

We are proud to keep it local. Our meat is organic free-range, our fish is wild caught and our vegetables sourced from sustainable farms. Good food, that is also good for you.

Vegetarian Dishes

Spicy Dishes

## APPETIZERS

**Triple Mac 'n Cheese 8.5**  
Penne pasta smothered with our Three Cheese Mornay sauce.  
Add:  
*Truffle Cream 5.5*

**Buffalo Cauliflower Bites 12.5**  
Beer battered cauliflower wings with buffalo sauce.

**Free Range Chicken Wings 11.5**  
Served with celery and carrots  
Sambal : Grilled Habanero Sauce.  
Buffalo: Traditional flavor.

**Canastas de Patacón**  
Two patacones baskets, served with ceviche of:  
*Grilled Squid 12*  
*Grilled Octopus 13*  
*Yellow Fin Tuna 13.5*  
*Grilled Sauté Shrim 15*  
*Guacamole 9*

**Yucca Fries 4**  
**Potato Fries 4**

## LOCAL FAVOURITES

**Jerk Caribbean Casado**  
Rice and beans cooked with coconut milk, thyme and soft chilli, salad and fried sweet plantains. Every dish served with special jerk sauce.

*Free Range Chicken 12 | Fish 14 |*  
*Vegan Patty 14 | Shrimp 15*

**Ahi Tuna Poke Bowl 14**  
Fresh Tuna over Sushi rice, mango avocado, Soy sauce, Sriracha aioli and sesame seeds.

**Patty's Vegan Mushroom Risotto 14.5**  
Rich arborio rice, season sprouts fresh mushrooms, vegetables, white wine and cauliflower cream sauce.

+Add:  
*Fish or Chicken 5 | Shrimp 7*  
*Grilled Squid 6 | Truffle Cream 5.*

## BURGERS

All served on our artisanal housemade buns

**Maui Tuna Burger 14**  
Tuna belly seasoned with salt and pepper. Served with greens, avocado, truffle aioli and grilled pineapple.

**El Local Fish Sandwich 14**  
Deep fried fish (catch of the day), special mayonaise with smoked garlic oil, shaved 24 month Parmesan, radish and greens.

**Tony's Fried Chicken Sandwich 12**  
**Chick-Fil-A**  
Grass-Fed fried boneless chicken covered with spices, pickles and yogurt sauce.

**El Local Burger 12**  
Grass Fed Organic Beef, Cheddar cheese, greens, tomato, caramelized onions and truffle aioli.  
+Add:  
*Fried Egg 2, Avocado 2*

**House Veggie Burger 12**  
Amazing quinoa, beans, zucchini, garlic, onions, bell pepper vegan patty, picklens onion, truffe aioli, tomato & greens.





## WOOD FIRED PIZZAS

After 5 pm  
Size #14' / 8 slices

**Margarita 12**  
Tomato sauce, Mozzarella cheese, basil.

**4 Cheese 15.5**  
Gorgonzola, Bocconcini Mozzarella cheese, Grana Padano, tomato sauce.

**BBQ Chicken 15.5**  
Smoked BBQ tomato sauce, grilled chicken and garlic, tomato sauce, Mozzarella cheese, herbs.

**Veggie Dream 15.5**  
Onions, bell pepper, grilled mushrooms, smoked garlic oil, herbs.

**Spicy Meat Balls Pizza 14.5**  
Meatballs, bell pepper, tomato sauce, Mozzarella cheese, herbs.

## SALADS

**Caprese Salad 10**  
Fresh cut tomato, cherry tomato, homemade balsamic reduction, Bocconcini Mozzarella cheese, shaved Parmesan, basil leaves, dried oregano, lemon juice, extra virgin olive oil, salt and pepper.

**Grilled Caesar 10**  
Lightly grilled romaine lettuce, shaved 12 month Parmesan cheese, brioche crotons, homemade Cesar dressing.

**Arugula and Pears 14**  
*(Depending on availability, pears could be changed for apples)*  
Fresh cut arugula, Gorgonzola cheese, pears, nuts, extra virgin olive oil, lemon juice, salt and pepper.

