>BLUE LAGOON</b>                                                                                                                                                                            | 4800 |
| <small>Blue Matcha (butterfly pea flower), blue spirulina, fresh pipa water, shot of Anima Mundi Happiness Elixir (Macuna, Albizia Bark, Rhodiola Root, Ashwaganda, St. John's Wort).</small> |      |

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# FRESH PRESSED JUICE

|                                                                                             | 12OZ | 36OZ  |
|---------------------------------------------------------------------------------------------|------|-------|
| <b>ORANGE POWER</b>                                                                         | 2000 | 5500  |
| 100% organic fresh pressed orange juice                                                     |      |       |
| <b>CELERY POWER</b>                                                                         | 3500 |       |
| 100% organic celery juice, as recommended by the Medical Medium- (consume on empty stomach) |      |       |
| <b>CARROT POWER</b>                                                                         | 3500 | 9000  |
| 100% organic carrot juice                                                                   |      |       |
| <b>ABC</b>                                                                                  | 3500 | 9000  |
| Apple, beet, carrot                                                                         |      |       |
| <b>GOOD MORNING</b>                                                                         | 3500 | 9000  |
| Orange, carrot, tumeric, ginger                                                             |      |       |
| <b>DEEP ROOTS</b>                                                                           | 3500 | 9000  |
| Beets, carrots, ginger, turmeric                                                            |      |       |
| <b>GINGER GREEN</b>                                                                         | 3500 | 9000  |
| Celery, cucumber, apple, ginger                                                             |      |       |
| <b>CLEAN GREEN</b>                                                                          | 3500 | 9000  |
| Celery, cucumber, parley, cilantro, pineapple, lime (jalapeno optional)                     |      |       |
| <b>VITALITY GREEN</b>                                                                       | 4800 | 12000 |
| Ginger Green (above) plus cilantro, moringa, spirulina, chlorella.                          |      |       |
| <b>TURMERIC ELIXIR</b>                                                                      | 3500 | 9000  |
| Fresh coconut water, tumeric, ginger, honey, black pepper,                                  |      |       |
| <b>HEALTH SHOTS (1OZ)</b>                                                                   |      |       |
| GINGER BOOST: Fresh organic ginger juce                                                     | 1500 |       |
| IMMUNE BOOST: Tumeric, ginger, black pepper, honey                                          | 2000 |       |

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# SMOOTHIES

ORGANIC INGREDIENTS (EXCEPT MANGO)  
ORGANIC SUGAR , BLUE AGAVE OR STEVIA

## Fruit Based Smoothies

|                                                                    |      |
|--------------------------------------------------------------------|------|
| <b>VERY BERRY</b>                                                  | 3000 |
| Banana, Strawberry, Mora                                           |      |
| <b>ACAI BERRY BLISS</b>                                            | 4500 |
| Acai, Strawberries, blueberries, blackberries, coconut milk        |      |
| <b>TROPICAL BLISS</b>                                              | 3000 |
| Fresh coconut, pineapple, passionfruit                             |      |
| <b>TROPICAL BREEZE</b>                                             | 3000 |
| Papaya, guanoabana, pineapple                                      |      |
| <b>GREEN GODDESS</b>                                               | 3500 |
| Avocado, spirulina, moringa, pineapple, coconut milk, passionfruit |      |

## Nut Based Smoothies

|                                                                   |      |
|-------------------------------------------------------------------|------|
| <b>HOWLER MONKEY</b>                                              | 3500 |
| Almond butter, cocoa, banana, cold brew coffee, vanilla, cinnamon |      |
| <b>NUTTY MONKEY</b>                                               | 3500 |
| Organic peanut butter, cocoa, banana, nut milk                    |      |
| <b>SUPER MONKEY</b>                                               | 4500 |
| Banana, maca, mucuna, almond butter, dates, cacao, almond milk    |      |

