



ARGOVIA

Cocina Fusión



• appetizer •

Palma Real Salad:

Assorted green salads with hearts of palm, cherry tomatoes, avocado and olive mayonnaise ----- \$14

Caesar salad:

Traditional Caesar salad garlic croutons and parmesan cheese ----- \$11

Fish ceviche:

Fish pieces marinated in lemon juice, sweet pepper, coriander and onions accompanied with tortilla chips ----- \$10

Shrimp cocktail

Juvenile shrimp seasoned with our golf sauce with cognac accompanied by avocado ----- \$15

Hearts of palm cocktail:

Hearts of palm with our golf sauce with cognac accompanied by avocado ----- \$15



appetizer

Smoked Salmon Bruschetta – 3 slice:

Smoked salmon slices served on garlic bruschetta and a dill dipping sauce ----- \$15

Cheese and mushroom bruschetta – 3

Sautéed and au gratin mushrooms with mozzarella cheese on garlic bruschetta ----- \$11

Serrano ham croquettes – 4 pieces

Traditional homemade croquettes with Serrano ham and an aioli dip ----- \$12

Aztec Soup

Tomato soup with chicken strips, avocado, cheese and tortilla chips ----- \$14

Chicken soup:

Traditional Costa Rican soup with chicken, vegetables, rice and tortillas ----- \$14

Seafood soup:

Exquisite Pacific Ocean Seafood Soup with Rice ----- \$15





• Main courses •

Poultry and fish

Chicken parmesan:

Gratin chicken filet with cheese and pomodoro sauce ----- \$22

Chicken strips:

Sautéed chicken breast bathed in our special blue cheese and porcini mushroom sauce ----- \$22

Breaded Sea Bass :

Panko breaded Sea Bass fillet served with tartar sauce ----- \$23

Grilled Sea Bass:

Grilled Sea Bass fillet with lemons and capers ----- \$23





• Main courses •

Meat dishes

Beef strips

Tenderloin strips in our special blue cheese and porcini sauce ----- \$23

Beef Tenderloin with rosemary butter

7 ounces of tenderloin with our homemade rosemary butter ----- \$25

Pork chop with sauce

Juicy pork chop with a sweet pineapple sauce ----- \$21

2 side dishes to choose from

- Butter noodles
- Vegetables
- White rice
- Green salad
- Mashed potatoes
- Plantains
- French fries
- Additional side dish \$ 5





• Main courses •

Pasta dishes

Fettuccine with parmesan cheese, bread and your choice of sauce

Pomodoro / Pesto / Primavera (vegetable in white sauce) \$18

Fettuccine with seafood

Fettuccine with seafood sauce, parmesan cheese and bread \$21

Chef Specials:

Grilled Salmon

Salmon fillet with shrimp sauce, caramelized onion on a bed of mashed potatoes and accompanied by vegetables \$25

Grilled octopus

Grilled octopus with lemon grass and chimichurri, on a bed of mashed potatoes and accompanied by vegetables \$30





• Main courses •

Typical Costa Rican dishes

Rice with chicken:

Cooked Rice with chicken pieces, finely chopped vegetables and spices, with French fries and salad ----- \$18

Rice with Shrimp:

Boiled Rice with Shrimp, finely chopped vegetables and spices, with French fries and salad ----- \$21

Typical Costa Rican dish

Beef or chicken strips with Rice, black beans, sweet plantains, “picadillo de papa” (small potato pieces) and salad ----- \$17





• Main courses •

Vegetarian

Tofu (vegan)

Oriental dish seasoned with curry and served with seed potatoes and green salad ----- \$20

Grilled vegetables (vegetarian)

Fresh seasonal vegetables sauteed with garlic and white wine, served with seed potatoes and mixed garden salad ----- \$19





• Desserts •

Brownies with ice cream

The perfect combination of chocolate and vanilla ice cream \$7

Banana Split

Vanilla ice cream with costa rican bananas, chocolate and whipped cream \$6

Vanilla ice cream with chocolate

3 scoops of vanilla ice cream served with chocolate sauce and a homemade butter cookie \$6

Roasted Costa Rican pineapple with passion fruit mousse

Roasted pineapple slice stuffed with a passion fruit mousse \$6

Lemon sorbet

Refreshing lemon sorbet with a homemade butter cookie \$6

If desired with vodka +\$3

