



Menu

Cloud Forest Lodge



Prices include 13% VAT and 10% service tax.

DRINKS

Menu

Non alcoholic

FRESH FRUIT SMOOTHIES _____	₱ 2.750
SPARKLING WATER 750ML _____	₱ 4.400
STILL WATER 750ML _____	₱ 3.300
SODAS _____	₱ 2.205
MOCKTAILS _____	₱ 3.600
MILKSHAKES* _____	₱ 3.300

**Plant-based option.*

Beer



NATIONAL BEER _____	₱ 2.750
CRAFT BEER _____	₱ 4.950

LUNCH

Menu

APPETIZERS

ROASTED TOMATO

SOUP   _____ ₡ 9.000

Made with vegetable broth and served with a local fresh cheese grissino and tomato jam.




**Plant-based option.*

CAPRESE

SALAD   _____ ₡ 8.000

Arugula leaves, bocconcini cheese, white beans, fermented cherry tomatoes, and pesto.

BROCCOLI


BOWL    _____ ₡ 9.000

Crispy florets, quinoa, sauteed vegetables, ricotta cheese, and white balsamic dressing.

ARANCINI    _____ ₡ 8.000


Rice croquettes stuffed with vegetables and parmesan cheese. Served with mango chutney, pickled chayote, and pistachio.

GREEN BANANA

CEVICHE  _____ ₡ 5.000

Cured and marinated in lemon juice with ginger, pepper, onion, and cilantro. Served with plantain chips.

COSTA RICAN

CEVICHE  _____ ₡ 9.000

Cured and marinated in lime juice with ginger, ají chili, and onion. Served with crispy fried green plantain.

TUNA TARTARE  _____ ₡ 9.000

Made with avocado, tomato, onion, and cilantro with a soy and citrus marinade. Served with a plantain toast and green papaya salad.

MAIN COURSE

FOREST SALAD    _____ ₡ 10.500

An assortment of lettuce varieties, crispy pasture-raised egg, vegetables, avocado and Parmesan cheese as well as your choice of protein: grilled chicken breast or tataki-style tuna. Served with homemade pita bread and balsamic vinegar or apple cider vinegar dressing with Dijon mustard.

**Plant-based option.*

TAGLIATELLE   _____ ₡ 13.000

Homemade pasta with natural tomato sauce, mushrooms, local buffalo mozzarella, and basil.

SNAPPER FILLET _____ ₡ 16.000

Grilled with tomato sauce, seafood, bisque, herbs, and lemon. Served with confit potatoes.

GALLINA ACHIOTADA _____ ₡ 12.000

Free-range chicken simmered with annatto. Served with brothy rice with potatoes, spices, and homemade corn tortilla.

CASADO _____ ₡ 12.000

Rice, beans, green banana hash, and ripe plantains. Served with homemade corn tortillas and your grilled protein of choice: beef, fish, or chicken.

**Plant-based option.*

CHIFRIJO _____ ₡ 12.000

Rice and tender beans base, Pico de Gallo, avocado, pork belly, jalapeños, and homemade tortilla chips.

**Plant-based option.*

DELMONICO STEAK _____ ₡ 16.000

Grilled and served with roasted broccoli, mushrooms, spinach, asparagus, and red chimichurri sauce.

TENDER BEANS  _____ ₡ 12.000

Served in a bowl, with natural tomato sauce, beef meatballs, spicy chili, and coconut jasmine rice.

**Plant-based option.*



GLUTEN



DAIRY



NUTS





PLANT-BASED






SPICY


BURGERS AND SANDWICHES

DEL BOSQUE BURGER   _____ ₡ 11.000


Homemade brioche bun, grilled Angus beef patty, caramelized onion, fresh vegetables, bacon, cheddar cheese, and avocado. Served with fried potatoes.

VEGETARIAN BURGER     _____ ₡ 10.000

Homemade brioche bread, 'Beyond Meat' (plant-based vegan meat), fresh vegetables, vegan cheese. Served with fried potatoes.




PULLED PORK  _____ ₡ 9.000

Homemade ciabatta bread and chips, slow-cooked shredded pork, mustard aioli, and caramelized cabbage.




PITA WRAP   _____ ₡ 9.000

Flour tortilla filled with crispy pork or chicken, avocado, yogurt dressing, onion, and tomato. Served with fried potatoes.