## Enhanced Smoothies

|                                                                                                                                                                                                                                                                                          |      |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>CAVEMAN</b>                                                                                                                                                                                                                                                                           | 6000 |
| Goat milk, 3 raw eggs, goat yogurt, mixed frozen berries, banana, raw honey, vanilla extract.                                                                                                                                                                                            |      |
| <b>MOUNTAIN WARRIOR</b>                                                                                                                                                                                                                                                                  | 6000 |
| Vegan vanilla protein powder (20g protein), maca, coconut milk, banana, almond butter, organic cacao powder.                                                                                                                                                                             |      |
| <b>SUPERFOOD CACAO SMOOTHIE</b>                                                                                                                                                                                                                                                          | 6000 |
| Bananas, coconut milk, cacao, ASE (AH-SHAY)- cacao, lions mane, chaga, cordyceps, reishi, agarikon, turkey tail, monk fruit, shiljit, red algae, magnesium l-threonate, coconut powder, MCT oil, pink salt, maca, sunflower lecithin, tumeric, black pepper, cinnamon, nutmeg, fivespice |      |

|                                      |                                    |                           |      |
|--------------------------------------|------------------------------------|---------------------------|------|
| BOOSTS                               |                                    |                           | 1000 |
| SPIRULINA,<br>CHLORELLA,<br>MORINGA, | MUCUNA,<br>MCT OIL,<br>ASHWAGANDA, | CREATINE<br>CHAGA<br>MACA |      |

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# BREAKFAST

SERVED 11:30 -1PM WEEKDAYS, 9AM-1PM SAT/SUN

|              |                                                                                                                                                                                                                                                                                                                                                                                     |              |
|--------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| GF<br>option | <b>EGGS ANYWAY</b><br>Two free-range, organic fed eggs with sourdough toast, butter, house jam and fried potatoes.                                                                                                                                                                                                                                                                  | 4000         |
| GF<br>option |  <b>BACON EGGER</b><br>fried egg, melted cheddar cheese, house smoked bacon, lettuce, tomato, mayo on all butter brioche bun                                                                                                                                                                       | 4500         |
| GF<br>option | <b>BEYOND PINTO</b><br>classic pinto with organic rice and organic black beans, 2 eggs anyway, fried ripe plantain, fried potatoes, cheddar cheese, toast with butter and house made jam.                                                                                                                                                                                           | 4500         |
| GF           |   <b>BANANA OAT WAFFLE</b><br>House made banana and oat waffle with scoop of non-dairy coconut ice cream, organic strawberries, drizzled with chocolate sauce, organic maple syrup, and dusting of cocoa powder.. | 5500         |
| GF<br>option | <b>3 EGG OMELETTE</b><br>served with sourdough toast, house jam & butter, fried potatoes<br><br><i>GREEK: mushrooms, sun-dried tomatoes, arugula, black olives, mozzarella &amp; feta cheese</i><br><i>TROUT: smoked trout, ricotta cheese, red onion, capers</i>                                                                                                                   | 6000<br>7000 |
| GF           |  <b>ACAI SMOOTHIE BOWL</b><br>organic granola, fresh organic fruit, choice of almond or peanut butter, added to frozen organic açai, blueberry and blackberry, topped with hemp seeds                                                                                                            | 7000         |
| GF           |  <b>BLUEBERRY PANCAKES</b><br>two organic vegan gluten-free blueberry pancakes served with homemade blueberry syrup, organic Canadian maple syrup and vegan butter.                                                                                                                              | 7000         |

## SUBSTITUTIONS

Gluten-free bread or bun +600

## ADD ONS

|                                     |       |
|-------------------------------------|-------|
| Mushrooms and onions, sauteed       | +800  |
| Additional free-range egg           | +800  |
| Extra organic maple syrup           | +800  |
| House smoked sustainable pork bacon | +1000 |
| Beyond Sausage (vegan)              | +3000 |
| 100% grass-fed beef sausage         | +3000 |

