

Sentido Norte

ALL DAY

from 11 am to 9 pm

FRESH CEVICHE	14
yellow ahi and avocado, chips	
GUACAMOLE, PICO, AND CHIPS	10
"CHUPITO" CRISPY CALAMARI	15
Huancaína Sauce, yellow aji onions	
OCTOPUS AND SHRIMP COCKTAIL	16
with patacones and grilled tomato marinade	
TUNA TARTARE	16
Passion fruit "leche de tigre", wonton chips"	
VEGGIE SPRING ROLLS	10
Nouc Cham vietnamese sauce	
BACON, CHEDDAR AND GRILLED ONION BURGER	23
chips or salad	
CRISPY FISH WRAP	17
with huancaína sauce, avocado and tico slaw	
GARDEN SALAD	14
Greens, marinated cherry tomatoes, carrots extras: Fish, Chicken or Shrimp +12	
CATCH OF THE DAY	28
roasted garlic and herb butter	
GARLIC SHRIMP WITH STICKY RICE AND SALAD	28
basil, arugula, and jalapeño oil	
CARIBBEAN CHICKEN	24
patacones and "rice and beans"	
ARROZ CON MARISCOS	28
octopus, shrimp, fish	
STEAK FRITES	32
USDA Prime Skirt Steak	
OYSTER MUSHROOM AND CAPER LINGUINI	18
extras: Fish, Chicken or Shrimp +12	

Drinks

CHAMELEON LEMONADE	10
coconut water, lime, coconut cream	
HIBISCUS ICED TEA	10
hibiscus, cinnamon, clove, seltzer	
ICED MATCHA	10
almond or regular milk, honey	
GOOD MORNING MARY	10
celery, pineapple, orange, cucumber with tito's vodka +5	
COSTARICAN LOCAL OR CRAFT BEERS	6 10

Dessert 10

CHOCOLATE TERRINE
COCONUT FUDGE
BAKED BANANA FOSTER
CHURCHILL Meringue, fruit, gelato

To the best of our ability, we source all of our products from local farmers and fishermen. Sentido Norte is vegetarian friendly and mostly gluten-free. All menu prices are in US\$ and include 13% vat and 10% service.

**ALL OPTIONS AVAILABLE FOR ROOM SERVICE,
\$5 ADDITIONAL CHARGE**