

Las Ventanas

APPETIZERS

- Duo Gazpacho** \$8.00
A serving of both, our Smoked Flavored and Classic Cold Soup made with Tomatoes, Organic Bell Peppers, Cucumbers and Red Wine Vinegar, accompanied with Parmesan Cheese, a Poppy Seed Crispy Lollypop and Parsley
- Beef Tartare** \$18.25
Fresh Chopped Local Beef Tenderloin seasoned with Olive Oil and accompanied with Grana Padano Cheese, Parsley, Thin Pommes Frites, Cold Cheddar Hollandaise, Green Olives, Capers, Mustard Mayonnaise, Fresh Escarole and Crispy Garlic Crostinis
- Wild Mushroom Bruschett** \$12.50
Creamy sautéed Leeks, Pancetta, Porcini Mushrooms, Oyster Mushrooms, Portobello Mushrooms, Champignons and Rosemary with a Sherry Cream Sauce, served with Grana Padano Cheese and Garlic Crostinis
- Pork Belly Confit** \$12.00
Tender and Juicy Oil Poached Local Farm Raised Pork Belly, accompanied with Local Cassava Root with Mojo, Smoked Corn Salsa, Avocado Sauce, and a Roasted Garlic, Hot Panameño Chile and Cilantro Mayonnaise
- Latin Cured Salmón** \$14.25
Award winning Cured Salmon, stuffed with Honey and Lime marinated Feta, accompanied with tender Hearts of Palm, Ginger Foam, Fresh Baby Radish Slices, Fresh Avocado, Cherry Tomato, Candied Walnuts, Beet and Peach Palm Crostinis and a Balsamic Jelly
- Papaya Creole Shrimp** \$16.75
Seasoned and Grilled Jumbo Shrimp from the Pacific, served with Papaya and Chive Butter, Lime Wedges, Red Remoulade Sauce and Sautéed Creamy Corn with Leeks and Scallions
- Potato and leek soup** \$8.50
Hearty Cream Soup made with Potatoes from Cartago, Roasted Leeks and Homemade Chicken Stock and accompanied with Garlic Chips, Truffle Scented Oil and Fried Leeks
- Cheese and Cured Meats antipasto** \$26.00
A mix of Prime Ingredients, Aged and Semicured Manchego Cheese, Herbed Gouda, Grana Padano, Gorgonzola and Brie Cheese with Prosciutto and Iberic Ham, Salami Milano and Spanish Chorizo, accompanied with Crostinis, Tomato Confit and a Goat Cheese Olivada
- Springs vegetable soup** \$8.25
Clear Homemade Chicken Broth, served with Asparagus, Prosciutto, Carrots, Celery, Tomato Confit, Shiitake Mushrooms, Italian Parsley, Chives, Potato Pearls, Extra Virgin Olive Oil and Shaved Grana Padano
- Grilled Romaine Salad** \$9.50
A Specialty of the House, Marinated and Grilled Head of Romaine Lettuce served with a Creamy Lemon Parmesan Dressing, Garlic Bread Crumbs and Shaved Grana Padano
- Salt Roasted Beet Salad** \$9.50
Oven Roasted Organic Beets Sliced and Layered with a mix of Arugula, Spinach and Escarole with Blue Cheese, Roasted Fennel, Fresh Zucchini, Olive Oil and Orange Vinaigrette, accompanied with Toasted Walnuts and Pickled Onions
- Tuna And Canellini Bean Salad** \$12.50
Thin Slices of Seared Cajun Marinated Ahi Tuna, served with a tasty tender Canellini Bean Salad made with Fresh Cucumber, Minced Red Onions, Kalamata Olives, Bell Peppers, Feta Cheese, Parsley and White Balsamic Vinaigrette and Topped with a Small Arugula Salad

Las Ventanas

PASTAS

Fettuccini Fra Diavolo	\$28.00
Sautéed Homemade Fettuccini with Spicy Fresh Tomato Sauce, Red Wine, Tender Octopus, Jumbo Shrimps, Scallops, Mussels and Basil and garnished with Grana Padano Cheese	
Ricotta Ravioli	\$24.00
Ricotta and Goat Cheese Stuffed Homemade Ravioli, sautéed with a Fresh Creamy Pesto Sauce and garnished with Grana Padano Cheese	
Lobster ravioli	\$26.75
Homemade Raviolis stuffed with Grilled Costa Rican Pacific Lobster, Confit Tomatoes and Feta Cheese, sautéed with Fresh Garlic, Leeks, Red Onion, White Wine, Butter and Mint	
Cappellini Pomodoro	\$20.00
Simple Tasty Angel Hair Pasta sautéed with Homemade Tomato Sauce, Fresh Basil, Garlic, Grana Padano Cheese and Extra Virgin Olive Oil	
Spaghetti Nero	\$24.25
Homemade Artisan Spaghetti made with Squid Ink Pasta, sautéed with Garlic, Fennel, Fresh Tomato, Chili Flakes, Sherry Wine, and Parsley, and accompanied with Prime Seared Scallops, Grilled Asparagus and Shaved Grana Padano Cheese	

ENTREES

Blue Cheese Rib Eye	\$38.75
Certified Angus Choice Rib Eye with a Bleu Cheese Compound Butter, accompanied with Sautéed Baby Corn, Green Beans and a Potato and Butternut Squash Gratin	
Surf And Turf	\$45.25
Grilled 8 oz. Prime Beef Tenderloin and Jumbo Shrimp served with Truffle Scented Mashed Potatoes, a Sautéed Vegetable Bundle and Au Poivre Sauce	
Arenal Tenderloin	\$38.50
8 oz. Prime Angus Beef Tenderloin Grilled and Sliced, accompanied with a Tangy Grilled Pineapple Salsa, Cassava Fritters and Local Confit of Sweet Plantains Stuffed with Broccoli and Spinach	
Blackened Sea Bass	\$26.25
6 oz. Cast Iron Blackened Sea Bass from the Pacific with a Lemon Beurre Blanc Sauce and served with Fried Confit Baby Potatoes, Grilled Tomato and Sautéed Spinach with Leeks	
Prosciutto Crusted Conger	\$24.95
6 oz. Conger Fish Filet, pan seared, and baked with a Prosciutto, Bread Crumbs and Feta Crust, accompanied with Curry and Coconut Quinoa, Wilted Spinach, Baby Carrots and Pistou Sauce	
Roasted Chicken Supreme	\$22.00
Roasted Boned Chicken Thighs and Breast marinated with Oregano and Lemon, served with Charred Leeks, Romesco Sauce and Mediterranean Style Rice Pilaf made with Capers, Olives, Sundried Tomato and Feta Cheese	
Springs Chicken Piccata	\$24.00
Parmesan and Herb stuffed Free Range Chicken Breast breaded with Garlic Bread Crumbs and accompanied with a Light Lemon and Caper Sauce, sautéed Gnocchi with Grilled Tomatoes and Spinach, topped with a Small Arugula Salad	
Beer Pork Chop \$30.25.....	\$30.25
16 oz. Farm Raised Pork Chop served with Red Wine Roasted Apple, a small Zucchini and Mango Salad and a Creamy Bavaria Dark Beer and Honey Sauce	
Springs Salmon \$26.00.....	\$26.00
6 oz. Prime Imported Cast Iron Pan Seared Salmon, served with Warm Tabbouleh Salad, Fresh Avocado, Mild Chipotle Mayonnaise, Unagi Sauce and Fried Seaweed	