

# PANDORA RESTAURANTE

## STARTERS

### SOPA AZTECA | \$8

A milder version of the Mexican Classic. Tomato base with Chicken & garnished with cheese, avocado & tortilla strips

### GARDEN SALAD | \$7

Greens & garden veggies with your choice of dressing

### HOUSE SALAD | \$8

Greens, mixed fresh herbs, cherry tomato, cucumber, red onion, fried chickpeas, lime & olive oil dressing. Choice of Turrialba cheese or avocado

### CEVICHE PALMITO | \$7

Heart of Palm, onion, sweet & hot peppers with salt, pepper & lime juice

### PATACONE PLATTER | \$8

Fried plantains topped with pesto, mushrooms, avocado & greens garnish

### CHIP TRIO | \$6

Chips, pico de gallo & bean pure

### HUMMUS | \$8

Pejibaye Hummus served with toasted pita bread, carrot & cucumber garnish

### PITA PIZZA | \$7

Pita crust, tomato sauce, mozzarella, mushrooms & basil

## SMALL PLATES

### FISH TACOS | \$12

Fried tilapia, fresh salsa, cabbage, avocado

### FAJITA MELT | \$12

Grilled sandwich with chicken, mozzarella, caramelized onion, jalapeño & pico de gallo.

### GRILLED CHEESE | \$9

Mozzarella, sliced tomato, pesto

### CHICKEN NUGGETS | \$8

Served with a side of French Fries

## MAIN PLATES

### PESCADO COCO | \$14

Tilapia with breaded coconut crust passionfruit, potato pure & vegetables

### HERB CHICKEN | \$14

Chicken breast filet sautéed in herbs, served with potato pure & vegetables

### CASADO | \$12

Rice, beans, sweet plantains & salad served with your choice of grilled chicken, fish or sautéed vegetables.

### ARROZ CON POLLO | \$9

Costa Rican fried rice prepared with chicken or vegetarian.