



# Amanecer

CAFETERÍA & RESTAURANTE

## MENU

*English*

EST. 2022



## HOT COFFEES

SPECIALTY COFFEE



Additional plant-based milk: Almond and oat € 700

Espresso.....	€ 1.700
Double Espresso.....	€ 2.300
Small Americano.....	€ 1.700
Large Americano.....	€ 2.300
Small Cappuccino.....	€ 2.200
Large Cappuccino.....	€ 2.800
Caffè Latte.....	€ 2.400
Flavored Caffè Latte.....	€ 3.000

Ask about available flavors

Macchiato.....	€ 2.600
Mocha 12 oz.....	€ 2.900
Honey cappuccino 14 oz.....	€ 2.900
Vanilla cappuccino 14 oz.....	€ 2.900
Baileys cappuccino 14 oz.....	€ 3.400
Affogato.....	€ 3.200

## COLD DRINKS

EXPRESS BASE

Additional plant-based milk: Almond and oat € 700 (16 oz cup)

Iced Latte.....	€2.800
Iced Latte with flavor.....	€3.200

Ask about available flavors

Frozen moka.....	€3.300
Frapuchino.....	€3.300
Frozen baileys.....	€3.700
Frozen nutella.....	€3.700
Irish Frozen.....	€3.500
Frozen cookie cream.....	€3.500
Caramel Frappé.....	€3.500
Chocomenta Frappé.....	€3.500

## BREWED COFFEES

Drip Coffee..... 2,000

1 Cup €3.000    2 Cups €5.000

Pour-Over (Chemex)  
Prensa Francesa  
AeroPress Cold Brew  
V-60

## TEA AND CHOCOLATE

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<b>Herbal tea</b> .....	₱1,500
Red Berries, Green Tea, Mint Tea, Black Tea, Chamomile Tea	
<b>Hot or Cold Chai Latte</b> .....	₱3,000
<b>Frozen Chai Tea</b> .....	₱3,500
<b>Hot Chocolate</b> 14 oz.....	₱2,600
<b>Cold Chocolate</b> 16 oz.....	₱3,000
<b>Iced Matcha Latte or Hot</b> .....	₱3,200

## NATURAL DRINKS (16 oz)

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Orange Juice.....	₱1,800
Soursop and Mint Frozen Drink.....	₱2,500
Green Tea and Passion Fruit Frozen Drink.....	₱2,500
Pineapple and Basil Frozen Drink.....	₱2,500
Mint Lemonade.....	₱2,500
Hibiscus Soda.....	₱2,500
Frozen Fruit Mix.....	₱2,800
Strawberry Frozen Mojito.....	₱2,800
Pineapple Frozen Mojito.....	₱2,800
Strawberry Milkshake.....	₱3,500
Banana Milkshake.....	₱3,500

### Natural in Water **₱2,400**

Passion fruit • Watermelon • Mango • Pineapple  
• Papaya Lemonade • Soursop • Banana

\*\* Additional charge for milk **₱2,600**

# BREAKFAST

## **Gallo Pinto El Amanecer ₡4850**

Our classic gallo pinto, served with sweet plantains, toast, sour cream, fresh guacamole, and eggs cooked to your liking. Choice of sausage or fresh cheese.

## **Desayuno Tico Premium**

Premium version of our gallo pinto, served with guacamole, sweet plantains, sour cream, crispy toast, and eggs cooked to your liking, accompanied by your choice of protein:

Shredded beef ₡5850 - Grilled chicken breast ₡6500  
Fresh fish. ₡6500 - Grilled steak ₡7800

## **Tortilla Artesanal Alineada ₡4200**

Homemade hand-pressed tortilla stuffed with melted cheese, served hot with sour cream.

## **Desayuno Campesino Completo ₡6000**

Artisan hand-pressed tortilla served with gallo pinto, eggs cooked to your preference, shredded beef, guacamole and sour cream.

