



Dinner at Brisa Azul

HALF portions available

FIRST COURSES



Tuna Tartar

A refreshing blend cubed fresh tuna marinated in a light soy and sesame oil sauce, combined with diced fresh tropical fruit and avocado.

Costa Rica Capresse Salad

Our capresse is served with freshly made local white cheese slices, basil, tomatoes, black olives and sun-dried tomato pesto.

MAIN COURSES

Caribbean Style Roasted Pork

Delicious 6-hour slow roasted pork belly served with a Caribbean spicy peanut sauce. Accompanied by sautéed *malanga* chunks and cheese-stuffed cocoros.

Malanga is a huge sweet potato corm in the Araceae family (similar to elephant ear plant). Often the tuber exceeds 10 pounds in size. **Cocoros** vines cover shrubs in mid-level forests, producing 100s of palm size green fruit used in stews or ready for stuffing.


Fish of the Day with Spanish Aioli

Fresh local fish pan-seared and served with a creamy bell pepper and paprika aioli. Accompanied by fresh vegetables.

Costa Rican Black Bean Soup

A national favorite, this black bean soup is often centered with a hard-boiled egg. We include rice, grated cheese, sour cream, tomato salsa and chopped red onions along side.

Beans of many varieties are native to Central America and considered the most important food. Ticos prefer the small black bean, planted at the end of the rains in November, harvested and dried in January-February and stored up to one year.



DESSERTS

Costa Rican Coffee Sundae

Dark, rich Costa Rican coffee laced with rum and brown sugar and caramelized to perfection, making a perfect glaze for vanilla ice cream. Topped with toasted macadamia nuts.

Upside-Down Pineapple Cake

The Lapa Rios favorite, this buttery cake is made with *tapa dulce* and topped with a whipped cream dollop and homemade caramel sauce. **Tapa Dulce** is one of the sugar layers collected during sugarcane processing, similar to light brown sugar in flavor. The liquid sugar is pour into wooden molds to harden.

Tonight's **appetizers** are *Enyucados*, or mashed yuca root combined with chopped vegetables then breaded and lightly sautéed.

Corn muffins, filled with sweet chilies, fresh corn, cheese and jalapeño bits.