Secrets of the Sea



SEASONAL SNACK

Every day, our chefs craft a fresh tale of flavor, blending local ingredients with their creative magic in seasonal snacks.

1.



CATCH OF THE DAY CEVICHE

Fresh-off-the-hook seafood, marinated to perfection with a burst of Costa Rican citrus and seasonal garnishes.

2.



DRY AGED TUNA TOSTADA

Flavorful tuna with a smoky edge, served atop a crispy, homemade corn tostada.

3.



GUANACASTE STYLE SEAFOOD RICE

A symphony of seafood, harmonized with slow cooked rice, celebrating traditional Guanacaste flavors.

4.



SEASONAL DESSERT

A sweet indulgence, crafted to reflect the season's bounty and Costa Rica's dessert traditions.

5.



PETIT FOURS

Delicate bite-sized delights, the perfect ending to a sea-inspired culinary journey.

6.

Every Bite, Better with Wine

ENHANCE YOUR CULINARY JOURNEY WITH A CURATED SELECTION FROM OUR WINE COLLECTION. PAIR EACH COURSE PERFECTLY.

ASK ABOUT OUR BOTTLES!

Reservation Details

TASTING MENUS AT-HOME



PRICE PER PERSON

Our tasting menus are priced at \$120 USD per adult. Kids aged 8 to 14 receive a 50% discount. If you have younger children in your group, please let us know so we can offer a special meal tailored for them.

a 13% tax will be added for payments made by card or online link.



DIETARY RESTRICTIONS

We are fully equipped to cater to any dietary needs or allergies, offering a range of options including gluten-free, lactose-free, and vegan choices. Please inform us in advance so we can ensure the best dining experience for you.



TRANSPORTATION FEE

For services at rental properties or private homes, a transportation fee will be applied based on your location. This fee varies based on the location and is essential for covering our travel expenses.



WE CLEAN, YOU RELAX

Relax and enjoy – we've got the cleanup covered! Post-service, our team guarantees a spotless kitchen.

CANCELATION FEE

When booking with us, a 50% deposit must be applied in advance. If the reservation is cancelled less than 24 hours prior to the event, a 50% penalty will be applied.