



# Dinner

## at Brisa Azul

HALF portions available

### FIRST COURSES



#### Tico Tower

A delectable combination of favorite Tico tastes: *gallo pinto* (rice and beans), *palmitos* (palm hearts), *pico de gallo* (fresh tomato salsa), avocado slices and marinated shrimp are carefully layered to meld flavors. Garnished with a velvety avocado purée.

#### Costa Rican 'Picadillo de Papa'

This typical dish is a flavorful combination of diced potatoes and pork sausage with different condiments used in local Costa Rican cuisine. It is a common accompaniment to traditional Tico meals. **Picadillos** refer to hash-like dishes that are typically made with finely diced vegetables or legumes.

### MAIN COURSES



#### Ayote Wrapped Baked Fish

Chunks of fresh fish are wrapped in thin slices of *ayote*, baked and served with a fragrant herbed sauce. Accompanied by sautéed julienne vegetables. **Ayote** (squash), both winter and summer varieties, is native to Central America. Creamy skin, yellow flesh winter squash is our local favorite.

#### Churrasco Beef Tenderloin Fillet

Our *churrasco* beef is thick cut, export-quality tenderloin marinated in homemade *chimichurri*, grilled to order and served with yuca and a Parmesan stuffed onion. **Churrasco** is a vinegar-oil meat basting technique developed by South American *gauchos* (cowboys) for the open range BBQ. Each Latin American country has its own **chimichurri**, a combination of garlic, oil and fresh herbs, usually parsley. Vinegar is added to tenderize tougher meat.

### **Sweet Potato Ravioli with Spinach and Goat Cheese**

Ravioli stuffed with Costa Rican sweet potato (*camote*), spinach and Goat cheese. Served with a fresh tomato, roasted garlic, basil sauce. *Endemic Camote* is a vining ground plant producing white, sweet potato roots.

## **DESSERTS**

### **Tres Leches Cake**

Sponge cake is moistened with tropical rum and three 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).

### **Coconut-Chocolate Dream**

Creamy-white coconut pudding made from freshly grated coconut and local rich organic chocolate layered on top of a macadamia crust. Cool, smooth and rich.

*Tonight's bread is made with American-endemic tiquisque.  
Tiquisque is a rhizome or corm better known as taro root  
and is used on Pacific Islands to make poi.*