



COSTA RICAN INNOVATION CUISINE



TO GET STARTED

ENYUCADOS WITH CONTEMPORARY RECIPE.

(CASSAVA CROQUETTES SERVED WITH CAS (SOUR GUAVA) CHUTNEY AND WITH PURPLE ONION AND CUCUMBER PICKLE AND WILD CORIANDER) 4.750

INSPIRA VEGETARIAN CEVICHE.

(LOCAL FARM'S PRODUCE, HEART PALM, RADISH, CORIANDER, SWEET CORN, SWEET PEPPER, PURPLE ONION, AND AVOCADO. SERVED WITH PATACONES (FRIED GREEN PLANTAINS)) 4.750

FISH OF THE SEASON CEVICHE.

(WITH MANGO, CAS JUICE (SOUR GUAVA), ORGANIC FENNEL, PURPLE ONION, CORIANDER, PERFUMED WITH SUGAR CANE AGUARDIENTE. SERVED WITH PATACONES (FRIED GREEN PLANTAINS)) 6.650

CORN EMPANADAS (PATTIES).

(THREE DIFFERENT FLAVORS. FILLED WITH PORK AND SHRIMP COOKED FOR 12 HOURS EN SOUS VIDE. SERVED WITH AIOLI OF FRESH BASIL AND MANGO RELISH.) 5.250

SWEET PLANTAIN EMPANADAS (PATTIES)

(FILLED WITH MASHED BLACK BEANS, CHEESE AND SHREDDED MEAT SERVED WITH TAMARIND CHUTNEY) 4.450

HOMEMADE GRILLED FLAT BREAD.

TO SHARE (SERVED SHRIMPS MARINATED IN GARLIC, WITH MORON PEPPER SAUCE, SMOKED SAN CARLOS CHEESE AND FRESH BASIL.) 8.450

VEGETARIAN OPTION WITH VEGETABLE PICADILLO 

GALLOS DE DOÑA MARÍA.

(A TYPICAL COSTA RICAN DISH INSPIRED ON DOÑA MARÍA'S RECIPE, OUR CHEF'S GRANDMOTHER. HEART OF PALM, GREEN PAPAYA, POTATOES AND MEAT, SERVED ON HOMEMADE CORN TORTILLAS. THE CORN IS LOCAL, SEASONAL AND NIXTAMALIZED.) 4.750.

TOMATO SOUP.

(MADE WITH GRILLED TOMATOES, SERVED WITH AVOCADO, CORN CHIPS AND MOZZARELLA CHEESE.) 4.450

 : VEGETARIAN FOOD

 : SLIGHTLY SPICY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER IF YOU
HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY RESTRICTIONS.

ALL TAXES ARE INCLUDED



MAIN DISHES

TAGLIATELLE INSPIRA.

(HOMEMADE PASTA SERVED IN A REDUCTION OF WHITE WINE AND CREAM, TRUFA OIL, CHERRY TOMATOES, ROASTED GARLIC, BASIL, FENNEL AND MUSHROOMS.) **7.650**

OPTION WITH A CHICKEN FILLET **10.950**

SPAGUETTIS.

(SHRIMPS WITH GARLIC IN A REDUCTION OF WHITE WINE AND PARSLEY.) **4.750**

RAVIOLIS.

(FILLED WITH SPINACH, FETA CHEESE AND CASHEWS SERVED WITH GRILLED PUMPKIN SAUCE, FRESH ARUGULA AND PARMESAN CHEESE.) **9.850**

SUPER BOWL SALAD.

(GRILLED PUMPKIN SALAD, SALTED KALE IN GARLIC AND LEMMON, LETTUCE, PURPLE ONION, ORGANIC FENNEL, ARUGULA AND SUNFLOWER SEEDS) **5.950**

INSPIRA CHICKEN SALAD.

(LETTUCE, CUCUMBER, PEANUTS, AVOCADO, CARROTS, AND CHICKEN CHUNKS BREADED WITH SESAME SEEDS DRESSED IN A HOMEMADE THAI SAUCE) **6.850**

HAMBURGER.

(HOMEMADE MEAT PATTY, LETTUCE, TOMATOES, ONIONS, CHEDDAR CHEESE, BACON, AND CHIPOTLE ONIONS SAUCE. *SERVED WITH FRENCH FRIES*) **8.450**

VEGGIE BURGER.

(HOMEMADE LENTILS AND CURRY PATTY, LETTUCE, TOMATOES, ONION, AND CHEDDAR CHEESE.*SERVED WITH FRENCH FRIES*) **7.750**

FISH TACOS.

(HOMEMADE CORN TORTILLA, CHIPOTLE MAYONNAISE, AVOCADO MOUSSE AND PICKLED CUCUMBER AND PURPLE ONION) **6.450**

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MAIN DISHES

CURRY AND BANANA FISH.

(FISH CATCH OF THE SEASON IN THE PACIFIC ESPECIALLY SELECTED FOR INSPIRA, ACCOMPANIED WITH MASHED POTATOES WITH ROASTED GARLIC AND MOZZARELLA, GREEN BEANS IN LEMMON, AND CURRY AND BANANA SAUCE.) **14.250**

INSPIRA CHICKEN BREAST.

(SHOWERED IN ORANGE AND HONEY SAUCE, OVER A BED OF CREAM MADE SPINACH. SERVED WITH MASHED POTATOES IN ROASTED GARLIC AND BROCCOLI AND CARROTS SALTED IN LEMMON AND GARLIC.) **9.950**

THE SEAFOOD CASEROLE.

(SHRIMPS, MUSSELS, AND CATCH OF THE SEASON FISH, SALTED WITH BROCCOLI, CHIVES, LEMMON AND COCONUT MILK SUGAR.) **13.650**

SANCARLEÑO RIB EYE 300GR.

(SERVED WITH GRATIN POTATOES AND SAUTÉED VEGETABLES IN LEMMON. ACCOMPANIED WITH A TASTING OF SAUCES, CHIMICHURRI, CHOCOLATE SAUCE AND RED WINE AND MUSHROOM SAUCE.) **19.950**

CHURRASCO STEAK 300GR.

(SERVED WITH GRATIN POTATOES AND SAUTÉED VEGETABLES IN LEMMON. ACCOMPANIED WITH A TASTING OF SAUCES, CHIMICHURRI, CHOCOLATE SAUCE AND RED WINE AND MUSHROOM SAUCE.) **18.950**

INSPIRA SIRLOIN TIP.

(COOKED FOR 4 HRS, SERVED WITH A COFFEE AND WHISKEY REDUCTION, CREAMY RICE WITH HEART OF PALM AND CORN AND FRESH LETTUCE LEAF) **17.650**

PORK RIBS.

(SERVED WITH WILD BLACKBERRY BBQ SERVED WITH POTATOES GRATIN.) **9.750**



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