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# SALAD

|    |                                                                                   |                             |                                                                                                                                                                                                                                                  |                             |
|----|-----------------------------------------------------------------------------------|-----------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|
| GF |  | <b>KAPI KAPI SALAD</b>      |                                                                                                                                                                                                                                                  |                             |
|    |                                                                                   |                             | mixed organic greens, avocado, cucumber, tomato, carrots, beets, house sauerkraut, sunflower seeds, choice of house organic cashew dressing or green goddess dressing.                                                                           | HALF 4000<br>MEAL SIZE 6000 |
| GF |                                                                                   | <b>GREEK SALAD</b>          |                                                                                                                                                                                                                                                  | MEAL SIZE 7000              |
|    |                                                                                   |                             | organic romaine, feta cheese, kalamata olives, cucumber, cherry tomato, red onion, Greek dressing                                                                                                                                                |                             |
| GF |                                                                                   | <b>CHICKEN CAESAR SALAD</b> |                                                                                                                                                                                                                                                  | MEAL SIZE 7000              |
|    |                                                                                   |                             | grilled pasture raised chicken breast over organic romaine lettuce, house Caesar salad dressing with fresh egg, anchovies, and parmesan, topped with fresh parmesan cheese, gluten-free garlic herb croutons (house smoked bacon bits optional). |                             |
| GF |                                                                                   | <b>COBB SALAD</b>           |                                                                                                                                                                                                                                                  | MEAL SIZE 7500              |
|    |                                                                                   |                             | Fresh organic romaine lettuce, chicken breast, house smoked bacon, two boiled eggs, fresh tomato, avocado and topped with gorgonzola cheese. Tangy cobb dressing.                                                                                |                             |

## ADD ONS

|                                              |      |
|----------------------------------------------|------|
| FETA CHEESE (COW)                            | 1000 |
| FETA CHEESE (GOAT)                           | 2000 |
| 5OZ PASTURE RAISED CHICKEN BREAST            | 3000 |
| 100% GRASS-FED BEEF SAUSAGE                  | 3000 |
| ORGANIC TEMPEH (BLACK BEAN, RED BEAN OR SOY) | 3000 |
| 3 OZ SMOKED TROUT                            | 3000 |
| ORGANIC KIM CHI                              | 800  |
| BOILED EGG                                   | 800  |
| AVOCADO                                      | 800  |
| ADDITIONAL DRESSING                          | 600  |

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# NIBBLES

- GF**  **FRIES** 4000  
organic potato or camote fries served with natural ketchup and choice of vegan mayo or vegan chipotle mayo. Salted or spicy seasoned. Extra dips c600.
- GF**  **PATACONES ON A HORSE** 4500  
3 fried green plantains loaded with organic black beans, mozzarella cheese, tomato salsa and guacamole, (vegan cheese +500)
-  **MISO MUSHROOM SOUP** 4800  
organic mushrooms (shiitake when available), GMO-free tofu (organic if available), spring onion with Shiro miso, soy sauce
- GF option** **CRISPY CHICKEN FINGERS** 5000  
Panko breaded free range organic chicken thighs with asian dipping sauce. Add side of fries for c1500.  
Tempura battered (GF) + 500
- CHICKEN WINGS** (WEEKENDS ONLY) 5500  
half kilogram of organic fed, free range chicken wings, choice of our house BBQ, honey garlic or buffalo sauce. served with fresh carrots and celery with house ranch or blue cheese dressing
- GF** **ONION RINGS W/BLEU CHEESE** 5500  
tempura battered onion rings , house blue-cheese dip (dairy)
- GF**  **HUMMUS DIP** 5500  
house made organic hummus with organic sliced vegetables and house made mixed root chips (plantain, sweet potato, yuca etc)
- GF**  **GUACAMOLE DIP** 5500  
house made guacamole with house made mixed root chips (plantain, sweet potato, yuca etc)
- GF**  **NORI WRAPS** 6000  
three whole (6 half) spring rolls with fresh veggies and rice noodles wrapped in toasted nori served with organic peanut dipping sauce
- GF** **MONSTER NACHOS** 6500  
fried corn chips, pico de gallo, guacamole, organic black beans, lettuce, cheddar and mozzarella cheeses, sour cream, cilantro
-  **ADD: Organic fed chicken or grass fed ground beef +3000**

# SANDWICHES

VEGAN CHEDDAR OR GOAT CHEESE SUBSTITUTION +1200

UNLESS STIPULATED SERVED ON ARTISAN SOURDOUGH.

