

COSTA RICA

SENSORIAL & SUSTAINABLE

€7.995 EACH

SLOTH / GIN & TONIC

National symbol of Costa Rica, motivated by its leaf-based diet.
Tanquetay Ten Gin, Costa Rican leaves, NATU tonic with green apple.



GOLDEN TOAD / OLD FASHIONED

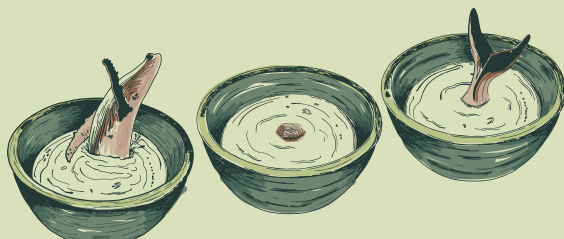
Inspired by the extinct Golden Toad's habitat since 1989.
Torres Brandy, Almond Liqueur, Ripe Plantain Liqueur, Black Tea, Amaro Fernet.

MONTEVERDE / RUM TONIC

Inspired by the Cloud Forest. Runner-up in the Latin American Sustainable Cocktail Competition 2022.
Flor de Caña 12 Rum, Rosemary, Physalis, Coffee, Homemade Bitters, Tonic Water.

MARINO BALLENA / MARTINI

Costa Rica's National Park, a prime spot for Humpback Whale watching.
A tasting of 3 martinis:
 1.1 Jerez & Algae
 1.2 Gin & Oysters
 1.3 Prince of the Apostles gin and coconut



MICROCLIMATES / PUNCH

We demonstrate how a cocktail can completely change with altitude variations.
Irish Whiskey with Candied Figs, Physalis, Blackberries, Kingdom Bitters, Britvic Tonic Water.

DINAMU / SPRITZ

Bribri indigenous culture, the spirit of the jaguar descending the river in search of cacao.
Don Julio Blanco Tequila, Aromatized Wine, Orange Bitters, Guava, Chocolate

VOLCANOES / KINGSTON NEGRONI

A tribute to Costa Rica's volcanoes and the emotions they inspire.
Flor de Caña 12 Rum, Bitter, Sweet Vermouth, Goat Cheese, Beetroot, White Chocolate.

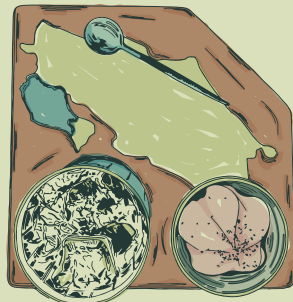


NANDO & TULIA / WHISKY SOUR

Our evolving cocktail, which will change its ingredients inspired by our ice cream shop.
Michter's Bourbon, Lime, Chocolate Bitters, Strawberries, Everlasting Young Cow Milk.

CLODOMIRO PICADO / PENICILLINE

Costa Rican scientist, pioneer in research on snakes and venoms.
Guaro with Brown Butter, Turmeric Cordial, Eucalyptus and Spices, Plantain Honey.



BLUE ZONE / MEZCALITA

Inspired by Nicoya, home to some of the world's longest-living people.
Siete Misterios Doba-Yej Mezcal (Grilled Corn), Nixtamalized Corn Liqueur, Lime, Pumpkin.

COCO ISLAND / PIÑA COLADA

Costa Rican island with the world's highest concentrations of sharks.
Flor de Caña Cristalino, Pineapple and Coconut, Aromatized Wine, Eucalyptus, Hazelnut Liqueur.

COSTA RICA COFFEE / ESPRESSO MARTINI

Vandola coffee extraction method, inspired by specialty coffee.
Tito's Vodka, Rose Liqueur, Blackberry and Pineapple Syrup.

natu.cr



VAT AND SERVICE INCLUDED

 Opc. Mocktail 

 Vegan  Dairy  Gluten  Seafood  Egg  Fish  Nuts

FOOD

BURRATA €7.995

Candied and smoked seeds, orange supremes, dehydrated apple, basil oil, pea purée, fig and apple purée

RAW SNAPPER €6.150

Watermelon aguachile, creamy avocado, plantain crisp, wild cilantro oil, fresh red onion.

GRATIN CASSEROLE (VEGGIE) €6.765

Fennel, potato cream, gratinated MonteRico cheese, bread crumbs, pickled mustard.

OCTOPUS CROQUETTES €4.920

Squid ink aioli.

VEGAN CROQUETTES €4.305

Chickpeas, quinoa, lentils, eggplant cream, burnt carrot purée.

HUEYOS ROTOS €6.150

Fried potatoes chips, low-temperature egg yolk, truffle oil, Serrano ham parsley.

BEEF SUBSTANCE SOUP €4.305

Vegetable broth with beef ribs.

CHICKEN WAFFLES €6.765

Spicy honey.

OCTOPUS €9.840

Candied and fried potatoes, roasted tomato romesco sauce, fermented lacto mayonnaise, smoked paprika.

SKIRT STEAK PRIME €23.370

300gr. of prime skirt steak with two sides.

MANGO COCONUT RICE WITH SHRIMP €9.225

Creamy avocado, ponzu with ginger and grapefruit, wakame seaweed, lime caviar, crispy rice.

CATCH OF THE DAY €7.380

Sweet potato curry and coconut sauce, yogurt cream with coconut fat, yucca fritter.

ROASTED PIGLET €9.225

Goat cheese, roasted vegetables, chimichurri, apple compote.

BEEF RIB €11.685

Cooked at low temperature. Potato foam, red wine sauce.

NANDO BURGER €9.840

Angus patty, bacon, cheddar cheese pickles and mushrooms. With french fries.

PLANT-BASED BURGER €9.840

Smoked eggplant, chickpea-lentil-spinach-oat patty, mushrooms, vegan provolone cheese. With french fries.

VEGAN NACHOS €9.840

Chili beans, corn tortillas, potato cheese sauce, fried garlic and sunflower seed aioli, creamy avocado, jalapeño, pico de gallo, sautéed mushrooms,

SIDES €4.305 EACH

-Sautéed mushrooms.
-Vegetales.
-Mashed potatoes
-French fries

DESSERTS €6.150 EACH

Ask about the daily specials.

natu.cr



VAT AND SERVICE INCLUDED