+Add to any salad:  
*Fish filet / chicken 5 | Shrimp 7  
Squid 6*

## DESSERTS

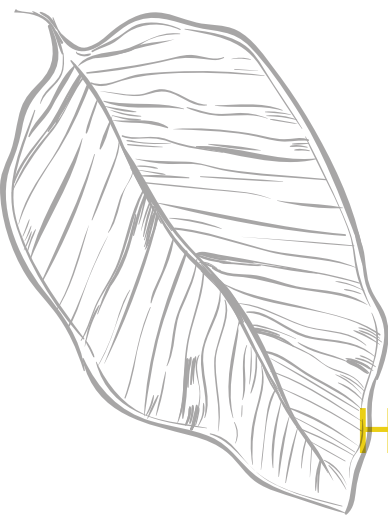
**Brownie (Vegan) 10.5**  
Our homemade brownie is dense, fudgy, moist, chewy, nutty and supremely chocolatey. Served warm with ice cream on top of a strawberry & wine sauce.

**Spacialle's Cheesecake 12**  
Our director loves to bake. She makes our incredible NY Style cheesecake and shortbread crust. Topped with seasonal fruits.

**Vegan Panna Cotta 11**  
Made with homemade coconut / almond milk and agar agar and served with fruits.

Ask for our Chef's Specialties!

*All of our menu is subject to seasonal products' availability. We understand that this takes longer to produce or cultivate. Our mission is to keep our products fresh, hormone free, organic, wild caught and free range while supporting local producers, and at same time, we are caring for the land & animals. In this way we take care of you with our high quality food. Our vision is to share happiness and good moments with our beloved people through delicious, fresh and healthy meals while working toward the greater good for our employees, community and environment.*



## House Cocktails

### Classic Margarita 9

Tart, zingy and satisfying...Tequila, Triple Sec, Salt and Fresh Lime.

### Passion Fruit Margarita 9

Con amor... Classic W house passionfruit juice and syrup.

### Spicy Margarita 9

A regular's favorite... Classic W Chilli infused lime, Turmeric infusion.

+Best with:

*Don Julio Añejo 15.5 | Don Julio Reposado 12*

*Don Julio Blanco 9.5 | Mezcal 16.6*

*Aha Toro Añejo 20*

### George's Penicillin 10

Almost too drinkable... JB Scotch, honey, ginger syrup, secrets.

+Best with:

*Johnnie Walker Black Label 15 | Glenfidich 20*

### Negroni 9

Rosso Vermouth, Campari, Bombay Gin & orange twist.

+Best with:

*Hendricks Gin 15*

### Gin & Tonic 9

The UK classic. Very Refreshing. Gin Bombay, Tonic water and lime.

+Best with:

*Hendricks Gin. 15*

### El Local Mojito 9

A minty mix of Rum, lime, brown, sugar and a dash of soda

+Best with:

*Zacapa Rum 15.5 | Flor de Caña Rum 13.5*

### Cuba Libre 9

Nosara Old school favorite... Rum, coke and lime.

+Best with:

*Venezuelan Diplomático Rum 20*

*Guatemalan Zacapa Rum 15.5*

*Nicaraguan Flor de Caña 13.5*

### Bucha Mule 8

Island Roots Kombucha, Vodka, Lime & and Ginger syrup.

+Best with:

*Tito's Vodka 12 | Grey Goose Vodka 13*

### Bourbon Kombucha 10

Boho Kombucha with Bourbon and Lime.

## Kombuchas 16 oz

### Boho 9

Smooth, spiced, refreshing. Made of Hibiscus, tea, anis, vanilla, pink pepper

### Island Roots 9

Emblematic ginger, turmeric, black pepper vanilla and green tea.

### Purple Rain 9

Lavender & Chamomile

## Fruit Juice & Fizzers

Juices change during the season

### Lemonade. 4

### Pinapple. 4

### Passion Fruit. 7

### Blackberry-Basil. 7

### Passion fruit-Mint. 7

### Soda. 4

Prices in USD. Retail tax added. Please note 10% gratuity will be added to your bill







Our selection of independent handcrafted beers from our partners at Costa Rica's Craft Brewing Co. Recognized as one of the top 100 craft breweries in the world started as a dream right here in beautiful Nosara.

## BEERS ON TAP

Join the craft beer revolution!  
Selection of Seasonal Beers Always Rotating. Just Ask!