## **French Omelette ₡5500** salsa a elegir 🌶️ o 🍅

French-style omelette filled with sautéed onion, sweet pepper, fresh mushrooms, ham, melted cheese and spinach, finished with homemade ranchera sauce. Choice: toast or fresh salad.

## **Bajura Omelette ₡6200** salsa a elegir 🌶️ o 🍅

Exquisite combination of shredded beef, refried beans, melted cheese and sweet plantain, wrapped in an omelette and covered with ranchera sauce. Choice: toast or fresh salad.

## **Cowboy Eggs ₡5900** 🌶️

Cowboy-style eggs with lightly spicy sauce, served with toast, spicy potatoes, guacamole and cheese.

## **Tico Supreme Burrito ₡5900**

Tortilla filled with gallo pinto, scrambled eggs, bacon, cheese and sweet plantains, with avocado sauce. Served with chipotle sauce and pico de gallo.

## **Breakfast Bagel ₡6200**

Toasted artisan bagel filled with ham, smoked salmon, seasoned cream cheese, American cheese and fresh salad.

## **FrutaMix Vital ₡5900**

Natural smoothie prepared with Greek yogurt and fruit of your choice: mango, strawberry, papaya or banana.

Served with fresh fruit mix, seeds, dark chocolate and a touch of maple syrup.



# BRUNCH

*(Recommended with poached egg)*

## **Mediterranean Toast €5900**

Rustic country bread with creamy hummus, artisan tomato confit, roasted garlic aioli, balsamic reduction and smooth hollandaise sauce, served with eggs cooked to your preference.

## **Burrata & Prosciutto Toast €5900**

Crispy sourdough toast topped with burrata cheese, flambéed peaches, prosciutto and fresh arugula.

## **Country Avocado Toast €6200**

Artisan country bread with fresh avocado purée, sautéed mushrooms, crispy bacon and eggs cooked to your preference.

## **Nordic Salmon Toast €6500**

Toasted artisan country bread topped with seasoned cream cheese, smoked salmon, fresh dill and Cherry tomatoes, finished with hollandaise sauce and eggs cooked to your preference.

## **Chicken & Waffles Benedict €6000**

Crispy breaded chicken cutlet over waffle, fresh bed of arugula, eggs cooked to your preference and creamy Benedict sauce, finished with a touch of maple syrup.

## **Turkish Eggs €5400**

Creamy spiced yogurt base, eggs cooked to your preference and spiced butter sauce, served with warm pita bread.



# SWEET DISHES

## **Dubai Crepe €6500**

Exotic crepe filled with premium pistachio cream, crispy kataifi and strawberries, finished with ground pistachio, English cream sauce and a touch of Nutella.

## **Red Berry Cheesecake Crepe €5500**

Delicate crepe filled with cheesecake-style cream, topped with artisan red berry compote, chocolate topping and mixed seeds.

## **Nutella Crepe €5900**

Delicious crepe filled with Nutella, bananas, seasonal fruits and vanilla ice cream.



Taxes: 13% IV included.  
A 10% table service charge is not included.



### **Almond Caramel Crepe €5900**

Fine crepe filled with almond and pecan cream, served with chantilly, vanilla ice cream and caramel syrup.

### **Royal Vanilla Waffle €5500**

Artisan sweet waffle covered in delicate English cream sauce, served with fresh chantilly, silky caramel, fresh fruit mix and vanilla ice cream.

### **Maple Garden Pancakes €5500**

Fluffy artisan pancakes served with fresh fruit mix and maple syrup

### **Deluxe French Toast €5900**

Golden French toast infused in English cream, topped with chantilly, powdered sugar and seasonal fruits.



## APPETIZERS

### **Artisan Mediterranean Hummus €4500**

Smooth traditional hummus served with freshly grated tomato, toasted sesame oil, a touch of pepper, sea salt and paprika. Served with warm pita bread.

