

Cold Appetizers

Loma Linda Ceviche

₱8700

Fresh fish marinated in lime juice, mixed with red onion, cilantro and sweet pepper. Served with crispy patacones.

Caesar Salad

₱5.500

Crispy lettuce leaves, accompanied by bacon, cruttons and parmesan cheese, Tosses with our special recipe of Caesar dressing. **Chicken** ₱7.900 / **Shrimp** ₱8.500

Arenal Salad

₱9.500

Delicious heart of palm salad with creamy avocado and shrimp marinated in a mixture of fresh garlic, lime juice and basil, seasoned with salt and pepper- Great to enjoy a fresh and tropical combination.

Salmon Tartare

₱9.500

Fresh diced salmon, combined with sweet mango, creamy avocado and subtle touches of cheese cream. Served with crispy house-made bread. Great to enjoy a fresh and tropical combination.

Hot Appetizers

Shrimp Bruschetta

₱7.000

Crispy,lightly toasted bread, topped with shrimp cream,light soup prepared with a blend of mushrooms and vegetables.

House cream soup

₱6.200

Our speciality: a velvety and smooth cream soup prepared with a blend of mushrooms and vegetables.

Chicken soup

₱7.200

Delicious homemade ranch-style chicken soup. Prepared with pieces of chicken, carrot, sweet chili and onion, all cooked over low heat in poultry stock, served with pieces of fresh cheese and avocado. Perfect enjoy a warm dish full of tradition

Chicken

Chicken in cheese sauce

₱9.800

Juicy chicken breast stuffed with mushrooms, bacon and mozzarella cheese, covered in a creamy cheese sauce, accompanied by the side of the day. Perfect combination of flavors and textures that delight your palate.

Curry chicken with shrimps

₱10.150

Delicious mixture of chicken and shrimp in a rich spiced curry sauce, that perfectly enhances the flavors, served with tender white rice and fresh vegetables.

Tropical Chicken

₱9.350

Grilled chicken breast coated with a smooth mango sauce that brings out tropical sweetness, balanced with a hint of red chili flakes for a subtle heat, accompanied by our side of the day.

Pasta

Seafood Spaghetti

₱12.800

Al dente paste served with a variety of mixed seafood, sautéed with celery onion, sweet pepper and a hint of cilantro. all combined in a delicious pomodoro sauce with a touch of white wine that enhances all the flavors in every bite.

Ala vaca Penne

₱9.200

Delicious pasta tossed in pomodoro sauce, enriched with fresh basil, garlic and sautéed onion, finished with softly melted mozzarella cheese, creating a comforting dish full of a authentic flavor.

Al Vodka Penne

Chicken ₱9.950 / Shrimp ₱10.950

Penne pasta dressed in a creamy vodka sauce, prepared with a smooth blend of white sauce and pomodoro sauce, complemented by bacon, onion garlic and fresh basil, served with house-made bread.

Carbonara Spaghetti

₱9.450

Spaghetti covered in a smooth white sauce, prepared with white wine, sautéed onion and crispy bacon, topped with parmesan cheese, served with home made bread.

Tax Included



Rice

Marinera Style Rice

¢9.900

Rice seasoned with a blend of seafood, cilantro, sweet pepper and onion, bringing a fresh and aromatic touch, served with fresh salad and homemade chips.

Coconut Shrimp Rice

¢9.900

Rice cooked in coconut milk, infused with turmeric for a unique color and flavor mixed with shrimp, scallion, sweet pepper and onion, accompanied by house-made chips and fresh salad to complement this delicious combination.

Traditional Casado

¢6.900

Traditional dish made with rice, beans and protein of your choice: chicken or fish, accompanied by fresh salad, tortillas, plantain and a fried egg.

“This Casado”. represents the authentic Costa Rican cuisine.

Risotto

Mushrooms ¢11.000 / Shrimps ¢13.950

Creamy risotto prepared with rice slowly cooked in chicken broth (mushrooms) or seafood broth (shrimp) garlic, onion and hint of white wine, enriched with truffle oil and parmesan cheese.

Creamy rice with hearts of palm

¢9.250

Creamy rice mixed with hearts of palm, sweet corn, fresh vegetables and a touch of cilantro, all incorporated with heavy cream for perfect texture, served with fresh salad.



Seafood

Shrimp Salad

¢9.650

Four jumbo shrimp breaded in crispy coconut, served on a colorful tropical fruit salad and fresh vegetables, accompanied by potato wedges that complete this fresh and delicious combination.

