



**Chicken Enchiladas \$16.75**

Homemade Corn Tortillas stuffed with shredded Chicken, Mushrooms and Mozzarella. Gratinated with Green Tomatillo Sauce, Mozzarella and topped with Lettuce, fresh Avocado and Tomato. Accompanied with a side of Sour Cream and Hot Molcajete Sauce.

**Parmesan Chicken \$18.25**

Breaded Parmesan Chicken Breast served with a creamy Lemon and Prosciutto Sauce. Accompanied with a Small Green Salad dressed with White Balsamic Vinaigrette and a Garlic Crostini.

**Veggie Lasagna \$18.50**

Homemade Lasagna layered with assorted Roasted Vegetables, Mushrooms, Creamy Cauliflower Béchamel Sauce and Mozzarella. Accompanied with Pomodoro Sauce and Parmesan Cheese.

**Seafood Linguini \$25.00**

Fresh Linguini Pasta sautéed with Shrimp, Mussels, Octopus and Clams, Sauvignon Blanc Wine, Garlic, Chili Flakes, Parsley and Lime Juice. Accompanied with Garlic Crostinis.

**Mexican Fiesta Flatbread \$14.50**

Homemade Flatbread with "Roasted Red Sauce", Bean Dip, Grilled Chicken, Roasted Sweet Corn, Mozzarella and fresh Avocado.

**Shrimp and Pineapple Flatbread \$18.25**

Homemade Flatbread topped with Garlic Butter, Pacific Shrimp and Roasted Pineapple, drizzled with Chimichurri and fresh Cilantro.

**Additional Sides**

**Ladoregano Potatoes \$5.00**

**Napa Cabbage Slaw \$3.25**

**Corn Tortillas \$4.00**

**French Fries \$5.00**

**Green Salad \$5.00**

**Pico de Gallo Salsa \$6.00**

**Guacamole \$8.00**

**Sweet Plantains \$5.00**

**Sautéed Vegetables \$4.25**

**White Rice \$4.00**

**Sautéed or Grilled Shrimp (6 oz.) \$15.00**

**Garlic Crostini \$4.00**



**Starters**

**Soup of the Day \$6.00**

Taste our daily homemade Traditional Costa Rican Soup.

**Sweet Corn Guacamole and Salsa \$10.00**

Fresh Mashed Avocados with Roasted Sweet Corn, Bell Peppers, Onions, Cilantro, Tomatoes, Lemon Juice, and Pico de Gallo Salsa. Accompanied with Homemade Corn Tortilla Chips.

**Hummus and Pita \$8.75**

Creamy Chickpea and Tahini Mediterranean Dip made with our own recipe accompanied with Olive Oil, Kalamata Olives and Grilled Homemade Pita Bread.

**Seabass Ceviche \$14.00**

Lemon Juice and Aji Pepper marinated fresh Seabass from the Pacific, with Red Onions, Avocado, Sweet Corn and Cilantro, accompanied with Homemade Corn Tortilla Chips.

**Hot Spinach and Artichoke Dip \$11.00**

Houston's Style Cheese Dip with a Costa Rican flare. Made with fresh Spinach, Pecorino and Mozzarella Cheeses and served hot with Homemade Tortilla Chips.

**Salads**

**Grilled Pineapple and Shrimp Salad \$16.00**

Grilled and diced Costa Rican Pineapple and fresh Poached Shrimp accompanied with Organic Arugula, Cherry Tomatoes and Bell Peppers. Tossed with our special Pineapple and Curry Vinaigrette.

**Grilled Chicken & Tropical Salad \$12.50**

Owner's recommendation. Oregano and Lemon Oil Grilled Chicken served over a Mix of Greens with Cherry Tomatoes, Costa Rican Wild Blackberries, Toasted Cashews, Goldenberries, Quinoa and Hearts of Palm. Tossed with a Light Vinaigrette.

**Caesar Salad \$10.00**

Traditional Romaine Lettuce, Grana Padano Cheese and Garlic Croutons tossed with our Creamy Parmesan (Caesar Style) Dressing.

**Latin Cobb Salad \$12.00**

Mixed Organic Greens with Grilled Chicken Breast, fresh Avocado, Crispy Bacon, Roasted Corn, Cherry Tomatoes, Hearts of Palm and a Hard Boiled Egg, tossed with our Roasted Pineapple Vinaigrette and topped with Crispy Corn Tortillas.

**Greek Salad \$10.00**

Fresh Organic Tomatoes, Cucumber, Red Onion, Bell Pepper, Kalamata Olives, Purple Basil and Greek Feta tossed with a Light Oregano Vinaigrette.

**Traditional Costa Rican Specials**

**Tico Beef Taquitos \$12.00**

Traditional plate from the country side of Costa Rica. Three crispy Corn Tortillas stuffed with Local Shredded Beef and seasonings, served with Coleslaw on top with a typical "Salsa Rosada" (Pink Sauce).





**“Frijoles con Chanco” \$12.00**

Translated as Beans with Pork, this is a traditional Stew Dish made with Beans, harvested in La Fortuna, and Locally Raised Pork. It is served in Pork Broth. Accompanied with White Rice and Fried Sweet Plantains.