GLUTEN-FREE BREAD OR BUN +600

ADD SIDE FRIES OR SIDE SALAD FOR C2000

GF

option

## AVOCADO TOAST

4500

Two artisan sourdough toast topped with avocado, sundried tomato, nutritional yeast, arugula, balsamic reduction and a poached egg.



## JERK CHICKEN WRAP

5500

Jerk marinated organic-fed chicken wrapped up with avocado, lettuce, tomato, and house cilantro mayo. and tropical jam

GF

option



## TERIYAKI JACKFRUIT BUNWICH

5500

Teriyaki jackfruit, crunchy asian slaw (cabbage, carrots, sesame oil, GF soy sauce on a vegan bun



## GRILLED CHEESUS

4500

Traditional grilled cheese sandwich emblazed with the face of Jesus! Toasted artisanal sourdough bread, Sliced tomato optional.

## GRILLED BRIE & APPLE

6500

Melted french brie (can substitute goat cheese) , fresh apple, caramelized onions, , dijon mustard and house-made tropical fruit jelly. on toasted sourdough.

## PESTO SWISS CHICKEN MELT

6500

grilled pasture raised chicken-breast, house mayonnaise, melted Swiss cheese, house made organic macadamia pesto, lettuce, tomato, butter on house ciabatta.

## WHISKEY CHEESE-STEAK SANDWICH

12000

12oz grass-fed, hormone-free new york steak cooked to your liking, melted sharp cheddar and mushrooms and onions, sautéed in whiskey and grass-fed butter. Served on toasted house ciabatta bread. Side of whiskey sauce.

Add house smoked bacon.

+1000

Extra Cheese

+1000

WE USE PRIMARILY ORGANIC INGREDIENTS, LOCAL WHEN POSSIBLE.

PRICES INCLUDE TAXES. 10% GRATUITY FOR DINE IN SERVICE.

# BURGERS

CHOICE OF ALL-BUTTER BRIOCHE BUN OR LOCAL VEGAN BUN  
GLUTEN-FREE BUN OR PATACONES AVAILABLE FOR +C600  
BUN-FREE ON BED OF LETTUCE OPTIONAL  
ADD SIDE KAPI SALAD, POTATO FRIES,  
OR CAMOTE FRIES FOR C2000

|              |                                                                                     |                                                                                                                                                                                                                               |      |
|--------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| GF<br>option |    | <b>HOUSE VEGAN BURGER</b>                                                                                                                                                                                                     | 5000 |
|              |                                                                                     | Organic beet, lentil and quinoa patty, vegan mayo, onion, tomato, ketchup, vegan cheddar cheese, pickle. On local sesame seed bun. <b>Substitute Beyond Meat +c2000.</b>                                                      |      |
| GF<br>option |                                                                                     | <b>CHIPOTLE CHICKEN BURGER</b>                                                                                                                                                                                                | 5500 |
|              |                                                                                     | 5oz grilled pasture raised chicken breast with caramelized onions, mozzarella, tomato, lettuce, and house chipotle mayonnaise on brioche bun.                                                                                 |      |
| GF<br>option |                                                                                     | <b>KAPI BEEF BURGER</b>                                                                                                                                                                                                       | 6000 |
|              |                                                                                     | 170g patty, house made from grass fed hormone free 100% ground beef, melted cheddar cheese, tomato, lettuce, caramelized onion, pickle, special sauce, on brioche bun.                                                        |      |
| GF<br>option |  | <b>SMASH BURGER</b>                                                                                                                                                                                                           | 6500 |
|              |                                                                                     | two 85g patties from grass fed hormone free 100% ground beef, smashed on the grill, with two slices of cheddar cheese, tomato, lettuce, pickle, house bacon jam, special sauce, on brioche bun.                               |      |
| GF<br>option |                                                                                     | <b>SMOKEY BURGER</b>                                                                                                                                                                                                          | 7500 |
|              |                                                                                     | 170g patty, house made from grass fed hormone free 100% ground beef seasoned with smoked hot peppers, melted cheddar cheese, tomato, lettuce, crispy onion rings, jalapeno peppers, house spicy chipotle mayo on brioche bun. |      |
| GF<br>option |                                                                                     | <b>KENTUCKY BOURBON BURGER</b>                                                                                                                                                                                                | 8000 |
|              |                                                                                     | 225g grass-fed house-made patty, pickle, onion, tomato, lettuce, coffee-smoked bacon, provolone cheese, house made Kentucky bourbon whiskey sauce on brioche bun.                                                             |      |
| GF<br>option |                                                                                     | <b>CHIRRIPO MOUNTAIN BURGER</b>                                                                                                                                                                                               | 8500 |
|              |                                                                                     | 225g patty, house made from hormone-free, grass-fed, hormone free ground beef with melted cheddar cheese, tomato, fried egg, avocado, caramelized onions, grilled pineapple, coffee-smoked bacon, on brioche bun.             |      |

