



Dinner at Brisa Azul

HALF portions available

FIRST COURSES



Black Bean Shrimp-Calamari Fritters

Crunchy on the outside, soft on the inside, a mixture of shrimp, calamari, sweet chilies, onions and black beans served with avocado-lime and fresh tomato-chipotle salsas.

Papaya Garden Salad

Sweet papaya chunks mixed with lettuces, crunchy fresh vegetables, local goat cheese and toasted cashew (*marañón*) nuts served with homemade papaya seed dressing.

Marañón is native to Costa Rica. The kidney-shaped nut clings underneath and outside the pear-like fruit. The soft fruit is used to make "frescos", a liquefied seasonal fruit drink.

MAIN COURSES



Chicken with Mango Mole

A tender roasted quarter chicken served with mango mole sauce and fresh mango salsa.

Mole, from the Nahuatl mollior, is a dark brown, mildly rich spicy sauce. Our variation uses mango, sweet peppers, onions, garlic, sesame seeds and organic Costa Rican chocolate. The chocolate contributes richness to the sauce without adding sweetness.

Baked Fish Palmito

Baked fish of the day with *pejibaye* and black olive sauce with grilled hearts of palm (*palmito*). Served with a mashed yuca croquette.

Palmito comes from the Osa-native (*B. gasipaes*) palm known as *pejibaye*. It produces both meter-long hearts or palm (from the frond) and *pejibaye* fruit, the red/organge/yellow 100-seed clusters prized for their high content of vitamins and minerals.



Costa Rican Portobello and Spinach Risotto

Risotto made with Portobello mushrooms, fresh spinach, basil and topped with Parmesan cheese.

DESSERTS

Natillas with Costa Rican Coffee Granita

A rich, organic chocolate custard topped with frozen coffee granita.

Tres Leches Cake

Sponge cake moistened with 3 types of milk. This cake is one of the most popular local desserts in Costa Rica and throughout Central America. Served with diced tropical fruit.

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Tonight's **appetizer** is a *smoked tuna dip* with sweet potato chips.

This evening's homemade **white rolls** have a *braided twist*.