



PLANT-BASED

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


Beer

NATIONAL BEER _____	₱ 2.750
CRAFT BEER _____	₱ 4.950

PLANT-BASED

Lunch

APPETIZERS

ROASTED TOMATO SOUP  _____ ₡ 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, cucumber, radish, avocado, and white balsamic dressing.

GREEN BANANA CEVICHE _____ ₡ 8.000

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


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Lunch

MAIN COURSE

ENDÉMICA SALAD  _____ ₡ 10.500


An assortment of lettuce varieties, along with kale, spinach, and arugula. Includes confit beetroot, roasted potatoes, mushrooms, asparagus, avocado, and cherry tomatoes. Served with homemade pita bread and balsamic vinegar dressing or Dijon mustard.

VEGGIE FRIJO  _____ ₡ 12.000

Rice with tender beans, *Pico de Gallo*, avocado, crispy tofu, *jalapeños*, and tortilla chips.

CASADO _____ ₡ 12.000

Rice, beans, green banana hash, and ripe plantains. Served with homemade corn tortillas and sauteed vegetables.

PENNE PASTA  _____ ₡ 12.000

Served with mushroom ragout, natural tomato sauce, fermented cherry tomatoes, and basil.


TENDER BEANS  _____ ₡ 10.000

Served in a bowl, with natural tomato sauce, 'Beyond Meat' meatballs (plant-based vegan meat), spicy chili, and coconut jasmine rice.

PLANT-BASED

Dinner


APPETIZERS

MUSHROOM SOUP  _____ ₱ 9.000

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

BROCCOLI BOWL _____ ₱ 8.000

Crispy florets, quinoa, green beans, cherry tomatoes, cucumber, and white balsamic dressing.

ENYUCADO  _____ ₱ 8.000

Cassava croquette filled with 'Beyond Meat' (plant-based meat). Served with vegan cilantro aioli, tomato paste, and olive crumbs.

GALLOS _____ ₱ 8.000

Trilogy of arracache, green papaya, and palm heart hash. Served with handmade corn tortillas and homemade hot sauce.

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Dinner

MAIN COURSE

CAULIFLOWER STEAK _____ ₡ 11.000

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

CORN POLENTA _____ ₡ 12.000

Vegan sausage served with corn polenta, herb *chimichurri*, tomato stew, and fresh cilantro.

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. Served with truffle oil, vegan cheese, and crispy kale.



BÖENA
— Lodges —

ALLURING. AUTHENTIC. EXCLUSIVE