PANDORA RESTAURANTE

Hotel Villa San Ignacio, Alajuela, Costa Rica

APPETIZERS

AZTEC SOUP — $6
A milder version of the Mexican classic, served with avocado, crumbled Turrialba cheese, and fresh tortilla chips

ENYUCADOS — $5
Fried yucca stuffed with your choice of bacon or mozzarella cheese. Served with chipotle mayo

PEJIBAYE HUMMUS & PITA — $6
Toasted pita served with chickpea and peach palm hummus

POÁS SALAD — $8
Mixed lettuces with avocado, onion, carrots, strawberries, and croutons, served with your choice of dressing

Half portion — $5

PESTO PATACONES — $7
Patacones with pesto, veggies and mushrooms, bean puree and sliced avocado

Plain patacones, bean puree and pico de gallo — $5

GRIPPERS

BAGEL BURGER — $11
Spiced hamburger patty or breaded chicken breast on a homemade bagel, with mozzarella and ham, pickles, lettuce, and tomato, served with fries

CUBAN SANDWICH — $11
Toasted bread with pulled pork in Cuban mojo, ham and cheese, pickles, and mustard, served with fries

Half portion — $6

TICO SANDWICH — $9
Toasted bread with black beans, Turrialba cheese, tomato, lettuce, avocado, Lizano Sauce, and mustard, served with fries

Half portion — $5

FAJITAS TICAS
Fajitas served with BBQ sauce and sautéed veggies, served with mixed chips, pico de gallo and refried black beans

Steak fajitas — $12
Chicken fajitas — $11
Vegetarian fajitas — $8

FISH TACOS — $11
Fried breaded fish, seasonal fruit salsa, avocado, jalapeño peppers

Vegan Cauliflower — $8

Tinga Chicken — $9

ENTREES

CHORILLANA STEAK — $20
Sliced tenderloin, sliced tomato and onion, soy-balsamic sauce; served with hand cut potatoes and white rice

CHIMICHURRI STEAK — $22
Tenderloin medallion, herb chimichurri, potato puree, sautéed spinach

CARNE EN SALSA — $10
Costa Rican-Style shredded beef prepared in red sauce with spices, served with rice, beans, salad, and fried plantains

SEARED TUNA — $21
Tuna filet coated in sesame seed seared to term, Ponzu sauce, salad and potato puree

COCONUT FISH — $12
Coconut crusted tilapia, passion fruit sauce, potato puree and mixed steamed vegetables

PARGO — $16
Pan fried red snapper filet served with a spicy sauce, coconut rice and sautéed vegetables

SEAFOOD MIX — $18
Mixed seafood with your choice of pomodoro, garlic, or white sauce. Served with rice, vegetables and salad

PEJIBAYE CHICKEN — $14
Pan fried chicken breast, peach palm sauce, potato puree, mixed vegetables with sliced almond.

ROSEMARY CHICKEN — $12
Chicken breast simmered in figs, red wine and rosemary, hand cut roasted potato, garlic green beans

COSTA RICAN STYLE RICES
Traditional Costa Rican rice dishes, served with house salad

Rice with Chicken — $8
Rice with Shrimp — $11
Rice with Seafood — $12
Vegetarian Rice — $7
Substitute Rice for Quinoa, extra — $3

DESSERTS & COFFEE

BANANA FLAMBE — $5
ARROZ CON LECHE — $5
COCONUT FLAN — $5
ESPRESSO — $3
CAPPUCCINO — $4
COFFEE — $2
TEA — $3
ICED TEA — $3

★ HAPPY HOUR ★
Everyday 50% on selected cocktails
6-7:00 PM

COCKTAILS

MOJITO — $7
Bacardí, Lime Juice, Mint, Soda, Syrup

STRAWBERRY DAIQUIRI — $7
Bacardí Blended with Lime Juice and Strawberries

PIÑA COLADA — $9
Rum, Pineapple, Evaporated Milk, Coconut Cream

CUCUMBER COLLINS — $9
Vodka, Fresh Cucumber, Lime Juice, and Syrup

MARGARITA — $9
Tequila, Triple Sec, Lime Juice

GUARO PASSION — $7
Cacique, Passion Fruit, and Club Soda

GUARO SOUR — $7
Cacique, Lime Juice, and Syrup

PANDORA — $7
Cacique, Orange Juice, Coconut Cream, Pineapple, Strawberry, and Grenadine

BLENDED

VIRGIN PIÑA COLADA — $7
Pineapple, Evaporated Milk, Coconut Cream

VIRGIN MOJITO — $5
Lime Juice, Mint, Soda, Syrup

NATURAL JUICE W/MILK — $5

NATURAL JUICE W/WATER — $4

BY THE GLASS

INDÓMITA, CHILE — $6
Cabernet Sauvignon, Merlot, Chardonnay, or Sauvignon Blanc

DAILY FEATURED WINE — $8

SANGRÍA — $8
Red Wine, Brandy, Soda, and Fresh Fruit

BEER

IMPERIAL/LIGHT/SILVER — $3
PILSEN — $3
CRAFT BEER — $6

SODAS

COCA COLA/LIGHT — $2
SODA/FRESCA/GINGER ALE — $2
BOTTLED WATER 1L — $4

All prices include 13% IVA (VAT) and 10% service tax
Please talk to your waiter about food allergies or special requirements