



Breakfast Menu

Includes Coffee or Tea

Healthy Morning Bowl

Home-made granola, seasonal fruit, locally produced gluten free yogurt

Néctar's Pancakes

Nectar's classic pancakes
With chocolate chips or bananas

Banana Bread French Toast

Maple syrup, blackberry coulis

Huevos Rancheros

2 Eggs sunny side up, cheese, Mexican salsa, guacamole, refried black beans, sour cream, hand-made corn tortillas

Gallo Pinto

2 Eggs any style, rice, beans, plantain, sour cream, fried local cheese, hand-made corn tortillas

3 Egg Arugula Omelet

Fresh arugula, tomatoes, feta cheese, black olives, mushrooms, roasted potatoes

Surfer`s Breakfast Burrito

Scrambled eggs, gallo pinto, refried black beans, mozzarella, avocado, Mexican salsa, chipotle mayo

Smoked Fish Bagel

Nectar's smoked fish, cream cheese, red onion, capers, avocado, home-made bagel

Local Shrimp and Egg Chorreada

Sweet corn pancake, sautéed prawns, sunny side up egg, avocado, onions, jalapeño, okra

Sides:

Home-made toast	Bacon	Ham	Sour Cream	Guacamole
Tortillas	Gallo Pinto	Fruit	Roasted Potatoes	

*We strive to support our local farmers, fishermen and meat producers.
We serve sustainably sourced seafood and do not serve endangered, vulnerable or threatened species.*

13 % Costa Rican sales tax included in menu price. 10% service charge added to final bill.

Reservations: (506) 2640 02 32



Lunch Menu

Salads

Green Papaya & Shrimp Salad

Mixed fresh greens, roasted cashews, watercress, sweet corn, mint, tamarind ginger vinaigrette

Sesame Ginger Udon Noodle Salad with Seared Rare Tuna

Seasonal raw vegetables, soy vinaigrette

Costa Rican Farm Salad with Octopus

Mixed greens, heart of palm, avocado, cherry tomatoes, belle radishes, cucumber, chimichurri vinaigrette

Hacienda Okhra Grilled Chicken Salad

Organic kale, arugula, mizuna, green lentils, roasted okhra, semi-aged Costa Rican goat cheese, radish, dill vinaigrette

Fish, Burgers, & More

Néctar's Ceviche

Daily catch, lime juice, patacones

Néctar's Fish Tacos

Grilled catch of the day, home-made corn tortillas, lettuce, pickled red onions, refried beans, guacamole, jalapeños

Gourmet Costa Rican Lamb Burger

Sun dried tomato pesto, feta cheese, sage aioli, antipasto salad, crispy potato chips

Arroz con Mariscos

Costa Rican style rice, octopus, mussels, prawns, fish, squid, green salad, assorted root chips (potato, plantain, sweet potato)

Grilled Fresh Catch with Quinoa Salad

Locally fresh caught fish, citrus quinoa, goose berries, spinach, red onion, crunchy avocado

Don Fernando's 8oz Beef Burger

Mozzarella, caramelized onions, bacon, hand cut fries, BBQ sauce, cilantro aioli

Pollo Agri-Dulce

Breaded chicken breast, spicy sesame sauce, pineapple, mango, fresh mixed greens

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Sushi Menu (3:30pm – 9:00pm)

Sashimi & Nigiri

Tuna Sashimi

Red pepper & almond emulsion, spicy jalapeño

Mixed Sashimi

Chef's selection, lime, ponzu

Mixed Nigiri

Chef's selection

Tuna Temaki

Avocado, roasted almonds

Rolls

Veggie Roll

Caramelized mushrooms, kale, avocado, lime zest

Panko Crusted Prawn Roll

Tuna, mango, avocado, cream cheese

Fried Catch Roll

Cas aioli, plantain, lettuce, siracha

Spicy Tuna Roll

Kimchi

Smoked Tuna Roll

Panko crusted, cream cheese, avocado

Rainbow Roll

Fresh catch, tuna, prawn, chipotle aioli, cucumber

Prawn Spring Roll

Daikon, cucumber, rice paper, ponzu

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Dinner Menu

CRUDO

Néctar's Ceviche

Lime, cilantro, patacones

Catch of the Day Tartar

Red onion, lemon, cas, crostini, parsley, sea salt

Trio of Tuna

Smoked, spiced & seared, sashimi, Mediterranean style tartar

FOR THE TABLE

Selection of Costa Rican Artisanal Cheeses

Home-made preserves, nuts, crostini

Spiced & Herbed Crispy Calamari & Shrimp

Pineapple-chipotle aioli, cas aioli

Mussels & Fries

White wine, garlic, herbs

PEQUEÑO

Hacienda Okhra Mixed Green Salad

Radish, cherry tomatoes, cucumber, Costa Rican artisanal goat cheese, home-made croutons, citrus vinaigrette

Slow Roasted Pulled Pork

Grilled made-from-scratch cornbread, BBQ sauce

Grilled Mango Salad

Prosciutto, arugula, feta cheese

Pejibaye Soup

Avocado foam, parmesan crostini

Coconut Seafood Bisque

Prawns, octopus, squid, mussels

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Dinner Menu

GRANDE

Grilled Rare Yellowfin Tuna

Basil lime jasmine rice, fresh mixed salad, beet purée, black olive tapenade

Pan Seared Fresh Catch

Roasted eggplant purée, baked mini potatoes, marinated mushrooms, organic kale

Costa Rican Grass-Fed Beef Tenderloin

Roasted potatoes, sautéed oyster mushrooms, asparagus, fire roasted marinated peppers, salsa verde

Pan Seared Red Snapper

Coconut rice n'beans, yellow squash, okra, pineapple sauce

Baked Pork Tenderloin

Farro goat cheese risotto, arugula, black berry demi-glace

Chef's Nightly Special

For the Sweet Tooth

(Lunch & Dinner)

Pejibaye mousse, pistachio tuile

Bailey's Crème Brulée

Ice Cream Sandwich

Home-made chocolate chip cookies, vanilla ice cream

Three Scoops of Ice Cream

Choice of: vanilla, chocolate, pistachio

Néctar's Chocolate Volcano

Vanilla ice cream, butter cookie

Seasonal Fruit Plate

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