

Restaurant **EL JARDÍN**

Our family-run restaurant specializes in local cuisine, sourcing most ingredients from nearby merchants and our farm in Northern Alajuela. We're dedicated to offering fresh, quality produce and the finest cuts from our top cattle, ensuring a true taste of local gastronomy.

SOUPS

FRENCH ONION DELIGHT ₡8000

Savory caramelized onions simmered in rich beef broth, topped with melty mozzarella cheese & crispy sourdough croutons.

CREAMY BUTTERNUT SQUASH SOUP ₡6500

Velvety butternut squash soup served with freshly baked artisan herbed bread.

HEARTY CHICKEN TORTILLA SOUP ₡8000

Tender chicken, onions, bell peppers, fried tortilla strips, and melted mozzarella cheese in a savory broth.

SALADS

TROPICAL SELVATURA SALAD ₡8500

Mango, grilled pineapple, apple, banana chips, strawberries, carrots and fresh lettuce.

TROPICAL HEART OF PALM SALAD ₡7500

A vibrant mix of lettuce, tomatoes, cucumbers, onions, beets, carrots, sweet mango, tender heart of palm, all tossed in our signature Tico dressing for a burst of flavor.

AVOCADO BLISS SALAD ₡8500

Crisp lettuce topped with crispy bacon, refreshing cucumbers, sweet beets, juicy tomatoes, shredded carrots, creamy avocado slices, shaved Parmesan cheese, and drizzled with a balsamic dressing infused with a hint of chocolate.

CITRUS CHICKEN BLISS SALAD ₡9250

Tender grilled chicken breast served atop a bed of crisp lettuce, accompanied by juicy orange slices, refreshing cucumbers, sweet beets, ripe tomatoes, shredded carrots, all drizzled with a flavorful sesame vinaigrette.

SANDWICHES

Served with your choice side of fries or salad.

MEDITERRANEAN CAPRESE ₡8750

Slices of creamy mozzarella cheese layered with fresh basil leaves, ripe tomato slices, sweet bell pepper, and creamy avocado, all nestled between two slices of artisan bread.

TROPICAL GRILLED CHICKEN DELIGHT

₡9250

Grilled chicken breast topped with crisp lettuce, juicy pineapple slices, ripe tomatoes, and melted mozzarella cheese, all served between two slices of toasted bread.

SAVORY SIRLOIN STEAK ₡11500

Juicy grilled sirloin steak paired with crisp lettuce, ripe tomatoes, tender zucchini slices, and creamy white cheese, all layered between two slices of hearty bread.

PASTA

AGLIO & OLIO ₡8500

Spaghetti tossed with sautéed fresh mushrooms, roasted bell peppers, and grated Parmesan cheese, all infused with the flavors of garlic and olive oil.

CLASSIC BOLOGNESE ₡11250

Spaghetti tossed in a rich and hearty fresh tomato sauce, topped with grated Parmesan cheese for a deliciously comforting meal.

EL JARDÍN HARVEST ₡9500

Spaghetti served with a creamy sauce infused with seasonal vegetables, tomatoes, and grated Parmesan cheese for a taste of the garden on your plate.

Prices plus taxes



Vegetarian option

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SPECIALITIES

† Served with the garnishes of the day.

FARM RAISED CHURRASCO ₡19500

A generous 10oz cut of our farm-raised churrasco steak, grilled to perfection and served with a flavorful herb chimichurri sauce.†

FIESTA QUESADILLA ₡10700

A mouthwatering blend of creamy avocado, flavorful refried beans, fresh salsa, and crispy fries, all folded into a warm tortilla. Choose from tender chicken breast fajitas, succulent beef sirloin, or opt for a vegetarian delight.

GARLIC HERB BUTTERED SEA BASS ₡14950

A responsibly sourced sea bass fillet, delicately flavored with garlic, fragrant herbs, and a touch of butter, ensuring a delectable dining experience.†

FARM RAISED SIRLOIN ₡21250

Indulge in a savory 10oz portion of our premium sirloin steak, raised on our farm, expertly grilled to your liking, and served with our signature herb chimichurri sauce.†

SELVATURA BURGER ₡13500

Indulge in a juicy 1/2 pound of premium ground beef sourced from our farms, topped with crispy bacon, fresh lettuce, ripe tomatoes, tangy pickles, and flavorful Monteverde cheese. Served with your choice of fries or salad.

CRISPY FINGERS ₡8000

Golden breaded fingers served alongside a generous portion of french fries. Choose between tender chicken or flavorful fish.

CHICKEN FILLET WITH HERBS ₡17000

Succulent chicken fillet seasoned with aromatic herbs and served with a tangy herb chimichurri sauce for an explosion of flavor.†

CASADO

Traditional Costa Rican dish, a combination of rice, beans, mixed vegetables, tossed salad, sweet fried ripe plantain, a corn tortilla, and Monteverde cheese. Option: tender chicken breast ₡11500, a vegetarian ₡9500. Beef sirloin or churrasco, or sea bass for ₡12500.

SMOKED ROASTED BELL PEPPER BRUSCHETTA ₡7750

Slices of sourdough bread topped with smoky roasted bell peppers, fresh tomatoes, and savory Monteverde cheese.

DESSERTS

Classic cheesecake / Decadent brownie / Moist Carrot Cake / Creamy Coconut Flan / Rich Chocolate Cake / Thousand Layers Tart / Luscious Banana Cake / Selection of Ice Cream flavors.

HOT BEVERAGES

Capuccino, latte, moccha, chocolate

SMOOTHIES AND SHAKES

Pineapple, papaya, watermelon or strawberry. Milkshake + ₡1000

SOFT DRINKS

Coca cola, fanta, fresca, gingerale, sprite, soda water, water tonic.

DOMESTIC BEER

Imperial, Imperial light, Pilsen.

ARTISAN BEER

Ipa, Blond, gluten free.

MINERAL WATER

WINE BY GLASS

Cab Sauv / Merlot / Sauv Blanc / Chardonnay.

₡4000

₡1800

₡1800

₡1800

₡2000

₡3750

with gas ₡3350 / still

₡2850

₡4500

COCKTAILS

Costarican Mule

Spicy Tamarind Margarita

Tico Passion Fruit

Pineapple Mojito

Sangria (Red wine or white wine)

₡5500

Prices plus taxes

 Vegetarian option