

The Poroporo Restaurant is open for dinner from 6:00 p.m. to 9:00 p.m. daily.

We are pleased to accommodate any special request or dietary needs.

## CEVICHE

*Our ceviche are made a la minute, using the freshest local fish filet & citrus*

*Served with yucca root & plantain chips*

### RED SNAPPER CEVICHE, CUCUMBER, WILD CILANTRO & COCONUT FLAVORS

3 oz. Red snapper filet marinated with local citrus juices, then mixed with red onion, cucumber ribbons, peppers, tomato, wild cilantro and coconut

\$18

### SEABASS CEVICHE WITH FRESH GINGER AND RED QUÍNOA VINAIGRETTE

3oz. Seabass filet marinated with local citrus & ginger juices, then mixed with red onions, fresh grilled corn, sweet potato, mango, cilantro and red quinoa vinaigrette.

\$19

### ROSEMARY AND LIME SMOKED GROUPEL CEVICHE WITH PASSION FRUIT

3 oz. Grouper filet marinated with citrus & passion fruit juices, then mixed with red onion, avocado, peppers, cherry tomato, then cold smoked grouper with local lime and rosemary tea leaves.

\$19

### YELLOWFIN TUNA CEVICHE WITH MANGO

3 oz. Yellowfin tuna loin, marinated with lime juice and soy sauce, then mixed with red onion, wakame seaweed, fresh mango, avocado and cilantro.

\$19

## SALADS

### PURA VIDA SALAD

Mix local lettuces, sautéed heart of palm, cherry tomato, “Tico” cheese, plantain, grill avocado & cilantro vinaigrette

\$14

### ROASTED CARROT & RED QUINOA SALAD

Our signature salad is a mix of red quinoa, roasted carrot with light spices, tangy dried cranberries, walnuts, arugula, mixed lettuces and coconut lime vinaigrette

\$15

### PORO-PORO CAESAR SALAD

Crispy Romaine lettuce, local fresh anchovy, herb croutons, shaved parmesan and light Caesar dressing

\$15

With chicken \$16, mahi-mahi \$17, prawns \$19

### GRILLED VEGETABLE SALAD WITH BASIL PESTO & BUFFALO MOZZARELLA “BRULEE”

Eggplant, zucchini, bell peppers, tomato, arugula, mix lettuces, basil pesto, fresh Buffalo mozzarella cheese

\$16

### ASIAN GRILLED TUNA SALAD & WILD CILANTRO

Seared Tuna rare, Asian greens, arugula, wild cilantro, mango, avocado, edamame bean, soy & sesame vinaigrette

\$18

## APPETIZERS

### BRUSCHETTA WITH CONFIT LEEKS, GOAT CHEESE & BACON

Ciabatta bread, red onions marmalade, leeks, goat cheese, bacon, arugula salad

\$15

### YELLOWFIN TUNA TARTAR WITH MANGO AND AVOCADO

Our signature appetizers is a mix of the Freshest cut of yellowfin tuna loin, seasoned with wakame seaweed, mango, avocado, served on a cucumber Carpaccio, arugula and crispy potato gaufrette

\$21

### PORO-PORO BEEF WELLINGTON

3 oz. beef, French herb crepe, spinach, porcini & domestic mushroom, prosciutto, mixed baby green, truffle vinaigrette

\$23

### HOMEMADE LOBSTER RAVIOLI WITH PARMESAN AND TRUFFLE

3 raviolis made with lobster meat, shallot, garlic, white wine, basil, parsley, tarragon, served with spinach and tomato concasse sauce with parmesan and truffle oil

\$24

## PASTAS & RISOTTOS

<b>FETTUCCHINE PASTA WITH ASPARAGUS &amp; PORCINI MUSHROOM</b>	\$24
<i>Fettuccine pasta, porcini and domestic mushroom sauce, fresh parsley, asparagus, parmesan cheese</i>	
<b>PAPPARDELLE CASSEROLE WITH SEAFOOD &amp; SAFFRON</b>	\$25
<i>Prawns, mussels, calamari, wilted arugula &amp; spinach, saffron, white wine sauce, cream and parsley</i>	
<b>BRAISED WAGYU SHORT RIBS RISOTTO WITH CABERNET SAUVIGNON SAUCE</b>	\$26
<i>Italian risotto, slow cooked short ribs, asparagus, red wine sauce and parmesan cheese</i>	
<b>SEAFOOD AND SAFFRON RISOTTO</b>	\$29
<i>Lobster, calamari, prawns, saffron, white wine, garlic, asparagus, truffle oil and fresh parmesan cheese</i>	

## FROM THE OCEAN

*Sauces to accompany your fish is very important to us, choose between lemon grass & ginger sauce, chimichurri sauce, and mango turmeric beurre blanc. Ask your waiter for sauces suggestion*

<b>8 oz YELLOWFIN TUNA STEAK</b>	\$29
<b>8 oz GRILLED MAHI-MAHI FILET</b>	\$30
<b>8 oz RED SNAPPER PORO PORO</b>	\$32
<i>Signature dish - red snapper filet marinated with tomato, lime juice &amp; cilantro, wrapped and baked in a banana leave</i>	
<b>8 oz OVEN BAKED GROUPER FILET</b>	\$32
<b>8 oz PAN-SEARED SEABASS FILET</b>	\$32
<b>GARLIC JUMBO PRAWNS</b>	\$34
<i>7 prawns' sautéed with garlic, parsley and lime</i>	
<b>BAKED LOBSTER TAIL</b>	\$38
<i>8oz lobster tail baked with tomato and pejibaye palm relish, parmesan cheese</i>	

## FROM THE COSTA RICA LAND

*Our cut of meat are from the region of Arenal Volcano – Organic fed – Organic soil.. Please choose between mushroom sauces, chimichurri, cabernet wine sauce, Béarnaise sauce to accompany your meat*

<b>BONE-ON ROASTED BALSAMIC CHICKEN BREAST</b>	\$27
<b>12 Oz. GRILLED SIRLOIN</b>	\$28
<b>BBQ BACK RIBS, CHEF'S NICOLAS RECIPE</b>	\$29
<i>served with grilled corn &amp; garlic mash</i>	
<b>12 OZ. GRILLED NEW-YORK STEAK</b>	\$30
<b>10 oz BEEF TENDERLOIN</b>	\$31
<b>12 oz RIB-EYE CHOICE</b>	\$35
<b>14 oz GRILLED COWBOY STEAK</b>	\$37
<b>BRAISED WAGYU SHORT RIBS</b>	\$38
<i>slow cooked wagyu short ribs, served with mash potato and asparagus</i>	

### SIDE DISHES: \$7 EACH

Fresh heart of palm gratin	Asparagus
Mediterranean ratatouille vegetables	Broccoli and coliflower
Truffle fries with parmesan cheese	Haricot vert “persillade”
Basil mashed potato	