SOURDOUGH PIZZA

MARGHERITA    _____ ₡ 8.500



Homemade tomato sauce, fresh basil, and mozzarella.

PEPPERONI    _____ ₡ 9.000



Salami, spicy pepperoni, bacon, homemade tomato sauce, and mozzarella.

VEGAN   _____ ₡ 9.000

Mixed vegetables, homemade tomato sauce, and mozzarella vegan cheese.



SHRIMP    _____ ₡ 11.000

Avocado, cilantro pesto, homemade tomato sauce, and mozzarella.



PROSCIUTTO   _____ ₡ 9.000

Arugula, Grana Padano cheese, homemade tomato sauce, and mozzarella.


CHILDREN'S Menu

BOLOGNESE PASTA   _____ ₱ 8.500

Fettuccine, homemade tomato sauce, and ground beef. Served with grated parmesan cheese.

GREEN PASTA   _____ ₱ 8.500


Fettuccine in spinach pesto sauce. Served with grated parmesan cheese.

POMODORO PASTA   _____ ₱ 8.500


Fettuccine, homemade tomato sauce. Served with grated parmesan cheese.

BUTTER AND CHEESE PASTA   _____ ₱ 8.500



Fettuccine with butter and grated parmesan cheese.

CHICKEN FINGERS  _____ ₱ 7.500

Crunchy panko breaded chicken breast strips. Served with fried potatoes.

FISH FINGERS  _____ ₱ 7.500

Crunchy panko breaded fish fillet strips. Served with fried potatoes.

CHEESEBURGER   _____ ₱ 6.500

Premium beef patty on a homemade bun with melted cheese. Served with fried potatoes.



GLUTEN



DAIRY



NUTS



PLANT-BASED




SPICY

DINNER

Menu

APPETIZERS

MUSHROOM

SOUP    _____ ₱ 9.000

Made with vegetable broth and a variety of mushrooms. Served with fresh parsley and sourdough croutons.


SOPA NEGRA   _____ ₱ 8.000

Made with bean broth, fresh herbs, avocado, and crispy pasture-raised egg.

CALDOSA _____ ₱ 9.000

Cured sea bass slices, *leche de tigre* mayonnaise, corn tortilla chips, and shrimp ham.

BURRATA

SALAD   _____ ₱ 8.000

Fermented cherry tomatoes, arugula, buffalo burrata cheese, pita chips, and sun-dried tomato red pesto.

GRILLED OCTOPUS

VIGORÓN _____ ₱ 9.000

Tapioca and squid ink crisp, cassava with mojo, tomato piccata, and fermented cabbage.

ENYUCADO  _____ ₱ 9.000

Cassava croquette filled with beef, homemade cilantro mayonnaise, tomato paste, and olive crumbs.

**Plant-based option.*


MAIN COURSE

EL BOSQUE RICE  _____ ₱ 16.000

Risotto style with smoked pork belly and local mushrooms. Served with truffle oil, parmesan cheese, and crispy kale.

**Plant-based option.*

CAULIFLOWER

STEAK  _____ ₱ 11.000

Grilled with tahini and lemon dressing. Served with wild rice, jasmine, mushrooms, onions, pine nuts, and parsley.

TORTELLINI    _____ ₱ 17.000


Homemade pasta stuffed with shrimp, spinach, goat cheese, and mushrooms. Served with shrimp bisque, fermented cherry tomatoes, and toasted cashews.

SEA BASS  _____ ₱ 17.000

Pejibaye curry sauce, herbs crisp, cassava with mojo, locally harvested mussels and *pejibaye* chips.

BARLEY RISOTTO  _____ ₱ 16.000

Shrimp bisque base, tomato, and coconut milk. Served with grilled shrimp and green salad.

PORK CHOP  _____ ₱ 16.000

Slow-cooked and finished on the grill. Served with citrus sweet potato purée, peas, and pineapple chutney.

OSSOBUCO _____ ₱ 17.000

Wine and herb sauce beef stew. Served with confit potatoes and spinach.

BEEF TENDERLOIN  _____ ₱ 20.000

Grilled and covered with port wine sauce and sautéed mushrooms. Served with leek and goat cheese purée.



GLUTEN



DAIRY



NUTS



PLANT-BASED



SPICY



BÖENA
— Lodges —

ALLURING. AUTHENTIC. EXCLUSIVE