Tataki Tuna

¢14.900

Delicious tataki style tuna, breaded with sesame and perfectly seared. Served on a fresh bed of lettuce, juicy mango and cherry tomatoes, all topped with a touch of soy sauce and sesame oil, highlighting the flavors with a subtle oriental touch.

Linda Vista Salmon

¢14.900

Juicy salmon served on a velvety layer of vegetables and mashed potatoes, all topped with a passion fruit sauce that brings a sweet and sour touch, elevating the flavors with a fresh and tropical flair.

Loma Linda Tilapia

¢12.900

Soft and juicy tilapia fillet, covered with a creamy white sauce, complemented with avocado and cherry tomatoes that bring a touch of color and freshness, served with the side of the day to complement this delicious combination.

Pura Vida Tilapia

¢13.500

Soft tilapia fillet coated in a seafood pomodoro sauce, enhancing the sea flavors in every bite. Accompanied with the side of the day.

Caribbean Seafood Soup

¢9.900

Creamy and aromatic soup prepared with coconut milk, enriched with a blend of fresh seafood, onion, sweet pepper and touch of cilantro.

Tax Included

Meats

Churrasco

Delicious 400gram grilled churrasco steak, accompanied by sweet plantain, chimichurri and the side of the day for a complete experience.

₱17.100

Rib Eye

Juicy 400grams grilled Rib Eye steak, served with sweet plantain, chimichurri and the side of the day to complement flavors.

₱17.100

Tenderloin in jalapeno sauce

350 grams of juicy pork, covered in a creamy jalapeño sauce and fresh mushrooms, served with the side of the day for a unique experience.

₱15.200

Filet Mignon

Exquisite Filet Mignon wrapped in bacon, covered in a demi-glace sauce with mushrooms and red wine, served with the side of the day.

₱16.850

Bowls & Wellness

Vegan Hamburger

Delicious burger with soy patty, organic lettuce, tomato, mushrooms, alfalfa sprouts and hint of balsamic vinegar, accompanied by wedge fries.

₱9.200

Linda Vista Rolls

Fresh purple cabbage rolls filled with carrot, cucumber, zucchini, tomato, lettuce and avocado, served with a delicious soy sauce with a hint of peanuts. Perfect light and healthy option.

₱6.500

Mushroom Carpaccio

Fresh sliced mushrooms seasoned with salt and pepper, mixed with balsamic vinegar, organic cherry tomatoes, capers, black olives and red onion. drizzled with soft parsley oil.

₱6.500

Teriyaki Chicken Bowl

Sushi rice accompanied by a mixture of fresh cucumber, cherry tomato, carrot, beetroot and avocado topped with teriyaki chicken. A delicious healthy option.

₱9.950

Pura Vida Bowl

Delicious combination of rice, red beans, chunks of chicken “chicharrón” and “pico de gallo” finished with avocado and chips. A bowl full of flavor and Costa Rica tradition.

₱9.000

Fast Food

Loma Linda Burrito

Delicious combination of shrimp, fresh avocado, melted mozzarella cheese and “gallo pinto” wrapped in a soft flour tortilla, served with crispy wedge fries for an additional touch of flavor.

₱9.700

Tuna Hamburger

Tuna medallion crusted with sesame seeds served, on a handcrafted bun with crispy onion rings creamy avocado, alfalfa sprouts a touch teriyaki sauce, accompanied by wedge fries. A fresh option full unique flavor.

Chicken ₱6.300 / Shrimps ₱7.600

Tacos

Grilled tacos served in house homemade tortillas with cabbage, “pico de gallo”, grilled pineapple, onion and sweet pepper, accompanied by homemade mayo and guacamole for a perfect touch of flavor.

₱9.500

Chicken or Fish nuggets

Tender and juicy chicken or fish nuggets, accompanied by french fries, tomato and homemade mayo.

₱7.700

Chicken wings

Delicious chicken, served with wedge fries, enjoy with sauces of your choice: BUFFALO, BBQ, BRAVA or HONEY MUSTARD.

₱7.000

Volcan Hamburger

Juicy Angus beef patty covered in our house-made mayo, with organic lettuce, crispy bacon, melted mozzarella cheese, onion and caramelized mushrooms, all placed on a handcraft burn, served with crispy wedge fries.

₱9.500

Desserts ₱5000

Cheesecake. Chocolate Brownie. Coconut Flan. Pineapple Flambé.

Tax Included