



  
**LANGOSTA BEACH CLUB**  

---

**TAMARINDO PRESERVE**

# *Dinner Menu*

## Salads

*\* Warm Goat Cheese Salad* us\$ 12

Lettuce with bacon, croutons, chives, cherry tomato, onion served with artisanal warm goat cheese on toast.

*\* Langostino and Mango Salad* us\$ 19

Lettuce, spinach, mango, cherry tomato, olive langostino "sauté" served with a warm vinaigrette.

*\* Prosciutto and Melon Salad* us\$ 18

Prosciutto rolled up with melon salad, basil, parmesano and lime.

*\* Chicken Caesar* us\$ 13

Romaine lettuce, grilled chicken, provencal herb croutons, bacon, chives, parmesano and caesar dressing.

## Carpaccios

*\* Tuna* us\$ 12

Costa Rican Pacific tuna served with extra virgin olive oil, lime, capers, parmesano, diced tomato and basil.

*\* Beef* us\$ 14

Nicaraguan "Prime Choice" served with extra virgin olive oil, lime, capers, parmesano, basil.

*\* Salmon* us\$ 14

Smoked carpaccio salmon served with a chive cream and lime.

10% is not included

## Starters

- 
- \* *Jumbo Shrimp on Asparagus* us\$ 15  
Costa Rican Pacific jumbo shrimp "sautéé" served with asparagus and a creamy vinaigrette.
- \* *Pacific Sole Ceviche* us\$ 10  
Costa Rican Pacific sole marinated in extra virgin olive oil and lime with a watermelon chutney.
- \* *Avocado and Fresh Mozzarella Tartar* us\$ 14  
Diced avocado, tomato, fresh mozzarella and lettuce with vinaigrette.
- \* *Scallop "Vol-au-Vent"* us\$ 15  
Scallops in a leek and garlic white wine sauce, served in homemade french pastry.
- \* *"Bouchée" Goat Cheese and Spinach* us\$ 10  
Costa Rican artisanal warm goat cheese on a bed of spinach "sautéé" with garlic, tomato, leek and onion, served in homemade french pastry.
- \* *Tuna Tartar* us\$ 16  
Costa Rican Pacific tuna served with lime and extra virgin olive oil, tomato, onion, avocado and basil.
- \* *Scallop and Mango* us\$ 16  
Scallop and mango served with a balsamic vinegar and mango reduction.

10% is not included

## Sea-Food

- \* *Grilled Fresh Water Langostinos* us\$ 29  
Costa Rican fresh water langostinos, cut in half and grilled with a white wine, garlic and parsley butter, parmesano and lime.
- \* *Langosta Beach Club* us\$ 35  
Langosta "sauté" served with bell pepper, mango, sweet and sour lime sauce.
- \* *Mussels Mariniere* us\$ 17.5  
Chilean mussels served with white wine, leek, shalot, parsley and garlic, served with homemade french fries.
- \* *Scallop "a la Creme"* us\$ 17  
Scallops served in a traditional french white wine cream sauce with rice and spinach.
- \* *Mahi-Mahi Curry Sauce* us\$ 17  
Costa Rican Mahi-Mahi served with a curry and vegetable sauce, with rice and salad.
- Costa Rican Pacific Sole*
- \* *Sole Meuniere* us\$ 17  
Cooked in a pink peppercorn and caper butter sauce, served with mashed potatoes and vegetables.
- \* *Sole Champagne* us\$ 19  
Served with a champagne cream and mushrooms, balsamic cream and mashed potatoes.

10% is not included

*Costa Rican Pacific Tuna*

\* *Tuna "Sauce Vierge"* us\$ 17  
Served with tomato, capers, onion and basil, extra virgin olive oil sauce, and light salad with lime.

\* *Tuna "Caprese"* us\$ 19  
Fresh tuna filled with tomato and fresh mozzarella, served with a pesto sauce.

\* *Tuna Lime and Basil* us\$ 17  
Fresh tuna "sauté" served with a lime and basil butter sauce.

\* *Surf and Turf* us\$ 35  
Nicaragua "Prime Choice" beef (250g) filet served with grilled river langostinos, lime and tartar sauce.

\* *Special Recipe of the Day*  
Ask the Maitre D.

10% is not included

## Meat

	250 gr 9 oz	350 gr 12.5 oz
* Nicaraguan "Prime Choice" Grilled Filet		
Gorgonzola Sauce	us\$ 25	us\$ 30
Green Peppercorn Sauce	us\$ 21	us\$ 26
Three Peppercorn Sauce	us\$ 21	us\$ 26
"Normande" (mushroom) Sauce	us\$ 25	us\$ 30

Served with homemade french fries / mashed potato / salad / rice. (choice of two).

\* *Tenderloin and Onion Confit Parmentier* us\$ 16  
Nicaraguan "Prime Choice" beef "sauté" with onion confit served in between mashed potatoes with a green salad.

\* *Beef Tartare* us\$ 18  
Nicaraguan "Prime Choice" beef hand sliced with a tartar "George V" sauce, capers, pickles, chives, onions. Served with homemade fries and salad.

10% is not included

## *Chicken*

### *\* Curry "Fricassée"*

us\$ 17

Chicken breast "sautéé" with onion, bell pepper and zucchini, sweet and sour curry lime sauce. Served with rice and salad.

### *\* "Montecristo"*

us\$ 21

Chicken breast rolled with leek and prosciutto, served with a butter, leeks, pink peppercorn sauce, leek "fondue" and mashed potatoes.

### *\* Ratatouille*

us\$ 10

Traditional French ratatouille, squash, zucchini, tomatoes, and eggplant and provencal sauce.

### *\* Special Recipe of the Day*

Ask the Maître D.

10% is not included



**LANGOSTA BEACH CLUB**  
**TAMARINDO PRESERVE**

- \* *French Crepe Tatin* us\$ 7  
Apple caramelized with honey, serve with a vanilla ice cream.
- \* *French Crepe Chocolate* us\$ 7  
With a ganache chocolate, serve with a chantilly.
- \* *French Crepe Fruit and Honey* us\$ 6  
Fruit of your choice: Lime / Strawberry / Kiwi / Mango / Pineapple
- \* *Compotée de Fruit de Saison* us\$ 5  
Stewed season fruits served with a vanilla ice cream.
- \* *Roasted Pineapple and Strawberry* us\$ 8  
Roasted pineapple with honey and a strawberry sorbet.
- \* *Fondant Two Chocolate* us\$ 10  
Warm dark and white chocolate cake and vanilla french cream.
- \* *Strawberry and Kiwi Duo* us\$ 8  
Two Biscuit cakes with chantilly strawberry and kiwi.
- \* *Fontainebleau du Chef* us\$ 10  
Season fruit, biscuit, chantilly, chocolate ganache.
- \* *Dessert du Jour*  
Surprise, ask for the Maitre D.

10% is not included

Dessert