

The Poroporo Restaurant is open for lunch from 12:00 p.m. to 4:00 p.m. daily.
We are pleased to accommodate any special request or dietary needs.

SALADS

CLASSIC CAESAR SALAD; Add chicken \$4, mahi-mahi \$4, prawns \$6 Romaine lettuce leaves, garlic & herb croutons and Caesar dressing	\$14
GREEK SALAD Mixed greens, feta cheese, cucumber, red onions, tomato, olive, red wine vinaigrette with thyme	\$17
CITRUS GRILLED CHICKEN SALAD Mixed greens, avocado, broccoli, mango, sherry tomato and ranch dressing	\$17
MANGO COBB SALAD WITH GRILLED HERBS CHICKEN Mixed greens, tomato, avocado, corn, blue cheese, croutons, grilled herbs chicken and balsamic dressing	\$17
GRILLED JUMBO PRAWN SALAD & MOJITO VINAIGRETTE Heart of the palm, tomato, asparagus, jumbo prawns & Caribbean mojito vinaigrette	\$19
MEDITERRANEAN SALAD WITH CATCH OF THE DAY Served on a bed of lemon herb roasted baby potatoes, tomato, French beans, egg, grilled vegetables, artichokes, kalamata olives and herbs dressing	\$19

APPETIZERS

CHILLED TOMATO GAZPACHO WITH PESTO CROSTINI Delicious chilled tomato soup served with garlic & pesto crostini and slices of avocado	\$13
CUCUMBER GAZPACHO WITH WATERMELON AND MINT Chilled soup made from onion, cucumber, silken tofu, lime juice, ginger, cilantro, fresh mint and watermelon	\$13
TRIO DIPS WITH TORTILLA CHIPS Homemade guacamole, molcajete and Pico de Gallo served with corn chips	\$14
CHICKEN NACHOS Corn tortilla, grilled chicken, lettuce, guacamole, pico de gallo, black beans, sour cream, jalapeño & cheese	\$17
PERUVIAN STYLE SEA BASS CEVICHE Freshly court sea bass marinated with lime and orange juice, seasoned with red onions, garlic, aji pepper, corn, cilantro and celery, served with warm sweet potato	\$17
PORO-PORO YELLOWFIN TUNA POKE Yellowfin tuna, mango, avocado, wakame seaweed, corn cracker, soy & sesame vinaigrette, corn cracker	\$19

WRAPS Flour Tortilla

Served with home-made French fries or plantain chips or organic baby greens with French vinaigrette

VEGETARIAN WRAP Grilled vegetables, arugula, red onions, walnut, mozzarella cheese, and cilantro aioli	\$14
GRILLED CHICKEN WRAP Grilled chicken breast, lettuce, red onions, bacon, cheese, chipotle and rosemary dip	\$15
FISH TACOS Fresh fish, corn tortillas, cilantro cream, cabbage and pico de gallo	\$16
GRILLED TUNA WRAP Tuna prepared with fresh mango, red onions, cilantro and lettuce	\$17
TROPICAL MAHI-MAHI WRAP Grilled mahi-mahi, romaine lettuce, tropical fruit, parmesan cheese and Caesar dressing	\$17

Chef Nicolas and his team created an armory between local and international cuisine with the most fresh seafood from the Papagayo Gulf.

SANDWICHES

*Served with home-made French fries or plantain chips or organic baby greens with French vinaigrette
We have a gluten free bread option for all our sandwiches. Please ask your waiter*

PORO-PORO CLUB SANDWICH	\$15
Grilled chicken, crispy bacon, tomato, lettuce, avocado, Swiss cheese and cilantro mayonnaise	
OPEN FACE CAPRESSE SLIDER	\$15
Ciabatta bread, sliced tomato, fresh buffalo mozzarella cheese, basil pesto and basil leaves	
FRESH CATCH OF THE DAY BURGER	\$16
Fresh fish filet, lettuce, avocado, tomato, onions, and tartar sauce	
CUBAN SLIDERS SANDWICH	\$17
Ciabatta bread, pulled pork, ham, melted cheese, red onion confit and Dijon mustard sauce	
WAGYU BEEF BURGER	\$17
Lettuce, tomato, red onion and pickles Make it cheese burger (Swiss, cheddar or blue cheese) Add \$2	
GRILLED HERBS CHICKEN & GOAT CHEESE SANDWICH	\$18
Ciabatta bread, basil pesto, red onions, arugula, goat cheese and herbs marinated grilled chicken breast	

COSTA RICAN CORNER

CLASSIC “CHIFRIJO”	\$16
Typical rice dish with black beans, “pork chicharrón”, Pico de Gallo and corn chips	
GUANACASTE CHICKEN OR BEEF FAJITAS	\$16/\$18
Served with guacamole, Pico de Gallo and flour tortillas	
COSTA RICAN CHICKEN OR PRAWNS CHALUPAS	\$16/\$18
Fried corn tortilla topped with chicken, melted cheese, lettuce, tomato, cilantro, sour cream and guacamole	
CHICKEN, BEEF or PRAWNS QUESADILLA	\$16/\$18
Sautéed onion, bell pepper, lizano sauce, mozzarella cheese, cilantro, guacamole and sour cream	
TIPICAL BEEF OR FISH CASADO	\$19
Cilantro & corn rice, black beans, sweet plantain, smoked cheese, criolla salad and herbs chimichurri	

DESSERTS: \$8 EACH

Chocolat cream pot
Tres leches cake
Crème caramel
Assorted sorbet

Vanilla vean cheesecake
with mango compote
Banana split