

PANDORA RESTAURANTE

STARTERS

QUINOA SALAD | \$9

Quinoa, roasted spiced cauliflower, mango, mint, red pepper, onion, tomato & lime vinaigrette

HOUSE SALAD | \$8

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

SOPA AZTECA | \$8

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

CEVICHE PALMITO | \$7

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

PATACON PLATTER | \$8

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

CHIP TRIO | \$6

Chips, pico de gallo, refried beans, guacamole

HUMMUS | \$8

Pejibaye hummus served with toasted pita bread

PITA PIZZA | \$7

Pita crust, tomato sauce, mozzarella, mushrooms & basil

SMALL PLATES

FISH TACOS | \$12

Fried tilapia, fresh salsa, cabbage, avocado.
🌱 Available vegan: Sweet & spicy plantain, roasted corn, beans, pepper, cherry tomato, cilantro chimichurri

FAJITA MELT | \$12

Grilled ciabatta, chicken fajitas, mozzarella, caramelized onion, jalapeño & pico de gallo

CAPRESE MELT | \$9

Grilled ciabatta, mozzarella, sliced tomato & pesto

CHICKEN NUGGETS & FRIES | \$8

MAIN PLATES

PESCADO COCO | \$14

Tilapia breaded in coconut crust & deep fried, passionfruit sauce, white rice, black beans, sweet plantains

HERB CHICKEN | \$14

Chicken breast sautéed with fresh herbs, mashed potato, mixed vegetables.

🌱 Available vegetarian: Herb portobello

CURRIED GARBANZOS | \$13

Garbanzos, chicken, veggies, coconut curry, cilantro, lime. Prepared mild or spicy & served with white rice.

🌱 Available vegan with extra veggies