### **Roasted Tomato Cream €5500**

Delicate cream made with roasted tomatoes and oven-baked vegetables, softened with heavy cream, served with a melted cheese sandwich for dipping.

### **Roasted Pumpkin Cream €5500**

Smooth roasted pumpkin cream with oven-baked vegetables and a touch of fresh cream, served with a melted cheese sandwich for dipping.

### **Chicken or Fish Fingers €5900**

Crispy chicken or fish fingers perfectly golden, served with french fries.

### **Patacones Ticos €6500**

*Tico Patacones €6500, Crispy golden patacones (6 units) topped with artisan shredded beef, refried beans, fresh guacamole and pico de gallo.*

### **Caribbean Coconut Shrimp €7100 🌶️**

*Shrimp sautéed in creamy coconut and tomato sauce, infused with traditional Costa Rican seasonings. Served with patacones or toast.*



Taxes: 13% IV included.  
A 10% table service charge is not included.



**Premium Salmon Carpaccio ₱7800 (Check availability)**

Thin slices of fresh salmon marinated with lemon, pepper and sea salt, finished with roasted garlic aioli, balsamic reduction and fresh arugula infused in garlic oil.

Served with warm pita bread.

**Premium Seafood Platter ₱9500**

Selection from the sea: calamari rings, octopus tentacles, shrimp, fish fingers, golden fries, patacones and crispy cassava, served with butter sauce and roasted garlic aioli. Perfect for sharing.



## SALADS

**Premium Classic Caesar ₱5950**

Crisp fresh romaine lettuce mixed with artisan Caesar dressing, croutons and crispy bacon, topped with grilled chicken breast.

**Tropical Summer Salad ₱6100**

Refreshing combination of iceberg lettuce, cherry tomatoes and pickled onion, served with fresh strawberries, toasted walnuts and chicken breast, finished with special passion fruit dressing.

**Sunrise Garden Salad ₱6500**

Select mix of green leaves and fresh lettuces with dried cranberries, sunflower seeds, cucumber and radish, complemented with grilled pineapple and grilled chicken breast, with parsley vinaigrette.

## BOWLS

**Asian Fusion Bowl ₱7100**

Aromatic rice base served with sautéed vegetables and crispy chips, served with your choice of protein and finished with your favorite sauce.

Protein of choice: Chicken, Beef, Fish or Pork.

Favorite sauce: Teriyaki, Orange, Oyster or Sweet & Sour.

**Mediterranean Garden Bowl ₱7500**

Artisan chickpea hummus served with fresh vegetables, warm pita bread and your choice of protein.

Protein of choice: Chicken, Beef, Fish or Pork.

## CASADO

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### **Traditional Tico Casado.    €7100**

Served with white rice, beans, fresh salad of the day, homemade picadillo, crispy corn chips and natural sweet plantains or in syrup.

Served with 1 protein of your choice:

Pork Crackling    -    Grilled Churrasco  
Parmesan Chicken   -    Fish Fillet Meunière



## SANDWICHES

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### **Quajiniquil Fish Sandwich €5.900**

Breaded fish fillet served with special tartar sauce, fresh vegetables and artisan bread. Served with french fries or salad.

### **Pressed Classic Cuban €6.200**

Juicy shredded pork filled with ham, pickles and special mustard-mayo dressing, served in buttered baguette bread.

Served with french fries or fresh salad.

### **Italian Neapolitan €6.200**

Chicken milanese served in bread gratinated with mozzarella, pesto and tomato confit, finished with house aioli.

### **Philadelphia Cheesesteak Supreme €7.200**

Sautéed churrasco with onion, fresh mushrooms and sweet pepper, infused with red wine, gratinated with melted provolone and mozzarella cheeses, served in artisan ciabatta bread. Served with french fries or salad.

## BURGERS

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### **Cheese Burger Classic €5.900**

(check patty doneness)

Homemade brioche bun with Angus patty, American cheese, pickles and special cheese dressing. Served with french fries.

