

# dragonfly bar & grill

## Starters

Tuna tartare with avocado, mango, red onion and crispy wonton	4,600
Homemade beef empanadas with chimichurri sauce	4,500
Homemade spinach and mozzarella empanadas with ratatouille sauce	4,500

## Salads

Beet salad with mixed greens, blue cheese and candied walnuts with a sweet mustard vinaigrette	4,500
Asian salad with napa and purple cabbage, carrots, green apple, green onions, cilantro and chopped roasted peanuts with a sesame-soy vinaigrette	4,300
Kale salad with homemade garlic breadcrumbs and parmesan cheese with a creamy lemon dressing	4,500
Add grilled chicken breast 3,500 add shrimp 4,000	

## Entrees

Grilled filet mignon with potato cake, sautéed vegetables, chimichurri sauce and roasted garlic aioli	12,500
Sesame seared yellowfin tuna with ginger-infused jasmine rice, sautéed vegetables, sweet asian sauce and wasabi aioli	10,000
Whole grilled red snapper topped with a tomato marmalade and served with a pesto orzo salad with zucchini, eggplant, cherry tomatoes, red peppers, red onions and a balsamic glaze	11,500
Baked breaded chicken stuffed with a shrimp, vegetable and herb medley topped with a creamy lime mushroom sauce, served with sautéed rosemary and garlic butter potatoes and sautéed vegetables	10,000
Fiery Thai beef prepared with a chili-lime marinade over cool rice noodles topped with chopped peanuts, served with a side salad of red leaf lettuce, cucumber, red peppers, red onions, cherry tomatoes, pineapple, fresh cilantro, basil and mint with a sweet rice wine vinaigrette	11,500
Seafood linguini with shrimp, mussels, calamari, clams and fish in a garlic rosé sauce	11,500
Red curry with sautéed vegetables and ginger-infused jasmine rice add shrimp 4,000 add panko crusted tofu 2,500	8,000
Buddha Bowl with sweet chili marinated tofu, organic quinoa, sautéed broccoli, mushrooms and red peppers, topped with avocado, carrots, green onions, cilantro and toasted sesame seeds with a spicy peanut sauce	8,000

## Desserts

Tres leches traditional Costa Rican cake	4,000
Chocolate almond brownie with vanilla ice cream, candied walnuts and chocolate and caramel syrup	4,000
Carrot and blueberry cake with cream cheese icing and rum-raisin ice cream topped with candied walnuts	4,000
Vegan ice cream cookie sandwich (coconut-lime or coconut-raspberry)	4,500
Ice cream (coconut, dulce de leche, vanilla, chocolate, rum raisin)	2,000

We charge a 1,000 colones substitution fee to offset the disruption in food preparation and availability.  
All major credit cards accepted. Mandatory 13% sales tax and 10% service tax not included in prices.

Additional gratuity, at your discretion, would be greatly appreciated by your server. ☺

Additional 10% service charge will be added to groups of 8 or more and may be subject to one bill.