

Menú

Entremeses / Appetizers

Crepa Francesa

US\$ 8.50

Elección de dos ingredientes: champiñones, pollo, jamón, queso o verduras ralladas. servido con salsa Bechamel.

French Crepe

Choice of two ingredients: mushrooms, chicken, ham, cheese or grated vegetables. Served with Bechamel sauce

Plato de Tostones

US\$ 9.50

10 Tostones con queso frito, frijoles, y Pico de Gallo

Dish of Tostones

10 Tostones with fried cheese, beans, and Pico de Gallo

Club Sandwich Teonoste

US\$ 12.00

Pechuga de pollo, jamón y queso acompañado de papas fritas

Teonoste Club Sandwich

Chicken breast, ham and cheese served with fries

Alitas Picantes / Hot Wings

6 Piezas de Alitas / Chunks

US\$ 10.00

12 Piezas de Alitas / Chunks

US\$ 13.00

18 Piezas de Alitas / Chunks

US\$ 16.50

Brochetas de Pescado Escovitch

US\$ 10.50

Servidos con ensalada de vegetales

Escovitch Fish Skewers

Served with veggies salad

Brochetas de Pollo al Estilo Bali

US\$ 11.00

Marinadas con mani y gengibre con ensalada mixta

Chicken Skewers Bali Style

Marinated with peanuts and ginger with mixed salad

Brochetas de Pollo Caribeño a la Jerk

US\$ 9.00

Trozos de pollo marinado en salsa al estilo Jerk, finas hierbas y ensalada rayada mixta

Caribbean Jerk Chicken Skewers

Chicken chunks marinated in sauce Jerk style, and fine herbs with mixed salad

Ceviche de Pescado

US\$ 14.00

Filete de pescado preparado en limón con cebolla y cilantro acompañado de galleta de soda y tajadas.

Fish Ceviche

Fish chunks in lemon with onions and cilantro served with crackers and plantain cuts

Arrecife de Ceviche / Ceviche Reef

3 Porciones / Portions of ceviche

US\$ 18.00

4 Porciones / Portions of ceviche

US\$ 24.00

Carpaccio de Pescado

US\$ 11.00

Preparado en limón, con alcaparras y finos aros de cebolla morada

Fish Carpaccio

Cooked in lemon, with capers and thin purple onion rings

Cóctel de Camarones

US\$ 15.00

Media libra de camarón servido con salsa Mil Islas

Shrimp Cocktail

Half a pound of shrimp served with Thousand Island sauce

Hamburguesa Turf

US\$ 13.00

Media libra de carne de res premium, queso americano, cebolla caramelizada y champiñones

Turf Burger

Half pound of premium beef, American cheese, golden onions and mushrooms

Hamburguesa Surf

US\$ 12.00

1/2 Lb de filete de pescado empanizado

Surf Burger

1/2 Lb breaded fish filet

Bowl de Pollo Bali

US\$ 11.00

Pollo en salsa de mani y gengibre con pasta de caracoles, zanahoria, pepino, maíz y vegetales de temporada

Balinese Chicken Bowl

Chicken chunks in peanut and ginger sauce with pasta shells, carrot, cucumber, corn and seasonal vegetables

Bowl de Pollo Caribeño a la Jerk

US\$ 11.00

Pollo en salsa Jerk con arroz, zanahoria, pepino, maíz y vegetales de temporada

Caribbean Jerk Chicken Bowl

Chicken in Jerk sauce with rice, carrot, cucumber, corn and seasonal vegetables

Sopas y Ensaladas / Soups and Salads

Ensalada del Chef con Pollo

US\$ 13.00

Pollo a la plancha, huevos y jamón, condimentado con aderezo de la casa.

Chef's Salad With Chicken

Grilled chicken, eggs and ham, served with house dressing

Ensalada Nicoise

US\$ 13.50

Pescado, papas, huevos y alcaparras con aceite de oliva, vinagre, vino tinto y pimienta.

Nicoise Salad

Fish, potatoes, eggs and capers with olive oil, red wine vinegar and pepper

Ensalada de Palmitos y Camarones

US\$ 16.00

Acompañado de nuestro delicioso aderezo del chef

Palm hearts and Shrimps Salad

Served with our delicious chef's dressing

Ensalada Mixta del Día

US\$ 6.50

Mixed salad of the day

Caldo de Mar

US\$ 15.00

Caldo con almejas, gambas y pescado a base de leche de coco y finas hierbas.

Sea Broth

Broth with clams, prawns and fish prepared with coconut milk and fine herbs

Gazpacho Andaluz

US\$ 7.00

Sopa fría de tomate, pepino, pimientos aceite de oliva y finas hierbas.

