

Guest BREAKFAST Menu

♥♥ FRESH TROPICAL FRUIT SALAD

Served with yoghurt and granola. \$6

♥ FRENCH TOAST

Topped with fresh tropical fruit melange and showered with syrup. \$8

♥ JUNGLE CREPE

Fresh tropical fruit mix stuffed crepe, snaked with natural yoghurt. \$8

♥ TIPICO

Typical Costa Rican breakfast including rice and beans, fried or scrambled eggs, tortillas, cheese and fried platano strips. \$9

♥ HOME FRIES

Savory sauteed potatoes, accompanied by your choice of fried or scrambled eggs, served with toast. \$8

♥ TROPICAL BANANA PANCAKES

4 fresh costa rican banana enriched pancakes, served with home made syrup and fresh tropical fruit melange. \$8

♥ HUEVOS RANCHEROS

Classic corn tortillas topped with beans and fried eggs, topped with fresh ranchera sauce, drizzled with sour cream spiral. \$9

♥♥ SCRAMBLED TOFU WITH TOAST

Served with home made whole wheat toast. \$9

♥ HERBED CREPE A LA PROVENÇAL

Sautéed tomato in white wine sauce, topped with fried egg and cheddar cheese in an herbed crepe. \$11


♥ YLANG YLANG OMELETTE

Classic herbed omelette filled with sautéed julienne red bell pepper, tomato & onion dice, enhanced with sour cream, cheddar cheese and parmesan sprinkle. \$11

♥ TOAST WITH EGGS, HOMEMADE JAM OR CHEESE

All served with home made whole wheat toast and butter. \$6

♥ Available as a Vegetarian option ♥♥ Available as a Vegan option

 Please ask for our Gluten Free Menu

All taxes included, tips are welcome



Dinner
Main Course



♥ PASTA POMODORO

Spaghetti with pomodoro sauce with fresh herbs and parmesan cheese complimented by toasted home-made baguette.

\$15

♥ PASTA PENNE A LA ARRABIATA

Pasta penne al dente served with a spicy lightly-herbed garlic tomato sauce accompanied by toasted home-made baguette.

\$15

♥ PASTA FETTUCCINE A LA THREE CHEESE

Pasta fettuccine with an exquisite three cheese sauce, complimented by toasted home-made baguette.

\$16

SPAGHETTI A LA WHITE WINE CHICKEN

Spaghetti with chicken simmered in a delicate fine herbs and wine cream sauce, served with garlic bread.

\$17

♥♥ ASIAN RICE NOODLES A LA COCONUT CREME

Rice noodles served with stirfried vegetables topped with a creamy fresh ginger-coconut sauce.

\$16

PASTA PENNE A LA SALSA DE MAR MÁGICO

Classic herbed succulent seafood sauce including shrimp, fresh fish and mussels surrounding penne pasta, complimented by our fresh home-made baguette.

\$19

SAUTEED SHRIMP PASTA FETTUCCINE

Pasta fettuccine enhanced with a fine garlic sauce and exquisite shrimp, complimented by toasted home-made baguette.

\$19



Dinner Main Course



TYPICAL COSTA RICAN CHICKEN CASADO

Served with rice and beans, vegetables, salad, fried plantain and chicken.

\$16

CARRIBEAN RICE WITH CHICKEN

Flavorful rice with chicken and fresh vegetables, simmered in a fresh home-made coconut milk sauce.

\$16

GRILLED CHICKEN BREAST A LA GIN-CO-SOY

Sesame oil grilled chicken breast topped with a rich ginger-coconut-soy sauce, accompanied by your choice of rice and sauteed vegetables.

\$18

CHICKEN BREAST A LA FRESH MUSHROOM CREME

Grilled chicken breast covered in a delicate fine herbs and mushroom sauteed cream sauce, complimented by potatoes and sauteed vegetables.

\$18

MARINATED CHICKEN SHISH-KEBAB

Grilled chicken breast kebabs marinated in a fresh herb & olive oil dressing, enhanced by our fresh homemade barbeque sauce, accompanied by potatoes and sauteed vegetables.