### Marbella Tropical Session Ale 3.9%

Light body with subtle flavors of tropical fruits. Smooth clean finish  
4.5 (12oz) | 6 (16oz)

### Libertas Tropical Golden Ale 4.7%

Golden, balanced and with full flavor. Bouquet of citrus notes and honey malt.  
5.5 (12oz) | 6.5 (16oz)

### Segua Red Ale 5.0%

With spicy fruity and flower aromas and it is crisp, balanced with a full flavored body.  
5.5 (12oz) | 6.5 (16oz)

### Indomito India Pale Ale 7.6%

Dark golden color. Heavy aroma of tropical fruits, citrus and hops. Medium body.  
6 (12oz) | 7.5 (16oz)

### Papagayo Beach Lager 4.5%

Easy drink traditional Lager. Clean bright and refreshing.  
4.5(12oz) | 6 (16oz)

### Papagayo Passion Fruit Ale 5.5%

Light, Golden Pale Ale with local passion fruit and subtle hoppiness.  
4.5(12oz) | 6 (16oz)

### Papagayo Tropica IPA 6.2%

Intense tropical fruit aroma, crisp, juicy hop flavor  
4.5 (12oz) | 6 (16oz)

## WINE

Handpicked by our Sommelier

### White - by the glass

Les Petites Jamelles Blanco. Vin de Pays d'Oc...Languedoc France...White grenache. 9

Pazo Pegullal. Rais Baix...España... Albariño. 6.5

### Red - by the glass

Les Petites Jamelles. Vin de Pays d'Oc...Languedoc France...Grenache. 9

Lapostolle...Valle de Colchagua..Chile ... Carmenere 9.9

### Rose - by the glass

Les Petites Jamelles Rose...Vin de Pays d'Oc...Languedoc France...Grenache. 9

### Sparkling - by the bottle

Cave de Wissembourg Cavalier...Blanc de Blancs Brut...Alsace France...Pinot Blanc, Riesling and Sylvaner. 38

15-02...D.O...Cava...Cava Rosé. 38

### Rose - by the bottle

Chateau Barbe Belle. AOC...Coteaux d'Aix-en-Provence France...Grenache-Cinsault. 41.5

### White - by the bottle

Domaine Preignes le Vieux. IGP Pays d'Oc...Languedoc France...Viognier. 41.5

Indomita. Gran Reserva...Valle de Lontue, Chile...Chardonnay. 36

Chateau Haut Maginet AOC...Bordeaux, France...Sauvignon Blanc-Semillon. 44

Finca Cayeta...Rias Baixas...Albariño. 45

Pipa...España...Airen. 25

Yaya...Germany...Weissburgunder. 35

### Red - by the bottle

Chateau Haut Maginet AOC...Bordeaux France...Cabernet Sauvignon-Merlot. 44

Reserva...Valle de Aminga...La Rioja Argentina...Cabernet Sauvignon. 36

Ñok...Rioja...Tempranillo. 38

OES...Rioja...Tempranillo. 38

Casa Balseca. Rivera del Duero... Roble... Tinto Fino...España. 34

Guímaro. Riveira Sacra....España. 28

Prices in USD. Retail tax added. Please note 10% gratuity will be added to your bill





# BREAKFAST MENU

Good morning! Breakfast is regarded as the most important meal of the day, that's why we have gone the extra mile to find the best locally sourced fresh produce to give you a real local breakfast experience.

Coffe or juice included



### Sunrise. 8

Love your gut!  
Homemade granola, seasonal selection of fruits with artisanal yogurt or vegan coconut yogurt.

### Huevos Rancheros. 9

Empiece su día con huevos!  
Two handmade tortillas slightly fried, refried beans, homemade smoked tomato sauce prepared with garlic, bell pepper, cumin and dried chile campana. Served with fried eggs, avocado, fresh local cheese and scallions on top. Authentic Mexican style!

### Costa Rican Breakfast. 11

Full tank for the day!  
Classic herb Nicoyano Gallo Pinto, handmade tortillas, fried plantains. Fresh local cheese and eggs of your preference.

## Because we love you...



### Vegan Tacos. 9

Clean energy!  
Three handmade tortillas, grilled vegetable, beans, avocado, pickled onions and cilanter

### French Toast . 8

Two homemade brioche bread toasts served with maple syrup and seasonal fruit.

### Banana Pancakes. 8

Stack of three homemade banana pancakes served with maple syrup and seasonal fruit.

### Costa Rican Burrito. 10

Ready to go!  
Gallo pinto, cheddar cheese, eggs, avocado and pico de gallo. All wrapped up in our flour tortilla.

