

Menn

Cloud Forest Lodge



DRINKS

Mon alcoholic

FRESH FRUIT SMOOTHIES	# 2.750
SPARKLING WATER 750ML	# 4.400
STILL WATER 750ML	₡ 3.300
SODAS	# 2.205
MOCKTAILS	# 3.600
MILKSHAKES	<i>#</i> : 3 300

Beer

NATIONAL BEER	<i>©</i> 2.750
CRAFT BEER	<i>#</i> 4.050
CRAFI DEER	¢ 4.950

Lunch



APPETIZERS

ROASTED TOMATO SOUP &	Ø 9.000
Made with vegetable broth and served with grissino and tomato	jam.
SOPA NEGRA	₡ 8.000
Made with bean broth, fresh herbs, and avocado.	
ARUGULA SALAD	\$ 9.000
Arugula leaves, white beans, fermented cherry tomatoes, curadish, avocado, and white balsamic dressing.	cumber,
GREEN BANANA CEVICHE	¢ 8.000
Cured and marinated in lemon juice with ginger, pepper, oni cilantro. Served with plantain chips.	on, and



MAIN COURSE

ENDÉMICA SALAD &	# 10.500
An assortment of lettuce varieties, along with kale, spinach, and Includes confit beetroot, roasted potatoes, mushrooms, as avocado, and cherry tomatoes. Served with homemade pita br balsamic vinegar dressing or Dijon mustard.	paragus
VEGGIE FRIJO \mathcal{D}	 12.000
Rice with tender beans, <i>Pico de Gallo</i> , avocado, crispy tofu, <i>ja</i> and tortilla chips.	lapeños,
CASADO	© 12.000
Rice, beans, green banana hash, and ripe plantains. Serv homemade corn tortillas and sauteed vegetables.	ed with
PENNE PASTA %	# 12.000
Served with mushroom ragout, natural tomato sauce, fermented tomatoes, and basil.	
TENDER BEANS /	# 10.000
Served in a bowl, with natural tomato sauce, 'Beyond Meat' medical (plant-based vegan meat), spicy chili, and coconut jasmine rice	eatballs :

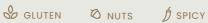




APPETIZERS

MUSHROOM SOUP &	Ø 9.000
Made with vegetable broth and a variety of mushrooms. Se parsley and sourdough croutons.	rved with fresh
BROCCOLI BOWL	₡ 8.000
Crispy florets, quinoa, green beans, cherry tomatoes, cu white balsamic dressing.	ucumber, and
ENYUCADO &	 ¢ 8.000
Cassava croquette filled with 'Beyond Meat' (plant-based with vegan cilantro aioli, tomato paste, and olive crumbs.	meat). Served
GALLOS	¢ 8.000
Trilogy of arracache, green papaya, and palm heart has handmade corn tortillas and homemade hot sauce.	h. Served with









MAIN COURSE

CAULIFLOWER STEAK	© 11.000
Grilled with tahini and lemon dressing. Served with wild rice, mushrooms, onions, pine nuts, and parsley.	jasmine,
CORN POLENTA	# 12.000
Vegan sausage served with corn polenta, herb <i>chimichurri,</i> tom and fresh cilantro.	ato stew,
CHICKPEA GNOCCHI	 12.000
Served with a stew of various local mushrooms and crispy kale.	
EL BOSQUE RICE	# 16.000
Risotto style with vegetable broth and local mushrooms. Ser truffle oil, vegan cheese, and crispy kale.	ved with



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