

DINNER MENU

ENTRADAS FRIAS

COLD APPETIZERS

Ensalada de Macarela

€6.900

Mix de lechugas, aderezo de maracuyá, queso de cabra, canelones de uchucas (relleno de queso de cabra), uchucas, macarela gravlax
Mix of lettuce, passion fruit dressing, goat cheese, uchuva cannelloni (stuffed with goat cheese), uchucas, macarelle gravlax

Ensalada Caesar con Pollo

€6.900

Aderezo caesar de la casa, pollo, crotones de masa madre, manzana verde encurtida, grana padano
House caesar dressing, chicken, sourdough crotons, pickled green apple, grana padano

Ceviche de Langosta

€12.900

Rulos de pepino, limón mandarino, leche de tigre de mango maduro, tocino crujiente, langosta, agua de tomate
Cucumber curls, mandarin lemon, ripe mango tiger milk, crispy bacon, lobster, tomato wáter

Tartar de Atún

€8.900

Aguacate, soya y miel, pepino en rulos
Avocado, soy and honey, cucumber in curls

ENTRADAS CALIENTES

HOT APPETIZERS

Carbonara

€7.900

Huevo perfecto, espuma de carbonar, panceta
Perfect egg, carbonara foam and bacon

Berenjena Asada

€8.900

Puré de palmito, tapa dulce con jengibre, queso feta, aceite verde, semillas de calabaza garapiñadas, chips de kale
Mashed heart of palm, Brown sugar water with ginger, feta cheese, green oil, candied pumpkin seeds, kale chips

Sopa cremosa de Pejibaye y Coco

€7.250

Sopa de pejibaye y coco, kale frito, manzana caramelizada, semillas de girasol tostadas
Pejibaye and coconut soup, fried kale, caramelized apple, toasted sunflower seeds

RESERVAS

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Noa Beach Club

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PLATOS FUERTES

MAIN DISHES

Pesca del día (Catch of the day) **€12.900**

Picadillo de platano verde con coco, puré de palmito, remolacha encurtida, pesca del día
Green banana mince with coconut, mashed heart of palm, pickled beets, catch of the day

Lomito (Tenderloin) **€14.900**

Puré de camote, jus, tomate cherry, zanahoria mini confitada, lomito
Mashed sweet potato, jus, cherry tomato, candied mini carrot, tenderloin

Arroz Guacho (Risotto Costarricense) **€13.900**

Arroz guacho, camaron jumbo, calamar, espuma de ajo asado
Guacho rice, jumbo shrimp, squid, roasted garlic foam

Costilla de cerdo **€13.500**

Cubaces, salsa caribeña, mini chilotes, acelgas, costilla de cerdo
Cubaces, Caribbean sauce, mini chilotes, chard, pork rib

Pulpo **€13.900**

Papas a la sal, tomate cherry, romesco, encurtido de frijoles blancos
Salted potatoes, cherry tomatoes, romesco, white bean pickle

Bistec de coliflor **€9.900**

Aceite verde, hierba buena, bistec de coliflor, semillas de marañón tostadas y salsa de quesos
Green oil, pepper mint, cauliflower steak, toasted marañón seeds and cheese sauce

El Vegano **€11.900**

Espárragos, puré de zanahoria, hinojo encurtido, melón, aguacate, chips de camote
Asparagus, carrot puree, pickled fennel, melon, avocado, sweet potato chips

La Hamburguesa **€10.900**

Pan de la casa, torta de carne angus, arugula, hongo portobello, queso suizo, pepinillos de la casa, papas a la francesa
Homemade bread, angus beef, arugula, portobello mushroom, Swiss cheese, homemade pickles, french fries

POSTRES

DESSERTS

Fondant de Chocolate

Caramelo salado, avellanas tostadas, praliné, helado de coco
Salted caramel, toasted hazelnuts, praline, coconut ice cream

€6.000

Tiramisú

Crema de Mascarpone, biscocho y helado de cafe
Mascarpone mousse, biscuit and coffee ice cream

€6.000

Cheesecake vasco

Compota de fresa, fresas maseradas, chantilly de vainilla
Strawberry compote, maserated strawberries, vanilla chantilly

€6.000

Torrija

Pan brioche, crema de queso, crema inglesa de coco, helado de vainilla, teja de coco
Brioche bread, cream cheese, English coconut cream, vanilla ice cream, coconut tile

€6.000

Frutos de Cartago

Sopa de yogurt, biscocho de vainilla, fresas, crema de coco, helado de frutos rojos, albahaca, mora confitada, chocolate
Yogurt soup, vanilla biscuit, strawberries, coconut cream, red fruit ice cream, basil, confit blackberries, chocolate

€6.000