+ Best with:

*Side of fruits 2 / organic maple syrup 3*

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## Sides

Two farm fresh eggs. 3

Fresh squeezed, organic, local orange juice. 3

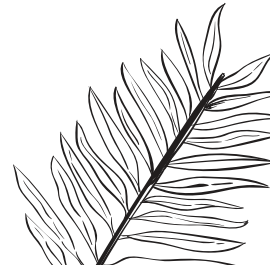
Two multigrain toasts w/ guacamole. 8

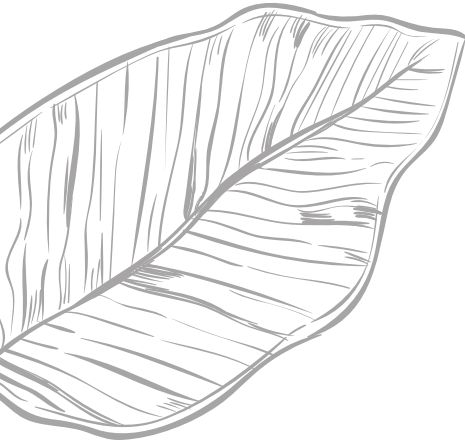
Avocado 3

Granola. 4

Medium toast coffee cup. 3

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# SMOOTHIES

*Start your day with our alchemist's combinations to nurture your body!  
Our compromise is to bring you health and a clean source of energy to your day.  
That's why you'll find real flavors and no added sugars in our smoothies.*

## Our smoothies are 16oz of wellness!



**Ambar. 7**  
To my soul!  
Orange juice, banana, cacao nibs, strawberries, vanilla.

**Vida Sana. 7**  
Alcalize your body!  
Local greens, ginger, lime, banana.



**Cocoberry. 7**  
Tasty!  
Coconut water, mixed berries, pineapple, banana.

**Gardens. 7**  
Twist of flavors!  
Orange juice, pineapple, mango, papaya.



**Add+**  
**Whey protein powder. 3**  
**Vegan protein powder. 3**

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# Chef's Specialties



## VEGAN DISHES

### Crudo. 10

Raw zucchini, dill, salt, pepper, olive oil, mushrooms, purple onion and chili flakes

### Papaya Salad. 10

Green papaya, chili flakes, carrot, ginger, lime, cashew nuts, salt & pepper.



## PROTEINS, PASTA & VEGETARIAN

### Ceviche

#### Deluxe. 12

Sea bass, onion, cilantro, lime, dragon fruit, salt and pepper accompanied with peach palm and truffle aioli

#### Classic. 10

Sashimi slices catch of the day, serve with lime, chili flakes, onion, cilantro accompanied with peach palm w/ truffle aioli

### Steak and Fries. 20

Homemade paprika fries, Grass Fed Sirloin cooked over open fire with green chimichurri.

### Pasta and Shrimps. 17

Spaghetti, lime, grana Padano, garlic, chili flakes and shrimps.

### Pasta Tartufo. 17

Spaghetti, black truffle cream served with grilled mushrooms.

### Fried Thai Shrimp Rice 18

Fried rice cooked with sesame oil, cashew nuts, shrimps, spring onion, sesame seed, ginger, chili powder served with soy marinated poached egg.

Prices in USD. Please note retail tax + 10% gratuity will be added to your bill



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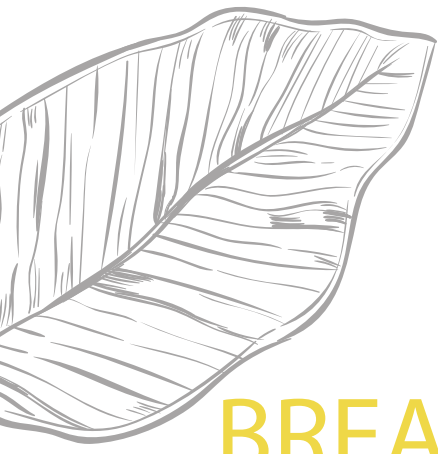
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# BREAKFAST MENU

¡Buenos días! El desayuno es considerado como la comida más importante del día, es por eso que hemos hecho un esfuerzo adicional para encontrar los mejores productos frescos de origen regional para brindarle una verdadera experiencia de desayuno local.

Jugo de naranja o café incluido en el menú.



### Sunrise. 8

¡Ama tu salud digestiva!  
Granola casera, selección de frutas de temporada con yogurt artesanal o como opción vegana, yogurt de coco casero.

### Costa Rican Breakfast. 11

¡Tanque lleno para el todo el día!  
Gallo Pinto clásico nicoyano, tortillas hechas a mano, queso fresco, plátanos y huevos al gusto.