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GF  
option

# PIZZA PARTY

WE USE QUALITY CHEESES AND FINE ITALIAN PARMESAN .

12" DOUBLE FERMENTED ITALIAN 00 WHEAT CRUST.

12" HOUSE GLUTEN-FREE CRUST or YUCA CRUST +1000

SUBSTITUTE VEGAN CHEESE FOR c1200 OR GOAT CHEESE +3000

ADD SIDE of House Blue Cheese, House Ranch or House Mayo c600



## CHEESE

6500



## VEGGIE DELUXE

7000

peppers, onion, sundried tomato, mushrooms, zucchini,  
black olives, mozzarella



## MARGHERITA CLASSIC

7000

fresh mozzarella and tomato topped with fresh basil,  
oregano and olive oil on a fresh tomato sauce



## TICO VIDA

7000



sweet plantain, palmito, black beans red onion, mozzarella, on  
tomato sauce, cracked fried eggs, topped with fresh cilantro



## CARIBBEAN HEAT

7500

jerk marinated chicken on spicy pepper tomato base, with grilled  
pineapple, red onion, topped with fresh cilantro and chili flakes



## MUSHROOM MANIA

8000



selection of mushrooms (including shiitake and oyster when  
available) on creamy pesto base with mozzarella, topped with  
arugula, fresh parmesan and truffle oil drizzle



## PROSCIUTTO OTTIMA

8500

italian prosciutto, cherry tomatoes, arugula, rosemary, fresh sliced  
mango on tomato sauce with ricotta and parmesan cheese.



## SWEET & SPICY SALAMI

8500

spicy Italian salami, house smoked bacon, mozzarella and parmesan  
cheeses on house tomato sauce, finished with arugula, chili flakes  
and hot honey drizzle

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# BOWLS & PASTA

GF  **PAD THAI** 6000

Rice noodles, with organic garlic, red onion, carrots, cabbage, bell pepper in a mildly spicy Thai peanut sauce, topped with organic Costa Rican peanuts.

GF  **VEGGIE CURRY BOWL** 6000



House made green coconut curry paste with chickpeas, green beans, carrots and broccoli, Cilantro garnish and side of organic coconut rice.

GF **CHICKEN CURRY BOWL** 7000

Yellow curry marinated organic chicken, with tamarind, fresh coconut milk broth, organic potatoes, cauliflower, bamboo shoots, and organic cashews. Cilantro garnish and side of organic coconut rice.



**SUNDRIED TOMATO RICOTTA RAVIOLI** 7000

Handmade ravioli made with Italian 00 flour, stuffed with ricotta cheese and sundried tomatos, served in a puttanesca sauce, topped with a generous portion of fresh grated Italian parmesan and garlic toast.

**BEEF GORGONZOLA RAVIOLI** 8000

Handmade ravioli made with Italian 00 flour, stuffed with 100% grass-fed ground beef and Italian gorgonzola cheese, served with an organic macadamia pesto cream sauce, mushrooms, topped with a generous portion of fresh grated Italian parmesan and garlic toast.

