

CASA VISTA OCEANA



**MENU**



## **BREAKFAST**

### **American**

Eggs, French toast, fruit, jam, bacon, coffee and milk

### **Costa Rican**

Gallo pinto, sour cream, ripe plantains, eggs, French toast, jam and tico cheese

### **Pancakes / French toast**

With maple syrup Omelet with Ham, cheese, mushrooms, tomato

### **Spanish Omelette**

A classic made with sautéed potatoes, onions and cheese

### **Eggs Benedict**

Toast, eggs, bacon, hollandaise sauce and scallions

### **Ranch style eggs**

Fresh corn tortilla with spicy Mexican sauce. Scrambled or Fired

### **Continental**

French toast, granola yogurt, butter and jam

ALL BREAKFASTS INCLUDE ORANGE JUICE, COFFEE AND MILK

## APPETIZERS

### Ceviche

Fresh ceviche of the day with tortilla chips

### "Guacamole"

Guacamole with chips

### Breaded calamari

Breaded calamari with a variety of dips

### Cheese cubes

Cheese cubes with honey mustard sauce

### Tuna sashimi

Fresh Tuna sashimi with wasabi, ginger and soy

### Buffalo chicken wings

Buffalo chicken wings

### Chicken wings

Buffalo or Fried with ranch sauce

## SALADS

### Caesar

Parmesan, parsley, croutons and Caesar dressing

### Green

Lettuce, cherry tomato, cucumbers, black olives, cheese, parsley and balsamic dressing

### Mixed

Tomato, cucumber, carrot, corn, heart of palm, mango and avocado

— Dressing olive oil, lemon, mustard —

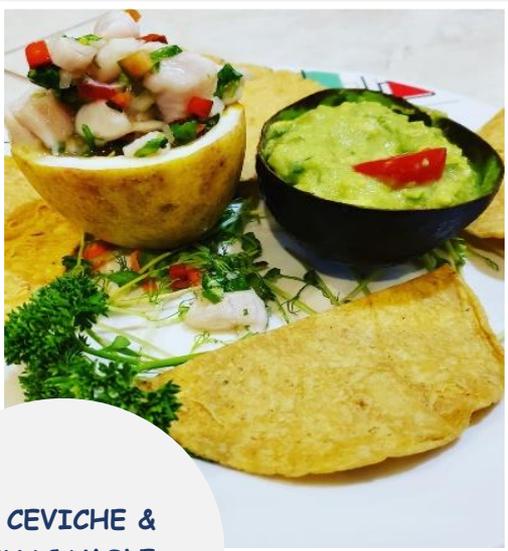
### Caprese salad

Tomato, white cheese, basil.

— Dressing olive oil, lemon, mustard —

### Tuna Pasta Salad

Penne pasta, tuna, celery, pepper, onion, cilantro, lime.



CEVICHE &  
GUACAMOLE



GREEN  
SALAD



MIX SALAD

## MAIN COURSES



## ESPECIALS

### “Mar y tierra” Mahi-mahi and meat

Fresh Mahi-mahi with choice cuts and meat

### Classic Burgers

Lettuce, tomato, cucumber, onion and cheese. Options: • Chicken • Fish • Meat

### Burritos

Flour tortilla, cheese, refried beans. Select from three options: • Chicken • Fish • Meat — Garnish: Salsa / Salad / Guacamole/ jalapeños/ sour cream —

## COSTA RICAN LUNCH

### Tico “Casados”

Rice, beans, green salad, ripe plantain. Select from 3 options: • Chicken • Fish • Meat.

### Typical Rices

- ❖ Chicken Rice. Sides: -French fries. - Green Salad
- ❖ Shrimp’s rice. Sides: -French fries. - Green Salad
- ❖ Vegetables rice. Sides: -French fries. - Green Salad

## SEA FOOD

### Garlic lobster

Fresh Lobster with a garlic butter

### Flaming shrimps

Fire roasted shrimp

### Shrimps brochette

Shrimps brochette with herb sauce

### Mahi Mahi

BBQ grilled Mahi-Mahi fillet with garlic butter sauce

### Tuna Sushi

Seared tuna served with a wasabi soy sauce

## CHICKEN

### Fajitas

Chicken fajitas with bell pepper and onions

### Grilled

Grilled with a hint of fresh herbs and spices

### Pomodoro

Chicken with fresh tomato sauce

### Tropical Mango

A delicious mix of sweet and tart flavors

### Honey Mustard

A classic sweet and spicy favorite





*GARLIC LOBSTER*



*FILLET MIGNON*



*SRIMP SPAGUETTI*

## **SPECIAL MEATS**

### **Beef fajitas**

Beef fajitas with bell peppers and onion

### **Filet mignon**

Filet mignon with Portobello mushrooms

### **Beef tenderloin**

Beef tenderloin with salsa, garlic, parsley, and olive oil.

### **Beef tenderloin**

Beef tenderloin with red wine sauce and apple

### **Beef tenderloin**

Beef tenderloin with green pepper sauce

## **SIDES**

- Baby Potatoes
- Baked Potatoes
- Potato Gratin
- French Fries
- Mashed Potatoes
- Mixed Vegetables
- Rice
- Salad

## **PASTA**

### **Shrimp spaghetti**

Jumbo shrimp in a delicious white cream sauce served over spaghetti.

### **Chicken Fettuccine Alfredo**

Chicken served with fettuccine tossed with the traditional rich and cheesy cream sauce.

### **Sea Food Pasta**

A mix of the freshest seafood cooked in a tomato and white wine sauce over spaghetti.

### **Spaguetti Pomodoro**

The classic tomato and basil sauce served with spaghetti.

### **Primavera Pasta**

Fresh and seasonal vegetables tossed in a light buttery cream sauce.

### **Lenguin**

Pasta with classic marinara sauce



## DESSERT

### **"Tres leches"**

A latin favorite made with three types of milk

### **Banana Flambé**

Sautéed Bananas with "Flor de caña" Liquor

### **Fruit salad**

Mix tropical fruit salad

### **Coconut Flan**

### **Chocolate cake**

A simple classic

### **Cinnamon and carrot cake**

Moist with a hint of cinnamon

### **Brownie and Ice cream**

Rich and dense



## **CHEF GERMAINE BRENES**

*My love for the gastronomy started since I was a kid. I began working as a dishwasher. Step by step I get the position of Chef's assistant for one of the best Hotels in the area.*

*Working with the most recognized Chef in Manuel Antonio for Hotels and Private homes, allowed me to improve my culinary skills and learn new techniques.*

*Vista Oceana gave me the opportunity to be the Official Chef, and I am honored to be part of this family.*

*I enjoy what I do, and my goal is making your culinary experience as memorable as possible!*

*Pura Vida!*