\$19

GRILLED CHICKEN BREAST A LA PIÑA

A tropical delightful combination of flavors. Grilled chicken breast with a tropical pineapple rum sauce, enhanced by vegetables and potatoes.

\$18

THAI TERIYAKI CHICKEN STIR-FRY

Chicken breast slices served with a classical teriyaki sauce, on a bed of rice of your choice, stir-fried and complimented by salted-butter carrot-zucchini sauté.

\$18



Dinner
Main Course



♥♥ SAVOURY YLANG YLANG CURRY

A variety of curried vegetables simmered in fresh coconut milk served on a bed of rice of your choice. With Tofu - \$15 With Chicken - \$17

THAI TERIYAKI TUNA STEAK

Fresh yellowfin tuna, simmered in classical teriyaki sauce, on a on a bed of rice of your choice stir-fried in white wine, complimented by carrot-zucchini sautee.

\$20

BLACKENED TUNA STEAK WITH MANGO SAUCE

A combination of sweet and spicy flavors, served with potatoes and vegetables.

\$20

STUFFED MAHI MAHI WITH WHITE WINE & MUSSEL SAUCE

Stuffed mahi mahi filet towered with a creamy mussel medley sauce, enhanced by potatoes and sauteed vegetables.

\$20

FRESH CATCH OF THE DAY A LA PARISIENNE

Sautéed fresh sea bass filet with minced parsley and white wine garlic sauce, complimented by herbed butter vegetables and potatoes.

\$19

YLANG YLANG'S JUMBO SHRIMP SHISH-KEBAB

Served with fresh homemade barbeque sauce, enhanced by marinated vegetables and potatoes.

\$26

MONTEZUMA'S MIXED SEAFOOD GRILL

Jumbo shrimp, fresh fish and mussels, stewed with onions, peppers, plantain, herbs and olive oil in rich tomato sauce, with seasonal vegetables , served on a bed of rice of your choice or pasta fettuccine.

\$26

VEGAN

♥♥ 2 red heart indicates all available Vegan options on other menus ♥♥

APPETIZERS

♥♥ VEGAN CATEPILLAR MAKI

Avocado strips inside out sushi rice roll - \$10

♥♥ SPANISH GAZPACHO

Traditional savoury tomato, bell pepper and herbs chilled soup - \$9

♥♥ ASIAN STYLE COCONUT SOUP

Fresh vegetables with homegrown coconut milk sprinkled with asian spices - \$10

♥♥ PALM HEART PARADISE PLATTER

Sliced palm heart, tomatos and avocado fan served with fresh basil lime
vinagrette- \$9

MAIN COURSES

♥♥ ORGANIC RAINBOW SALAD

Organic greens, tomatoes, carrots, beets, peppers, olives, fresh croutons
& basil dressing, served with guacamole-garlic bread - \$12

♥♥ NAMASTE ROLLS

Oriental style rice paper rolls stuffed with avocado, lettuce,
vegetables served with a toasted sesame oil dressing - \$15

♥♥ GRILLED MEDITERRENEAN ANTIPASTO PLATTER

A variety of fresh vegetables marinated in herbed olive oil, with rice of choice - \$15

♥♥ BAKED THAI TERIYAKI TOFU

Served on a bed of rice of your choice, enhanced by white wine vegetable saute -
\$15

♥♥ BLACKENED TOFU STEAK WITH MANGO SAUCE

Combination of sweet and spicy flavors with your choice of rice & vegetables- \$15

♥♥ SAVOURY YLANG YLANG CURRY


A variety of curried vegetables and tofu simmered in fresh homegrown coconut
milk,
served on a bed of rice of your choice - \$15

♥♥ THE TERIYAKI SALAD

Melange of grilled tofu and fresh vegetables on a bed of lettuce
topped with thai teriyaki sauce - \$12

♥♥ VEGAN LATINO NACHOS

Fresh tortilla chips served with costarican cilantro-lime guacamole,
pico de gallo salsa and seasoned black beans - \$10

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