**TERIYAKI SALMON POKE BOWL** 9000



Grilled sustainable farmed Norweigian salmon, edamame, carrots, fresh mango, avocado, on bed of jasmine rice with house teriyaki sauce and sesame seeds (We do not serve Chilean salmon owing to unhealthy antibiotic levels!)

**ADD ONS** +3,000

100% BEEF SAUSAGE (GRASS FED)

BEYOND MEAT SAUSAGE (VEGAN)

FREE RANGE ,ORGANIC FED CHICKEN

SEASONAL FISH

ORGANIC BLACK BEAN OR RED BEAN TEMPEH

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# MEAT & FISH

**GF** **COCONUT TROUT** 6500



Mountain raised trout in coconut cream sauce, organic mashed potatoes and yams (camote) and baby vegetables.



**OUTBACK CHICKEN** 7500

Organic fed chicken breast, house smoked bacon (optional), honey mustard and melted cheese served with loaded baked potato and buttered carrots.

**GF** **PISTACHIO CRUSTED CATCH OF THE WEEK** 9500

8oz of seasonal fish (ask your server) crusted with almonds and pistachio, served with dairy-free pistachio cream sauce, coconut jasmine rice and organic green beans almandine.



**TERIYAKI SALMON** 11000

Sustainable farm raised Norwegian salmon with a a maple teriyaki sauce, mashed potatoes and yams (camote), green beans. (We do not serve Chilean salmon owing to unhealthy antibiotic levels!)

**GF** **NEW YORK STEAK** 13000

12oz grass fed, hormone-free New York strip steak, prepared sous vide and finished with butter and flame thrower, served with loaded baked potato and grilled organic vegetables, side of chimchurri.

**GF** **RIB EYE STEAK** 15000

12oz grass fed, hormone-free rib eye steak prepared sous vide and finished with butter and flame thrower served with served with loaded baked potato, and grilled organic vegetables, side of chimchurri.

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# TACOS

CHOICE OF TWO ORGANIC HANDMADE CORN TORTILLA,  
HOUSE YUCA TORTILLAS OR  
THREE HARD SHELL CORN TORTILLAS

- |    |                                                                                                                                                                  |      |
|----|------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| GF | <b>FISH TACOS</b>                                                                                                                                                | 6500 |
|    | seasonable white fish, cabbage, carrots, house made tarter sauce, avocado, grilled red pepper,.                                                                  |      |
| GF | <b>CAJUN CHICKEN TACOS</b>                                                                                                                                       | 6500 |
|    | grilled pasture raised cajun spiced chicken thighs, shredded lettuce, pico de gallo, sharp cheddar, fresh cilantro, avocado, and our house creamy cajun dressing |      |
| GF |  <b>TERIYAKI JACK FRUIT TACOS</b>                                               | 6500 |
|    | Marinated teriyaki jackfruit, tomato salsa, cheddar cheese or vegan cheese, lettuce, red onion.                                                                  |      |
| GF | <b>GROUND BEEF TACOS</b>                                                                                                                                         | 6800 |
|    | Grass-fed hormone free Costa Rican beef organic black bean paste, cheddar cheese, avocado, lettuce, onion, house salsa.                                          |      |

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# DESSERTS

- GF  **MOCHA AFFOGATO** 4500  
Scoop of non-dairy coconut, sliced almonds, fresh organic strawberry, chocolate sauce, topped with cold-brew coffee.
- GF  **ORANGE CREAM BROWNIE** 4500  
Chocolate black bean brownie in a sea of orange cream sauce, served with vanilla coconut ice cream. Contains almonds.
- GF  **APPLE PIE A LA MODE** 4500  
Organic gluten free crust, organic apples and cinnamon with one scoop of coconut vanilla ice cream
- GF  **CHOCOLATE MOUSSE PIE** 4500  
Homemade, organic, oat crust, Dark chocolate mouse with almond milk and coffee beans swimming in a black berry sauce.

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