### **Jungle Veggie Burger €6.200**

Artisan brioche bun with roasted aquafaba aioli, fresh romaine lettuce, tomato and lentil patty.

Served with french fries.



Taxes: 13% IV included.  
A 10% table service charge is not included.



### **Pulled Pork BBQ Burger ₱7.800**

Shredded pork mixed in smoked BBQ sauce, coleslaw, mustard-mayo and Swiss cheese in brioche bun.  
Served with french fries.

### **Texas Smash Burger ₱7.800**

Double Angus smash patties with breaded jalapeños, onion, onion rings, BBQ sauce, avocado sauce and Pepper Jack cheese. Served with french fries.

### **Sunrise Triple Smash ₱8.200**

Triple Angus smash patties with caramelized onion in truffle aioli, house dressing, tomato confit and provolone and cheddar cheese blend.

### **Special Angus Burger ₱7.900**

(check patty doneness)

Juicy 228 g Angus patty served with melted Cheddar cheese, bacon, pickles and pickled onion, covered with our house sauce, in brioche bun.



## **RISOTTOS**

*Prepared with creamy arborio rice and served with fresh salad.*

### **Coco Island Risotto 🌶️ ₱7,800**

Creamy risotto infused with delicate Caribbean coconut gravy, light spice and fresh thyme.

### **Tartufo & Funghi Risotto ₱7,800**

Combination of creamy arborio rice with mushrooms, onion and aromatic truffle paste.

If you wish to accompany it with your Protein of choice:

Shrimp	₱12,300
Salmón	₱11,900
Tenderloin	₱11,900
Chicken	₱10,500



### **Papagayo Risotto ₱12,300**

Creamy seafood risotto prepared with shrimp and whole shrimp, covered in delicate creamy pink sauce.

Taxes: 13% IV included.  
A 10% table service charge is not included.



# PASTAS

Pasta choices: Penne · Linguini · Rigatoni

## CLASICC ITALIAN

### Traditional Pomodoro

Pasta sautéed in Pomodoro sauce with cherry tomatoes, fresh garlic, basil and a touch of red wine, and parmesan cheese. Served with toast or fresh salad.

### Pesto Genovese

Pasta in pesto sauce with fresh cherry tomatoes, garlic and grated parmesan cheese.

### Creamy White

Pasta sautéed in traditional white sauce with onion and fresh mushrooms.

### Aurora Pink

Pasta in aurora sauce with cherry tomatoes, fresh spinach and parmesan cheese.

With protein of your choice:

Grilled Chicken	₱7950
Sautéed Shrimp	₱8200
Premium Tenderloin	₱9100
Grilled Salmon	₱11500

## SPECIAL PASTAS

Pasta choices: Penne · Linguini · Rigatoni



### Creamy Lemon Pasta — ₱9500

Pasta with lemon zest and juice with creamy base, garlic and parmesan cheese.  
Protein: Chicken

### Traditional Amatriciana — ₱10900

slightly spicy 🌶️

Classic Italian sauce with onion, bacon, garlic, chili flakes, fresh basil and parmesan cheese. Protein: Salmon

### Truffle Pasta — ₱11500

Pasta in garlic sauce, fresh mushrooms and dairy cream, with truffle paste  
Protein: Tenderloin

Taxes: 13% IV included.  
A 10% table service charge is not included.



# CUTS & GRILL

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**Prime Butter Grilled Picanha — ₱14950**

300 g cut, seared in aromatic butter.

**Signature Grill Skirt Steak — ₱14950**

300 g cut, seared in herb butter.

**Special Reserve Ribeye — ₱14950**

Classic 300 g premium cut, cooked in aromatic butter.

**Butter Poêlé Salmon — ₱13950**

200 g fresh salmon, seared in herb butter.

**Sides (Choose 2 options)**

French fries  
Truffle fries  
Stuffed potato  
Caccio di Pepe pasta

Grilled tomato  
Caprese tomato  
Garden rice  
Vegetables in white wine