

DINNER

ARENAS DEL MAR
BEACHFRONT & RAINFOREST

OUR PRODUCERS, OUR PHILOSOPHY

In our kitchen, our relationship with local producers is not a detail: it is an essential part of who we are. Inspired by the philosophy of Cayuga Collection, we believe in a gastronomy that begins at origin, rooted in respect for the land and in the human connections that make each ingredient possible.

Working hand in hand with local suppliers allows us to guarantee exceptional freshness and a level of quality that is reflected in every dish. Beyond that, it drives us to create menus that are diverse, vibrant, and deeply connected to the surrounding territory. Supporting local economies not only strengthens our communities, but also enables us to preserve flavors, techniques, and products that tell the story of our region.

From the highlands of Providencia, Don Oscar carefully cultivates blackberries, tree tomatoes, naranjilla, and golden berries — fruits that bring brightness, acidity, and character to our culinary expression.

In Bijagua, a family-run chocolate producer works closely with the local community, generating employment while crafting high-quality chocolate that reflects the natural richness of the region.

From San Vito de Coto Brus, Sibiany and César supply us with tomatoes, coffee, and select root vegetables, grown with dedication and deep knowledge of their land.

Upala, Marvin has devoted his work to rescuing and cultivating ancestral corn varieties such as pujagua, congo, and bronce, heirloom species once nearly forgotten, now brought back to the table through his commitment to agricultural heritage and biodiversity.

And from across the Pacific coastline, our seafood is sourced from artisanal fishermen who operate under responsible fishing practices, respecting seasonal bans, species sizes, and the ocean's natural cycles. This daily catch, fresh and fully traceable, reflects the balance between utilization and marine conservation.

Each ingredient we use carries a story, an origin, and the dedication of people who believe as we do in the value of doing things the right way.

Chef Gilberth Ramírez

STARTERS

Watermelon Carpaccio – 16



Marinated, grilled, and dehydrated watermelon, thinly sliced and served with cilantro oil, aged dry cheese shavings, sun-dried tomatoes, toasted mixed nuts, fried capers, and avocado emulsion with jalapeño pepper.

Garden Tomatoes – 16



A selection of tomatoes in different textures, served over artisan cheese cream, basil oil, and tree tomato granita.

Tuna Tartare – 24



Fresh tuna, banana oil, citrus zest, pickled onions, smoked garlic emulsion, cured egg yolk, fresh herbs, and mustard pearls.

Chayote with Peanut Cream & Pejibaye – 14



Thinly sliced fresh chayote served over peanut and pejibaye cream, Panameño pepper, candied figs, and cilantro-lime emulsion.

Roasted Beetroot – 16



Beets marinated with local spices, cured and lightly smoked, served with herb egg cream.

Shrimp & Potatoes – 24



Grilled shrimp served with boiled potatoes caramelized in butter, toasted peanut sauce with Panameño pepper, cured egg yolk, and roasted tomatoes.

Confit Carrots with Hummus – 16



Butter confit carrots with garlic and herbs, served over chickpea cream, savory seed muesli, concentrated chicken reduction, and crispy chickpeas.

Providencia Style Fish Tiradito – 26



Lightly smoked catch of the day marinated with highland naranjilla and golden berries, fresh cilantro, grilled palm heart, and caramelized cauliflower cream.

Grilled Baby Corn – 14



Grilled baby corn seasoned with herbs and butter, served over corn cream, Lizano emulsion, shaved fennel, and avocado-lime cream.

Roasted Tomato Soup – 16



Oven roasted tomatoes, toasted cashew seeds, extra virgin olive oil, and crispy sourdough bread.



Gluten-Free



Vegan



Vegetarian



Dairy Free



Egg Free



Nut Free



Upon Request

All prices in USD. Prices do not include 10% service and 13% sales tax.

VEGETARIAN DISHES

Coconut Cauliflower – 24



Coconut rice with garlic, cilantro, and ginger, herb-roasted cauliflower, tamarind sauce, spicy toasted peanuts, and fresh cilantro.

Grilled Palm Hearts – 30



Confit palm heart cream, fresh salad, caramelized smoked mushrooms, and smoked garlic emulsion.

Rigatoni al Pomodoro – 32



Rigatoni pasta, house made pomodoro sauce with fresh tomatoes, sautéed cherry tomatoes, burrata cheese, and culantro coyote pesto.

Mushroom Pasta – 28



Fresh pasta with creamy smoked mushroom and red wine sauce, toasted pumpkin seeds, pejiibaye chips, and grilled stems.

Vegetable Casserole – 28



White rice served with spiced coconut curry sauce, tomato, and Panameño pepper, paprika-spiced crispy chickpeas, and chili powder.



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FROM THE LAND

Braised Pork Ribs – 36



Slow-braised pork ribs glazed with tamarind sauce, grilled sweet potatoes with garlic and herbs, mushroom emulsion and sautéed pecans.

Chicken with White & Black Mole – 34



Low-temperature cooked chicken breast with herbs and butter, white and black mole made with nuts, seeds, chocolate, and Costa Rican spices, served with grilled stems.

Slow Cooked Beef Rib – 36



Beef rib braised in its own juices, tiquisque purée, fresh salad, pumpkin seeds, and root vegetable chips.

Pork Terrine – 32



Low temperature cooked pork, shredded, pressed, and pan seared, served with roasted squash purée, chayote salad, microgreens, and goat cheese.

Creamy Chicken Pasta – 34



House pasta sautéed with mushrooms, creamy white cheese sauce, grilled chicken breast, and culantro coyote pesto.



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FROM THE SEA

Tropical Tuna – 34



Selected tuna cut grilled over open flame, Costa Rican wild fruit chimichurri, and cassava purée.

Catch of the Day – 34



Seasonal fish sautéed in golden berry and orange reduction, nixtamalized corn crunch, and goat cheese.

Purple Corn Tamal – 34



Catch of the day seasoned and wrapped in artisanal nixtamalized purple corn dough, served with Panamanian chili sauce and grilled garlic- and lime tomatoes.

Ember Grilled Shrimp – 38



Grilled shrimp served with avocado and lime cream, tender sweet corn, culantro coyote sauce, and yellow corn crunch.

Isla del Coco – 38



Grilled shrimp over house-made pasta, coconut sauce infused with lime, sweet corn, aged cheese, and chili flakes.



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BUILD YOUR OWN

GRILLED

<i>Yellowfin tuna filet</i>	30
<i>Catch of the day</i>	30
<i>New York strip</i>	38
<i>Chicken breast</i>	24
<i>Pork ribs</i>	28
<i>Shrimp</i>	28
<i>Burrata cheese</i>	18

SIDES

<i>Creamy coconut rice</i>	8
<i>White rice</i>	5
<i>Sautéed vegetables</i>	8
<i>Seasonal mushrooms</i>	8
<i>Cassava purée</i>	8
<i>Tiquisque purée</i>	8
<i>Squash purée</i>	8
<i>Grilled sweet potato</i>	5
<i>French fries</i>	8
<i>Garden Salad:</i> Mixed lettuces, cherry tomatoes, palm heart, sweet corn, carrot, radish, fennel, chayote, and lime.	10

SAUCES

<i>Tamarind sauce</i>	2
<i>Mushroom & wine sauce</i>	4
<i>Caribbean sauce</i>	4
<i>Pomodoro sauce</i>	2
<i>Coconut sauce</i>	2
<i>Demi-glaze</i>	4