### Tacos Veganos. 9

¡Lleno de energía limpia!  
Vegetales a la parrilla, aguacate, cebolla encurtida, culantro y frijoles refrito sobre tres tortillas hechas a mano.

### Costa Rican Burrito. 10

¡Listo para ir!  
Gallo pinto, queso cheddar, huevos, aguacate y tomate fresco picado, envuelto en una tortilla de harina.

### Huevos Rancheros. 9

¡Empiece su día con huevos!  
Dos tortillas hechas a mano ligeramente fritas, frijoles refritos, salsa de tomate casera preparada con ajo, pimiento morrón, ajo, comino y chile seco campana, huevos fritos, aguacate y cebollinos. Auténtico estilo mexicano!

## Porque te amamos...

### Tostadas Francesas. 8

Dos tostadas francesas de pan brioche hecho en casa, servido con sirope de maple y frutas de temporada.

### Panqueques de Banano. 8

tres panqueques de banano hechos en casa servido con sirope de maple y frutas de temporada.

+ Añade:

**Guarnición de frutas 2 / sirope de maple orgánico 3**

## Extras

Dos huevos frescos de granja. 3

Tostadas multigrano con aguacate. 7

Granola. 4

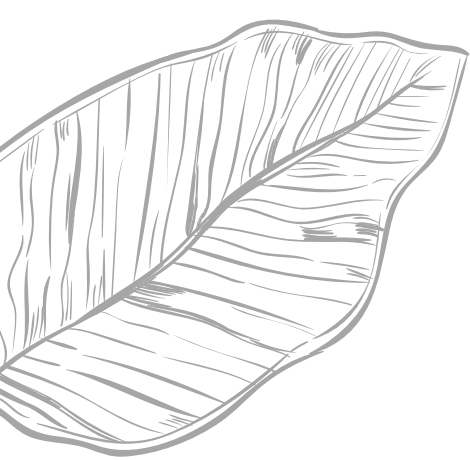
Zumo de naranja local recién exprimido, orgánico. 3

Aguacate. 3

Taza de café tueste mediano. 3

Precios en USD. Tenga en cuenta que se agregarán impuestos y un 10% de servicio a su factura.





# SMOOTHIES

Comienza tu día con las combinaciones de nuestro alquimista para nutrir tu cuerpo!  
Nuestro compromiso es brindarle salud y una fuente limpia de energía para el día.  
Es por eso que encontrará sabores reales y sin azúcares agregados en nuestros batidos.

## ¡Nuestros batidos tienen 16 oz de bienestar!

### Ambar. 7

Directo al alma!  
Jugo de naranja, banano, fresas, semillas de cacao, vainilla.

### Vida Sana. 7

¡Alcaliza tu cuerpo!  
Acelga, espinaca, col rizada, jengibre, lima, plátano.

### Cocoberry. 7

¡Sabroso!  
Agua de coco, bayas mixtas, piña, banano.

### Gardens. 7

Giro de sabores!  
Zumo de naranja, piña, mango, papaya.

### Añade+

Proteína de suero de leche en polvo  
Proteína vegana en polvo

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# Chef's Specialties



## PLATOS VEGANOS

Crudo. 10

Zuquini crudo, eneldo, cebolla morada, sal, pimienta.

## Ensalada de Papaya Verde. 10

Papaya verde, chile deshidratado, zanahoria, semillas de marañón, limón, sal y pimienta.

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## PASTA, PROTEÍNAS & VEGETARIANOS



### Ceviche

Deluxe. 12

Corvina, cebolla morada, cilantro, limón, sal, pimienta, pitahaya, pejibaye y alioli de trufas.

Clásico. 10

Pesca del día, limón, sal, cebolla morada, cilantro, pejibaye, alioli de trufa

### Sirloin con Papas Fritas. 20

Papas fritas sazonadas con paprika, Grass Fed Sirloin a la parrilla servido con pico de gallo y chimichurri.

### Pasta & Camarones. 17

Espagueti, limón, camarones, chile en escamas, ajo, sal y pimienta.

### Pasta al Tartufo. 17

Espagueti, trufas negras y crema.

### Arroz frito con Camarones

y

### Huevo Pochado 18

Combinación asiática de arroz, aceite de sésamo, jengibre, camarones, chile en polvo, ajo, cebollinos, semillas de marañón servido con un huevo pochado y marinado en salsa soya.



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