**Tortilla de Queso \$8.00**

A richer version of the Traditional Corn Tortilla made with “Casado” Cornmeal, Tico Cheese and Sour Cream, cooked in a “Comal”, and served with Sour Cream and Shredded Cheese.

**Traditional Casado \$18.50**

Your choice of Grilled Beef Sirloin, Chicken Breast, Grilled Fish or Grilled Vegetables. Accompanied with Cheese and Corn Tortilla “Prensada”, White Rice, Red Beans, Sweet Plantain, Lime Cabbage Slaw and a Fried Egg.

**Shrimp Fried Rice \$22.50**

Pacific Coast Traditional Fried Rice made with Shrimp, Vegetables and Anato Paste. Accompanied with homemade Pickled Vegetables “Escabeche” and French Fries.

**Arroz con Pollo \$18.25**

Costa Rican Holiday Rice Dish made with Shredded Chicken, Vegetables and Anato Paste. Served with fresh Avocado and a Beet Salad called “Ensalada Rusa”, made with Potatoes and a Hard-Boiled Egg.

**Vegetarian and Vegan**

**Vegetable Wok with Tofu \$16.50**

Sautéed Baby Vegetables, Broccoli, Bell Peppers, Onions, Celery, Bean Sprouts, Green Beans, Shiitake Mushrooms, Napa Cabagge and Tofu with our Special Sauce. Accompanied with steamed Jasmine Rice.

**Black Beans and Cheese**

**“Sincronizadas” \$15.00**

Fried Corn Tortillas Stuffed with Black Bean Dip and Cheese and accompanied with Pico de Gallo Salsa, Quinoa Salad and an Avocado and Cilantro Sauce.

**Fettuccini with “Meatballs”**

**Aurora \$16.50**

Fettuccini and Chickpea “Meatballs”, Pomodoro Sauce, Basil, accompanied with a Garlic Crostini.

**Mushroom Ravioli \$17.50**

Mushroom and Goat Cheese stuffed Ravioli, served with Aglio Olio Sauce and Grana Padano Cheese. Accompanied by an Arugula and Escarole Salad with White Balsamic Vinaigrette.

**Vegan Mandarin Fried Rice \$16.25**

Steamed Rice with Zucchini, Onions, Bell Peppers, Shiitake Mushrooms, Bean Sprouts, Celery, Carrots, Ginger, Garlic, Cashews, Soy Sauce and Sesame Oil. Accompanied with a Small Broccoli Green Salad.



**Sandwiches, Hamburgers and More**

**Cheese Lovers Burger \$14.00**

8 oz. Homemade Angus Beef Burger with Danish Blue, Monterrey Jack and Feta Cheese, fresh Tomato, Boston Lettuce, Mustard Aioli and Pickles. Accompanied with your choice of French Fries or a Side Salad.

**Braised Short Rib Sliders \$12.50**

Order of two sliders made with Slow Cooked Coffee marinated Short Rib served on top of a Mini Beef Burger with Melted Monterrey Jack Cheese and Mustard Aioli on a mini Sesame Bun. Accompanied with Parmesan French Fries.

**Pesto Chicken Sandwich \$13.00**

Grilled Chicken, Confit Tomatoes, Pesto Sauce and Melted Mozzarella on Homemade Ciabatta Bread, accompanied with your choice of French Fries or a Small Salad.

**Pulled Pork Sandwich \$12.50**

Sous Vide Braised Pork with Achiote and Orange Juice, Creamy Pineapple Coleslaw and Chipotle Aioli on a Homemade Ciabatta Bread. Accompanied with French Fries or a Small Salad.

**Club Sandwich \$12.50**

Choice of White or Whole Grain Bread with tender Sous Vide cooked Chicken Breast, Crispy Bacon, Gouda Cheese, Ham, Lettuce, Tomato and Avocado with Mustard Aioli and accompanied with your choice of French Fries or a Small Salad.

**Cheese Steak Sandwich \$16.25**

Sautéed Beef Tenderloin Bites with Onions, Bell Peppers, Mushrooms and Pickles with Monterrey Jack Cheese and Mustard Aioli on Homemade Ciabatta Bread, accompanied with French Fries.

**Caesar Chicken Wrap \$14.25**

Wrap made with Romaine Lettuce, Grana Padano Cheese, Chicken Fingers and fresh Tomatos with Creamy Parmesan Dressing on a Flour Tortilla. Accompanied with Parmesan French Fries.

**Grilled Fish Tacos \$14.25**

Grilled or Blackened Seabass with Napa Cabbage Slaw, creamy Taco Sauce, fresh Avocado and Mango Salsa on Homemade Corn Tortilla.

**Citrus and Herb Roasted**

**Chicken \$24.50**

A Slow Roasted Half Chicken, accompanied with Ladoregano Potatoes, Napa Cabbage Slaw and Soft Corn Tortillas.

**Roasted Shrimp Quesadilla \$18.25**

Paprika and Garlic Roasted Shrimp, Roasted Corn, Chopped Onions, Jalapeño Peppers, Mozzarella Cheese and Aged Cheddar in a Flour Tortilla served with Pico de Gallo Salsa and Sour Cream.