

AMORLOCO celebrates nature

Our chef's vision is to offer delicious and healthy recipes using fresh produce grown in our garden, local ingredients and local seasonings to create a unique Costa Rican culinary journey.

Our menu represents a gastronomic experiment, a fusion of flavors, and a giant leap in palate innovation in the rainforest.

Soups

Soup of the Day 8

Appetizers

Marlin Carpaccio, thinly sliced fresh marlin, lemon juice, extra virgin olive oil, pink peppercorn and dill 14

Corvina Ceviche, diced fresh fish, lime juice, ginger, cilantro puree 13

Tuna Tartar, avocado, miso marinade 14

Beef Albondigas, black beans and Pico de Gallo 12

Salads

Costa Rica's Fresh Heart of Palms, mustard vinaigrette 10

Fennel and Arugula, shaved Parmesan cheese 8

Mediterranean, chopped tomato, cucumber, red onion, red pepper, parsley 11

Rain Forest Caesar, roasted romaine, anchovies, croutons, creamy sauce 12

Curry Chicken Salad, raisins and apples 13

From the Sea

Steamed Corvina, wrapped in plantain leaves, with ginger and mushrooms 22

Grilled Mahi Mahi, mango salsa with local sauté baby potatoes 18

Seared Tuna, sesame seed crust, oriental cabbage and carrot salad 26

Shrimp Brochette, marinated in olive oil, garlic and species 25

Tropical Cazuela, scallops, shrimp, mussels, local fish, coconut milk and species 23

Lobster Tail, garlic butter dip 32