Andaluz Gazpachio

Cold soup of tomato, cucumber, peppers olive oil and fine herbs

Sopa de Vegetales del Día

US\$ 5.50

Vegetables Soup the Day

Platos Principales / Main Courses

Carnes Rojas / Beef Steaks *

Filete de Res a la Plancha Grilled Tenderloin	US\$ 16.50
Puntas de Filete de Res en Salsa Jalapeña Steak tips in Jalapeña Sauce	US\$ 16.50
Filete de Res en Salsa de Champiñones Beef Tenderloin in Mushroom Sauce	US\$ 19.50
Filete de Res en Vino Tinto Beef Tenderloin in Red wine Sauce	US\$ 16.00

Pollo / Chicken

Surf Cordon Blue de Pollo Filete de pollo empanizado, relleno de queso mozzarella, jamón y piña	US\$ 15.00
Surf Chicken Cordon Blue Breaded chicken fillet, cheese filled with mozzarella, ham and pineapple	
Curry de Pollo Trozos de pollo marinados en curry, especias y vegetales	US\$ 14.00
Chicken Curry Marinated chicken chunks with curry, spices and vegetables	
Pechuga de Pollo a la Parmesana Parmesan Chicken Breast	US\$ 13.50

Pescados y Mariscos / Fish and Sea Food

Medallones de Curvina en Salsa Tropical Medalions in Tropical Sauce	US\$ 15.00
Curvina al Ajillo Servido con salsa de ajo y crema Garlic Sea Bass Filet Served with creamy garlic sauce	US\$ 13.00
Camarones al Ajillo Media libra de camarones en salsa de ajo y crema Shrimps with Garlic Sauce Half pound of shrimps in creamy garlic sauce	US\$ 19.50
Camarones Empanizados Media libra de camarones empanizados acompañados de salsa Mil Islas Breaded Shrimps Half a pound of shrimps breaded accompanied with Thousand Island sauce	US\$ 20.00
Pargo a la Tipitapa Pescado entero frito, servido con salsa casera al estilo nicaragüense	1 Lb. US\$ 15.50 2 Lb. US\$ 26.50
Tipitapa Snapper Fried whole fish, served with homemade Nicaraguan style sauce	

Pasta con Camarones al Vino Blanco Pasta with Shrimps in White Wine	US\$ 15.50
Pescado y Camarones en Salsa Thai Preparado con curry y especias Tailandesas, servido con arroz y vegetales	US\$ 21.50
Fish and Shrimps in Thai Sauce Prepared with thai Curry and tropical seasonings with rice and vegetables	
Langosta en Salsa de Coco y Jengibre Media libra de colas de langosta Lobster in Coconut and Ginger Half a pound of lobster tails	US\$ 24.00
Colas de Langosta al Ajillo Media libra de colas de langosta en salsa de ajo y crema Lobster Tail with Garlic Sauce Lobster tails half pound in creamy garlic sauce	US\$ 22.00

Special del Chef

Mar y Tierra: Filete de Res, Camarones Y Langosta
Mar y Tierra: Beef Fillet, Shrimp & Lobster

Elección de Salsas

Filete de res: Servido con salsa de hongos champiñones o reducción de vino tinto. | Mariscos: Servido con salsa tailandesa, al ajillo o salsa de coco y jengibre.

Choice of Sauces

Beef filet: Served with mushroom sauce or red wine reduction. | Seafood: Served with Thai sauce, garlic sauce or coconut and ginger sauce.

US\$ 32.50

Dos Guarniciones a su Elección Two Sides to Choose From

- Vegetales Salteadas - Sautéed Vegetables	- Arroz - Rice	- Papas Fritas - French Frites	- Tostones - Fried Platain	- Puré de Papas - Smashed Potatoes	- Croquetas de Yuca - Yucca Croquettes
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Menú para niños / Children's Menu

Espagueti al Tomate US\$ 7.00 Servido con queso y mantequilla Tomato Spaghetti Served with cheese and butter	Macarrones con Queso US\$ 7.00 Deliciosa pasta con queso Macaroni & Cheese Delicious pasta with cheese	Emparedado de Queso y Jamón US\$ 7.00 Servido con papas fritas Grilled Cheese and Ham Sandwich Served with french fries	Nuggets de Pollo US\$ 8.00 Servido con papas fritas Nugget Chicken Served with French fries
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Los precios no incluyen 15% de IVA ni 10% de propina
The prices do not include 15% VAT or 10% TIP