

MENU



MANTRAS
INTERNATIONAL CUISINE



WINE LIST

Mantras International Cuisine

RED

Carmen Insigne, Carmenere (Central Valley, Chile)

Bottle US\$34 Glass US\$8

Ideal for salads, mild cheeses, fish and seafood

Paul Mas Réserve, Pinot Noir (Languedoc, France)

Bottle US\$50 Glass US\$10

Ideal for cured meats, grilled meats, stews and mild cheeses

Care Nativa Viñas Añejas. Garnacha (Carignan, Spain)

Bottle US\$50 Glass US\$10

Ideal for pasta, chicken and lamb

Viña Pomal Crianza, Tempranillo (Rioja, Spain)

Bottle US\$50 Glass US\$10

Ideal with rice, cheese, vegetables and fish

Legaris Crianza Red wine Ribera del Duero (Spain)

Bottle US\$55 Glass US\$12

Chicken breast in mushroom sauce, pork ribs, New York steak, grilled sirloin steak served with shrimp

Lagarde, Malbec (Mendoza, Argentina) **US\$60**

Ideal with red meats and pasta with red sauces

Odfjell Armador, Organic Merlot (Maipo Valley, Chile)

US\$50

Ideal with pasta

Callya, Syrah (San Juan, Argentina) **US\$45**

Ideal with red meats and strong spices

Altanza, Tempranillo Gran Reserva (Rioja, Spain)

US\$90

Red meats, stews, chocolate desserts

Arrocal, Tempranillo Reserva (Ribero del Duero, Spain)

US\$110

Ideal with matured red meats

Tomero, Cabernet Franc (Mendoza, Argentina) **US\$60**

Ideal with pizzas, pastas, roasted vegetables

Honoro Vera, Garnacha (Calatayud, Spain) **US\$45**

Rices, meats, legumes, mushrooms

Terre, Montepulciano (Abruzzo, Italy) **US\$50**

Red meats, pastas in red sauces

La Playa, Cabernet Sauvignon (Colchagua Valley, Chile) **Bottle US\$34 Glass US\$8**

Pastas with red sauces and strong cheeses

WHITE

William Cole, Chardonnay (Casa Blanca Valley, Chile)

US\$45

Ideal with sea food, fish, white meats, pasta with white sauces

Terre, Pinot Grigio (Delle Venezie, Italy) **US\$55**

Ideal with grilled chicken, fresh mozzarella cheese and fish

La Playa, Sauvignon Blanc (Central Valley, Chile)

Bottle US\$34 Glass US\$8

Fish, seafood, white meats

Legaris, Verdejo, Ribera del Duero, Spain, 100% Verdejo **Bottle US\$45 Glass US\$10**

Pairing: Rice dishes, salads fish and pastas

ROSE

Santalba, Tempranillo Rosé (Rioja, Spain) **US\$45**

Salads, soy dishes, white meats, salmon, seafood and desserts

SPARKLING

Más Fi, Cava Blanco (Spain) **US\$45**

Más Fi, Cava, Rosé (Spain) **US\$50**

Ideal with desserts, snacks, seafood and fish

BEERS

Imperial **\$4.50**

Imperial Light **\$4.50**

Imperial Silver **\$4.50**

Imperial Ultra **\$4.50**

Pilsen **\$5.50**

Bavaria **\$5.50**

Corona **\$5.50**

Smirnoff Ice **\$5.50**

Stella Artois **\$5.50**

Peroni **\$6**

Heineken **\$5.50**

DISTILLATES

Vodka Absolut **\$5.00**

Vodka Smirnoff **\$3.50**

Jack Daniels **\$5.00**

Chivas Regal 18 **\$10.00**

Chivas Regal 12 Años **\$4.00**

Old Par 12 **\$7.00**

Old Par 18 **\$9.00**

Buchannas 18 **\$10.00**

Buchannas 12 **\$5.00**

Tequila Don Julio **\$9.00**

Tequila 1800 **\$7.00**

Tequila José Cuervo **\$4.00**

Cacique **\$4.00**

Baileys **\$5.00**

Bacardy light **\$4.00**

Bacardy dark **\$4.00**

Capitan Morgan **\$5.00**

Flor De Caña 7 **\$5.00**

Johnnie Walker Red **\$5.00**

Johnnie Walker Black **\$7.00**

Flor De Caña 18 years old **\$9.00**

Jägermeister **\$5.00**

Aguardiente **\$5.00**

Glenfiddich 15 years old **\$11.00**

Glenfiddich 18 years old **\$16.00**

Macallan 12 years old **\$13.00**

Campari **\$4.00**

Frangelico **\$4.50**

Limoncello **\$4.00**



APPETIZERS

Aztec soup - \$10

Tomato base served with tortilla chips, avocado and fresh cheese

Ayote cream soup - \$10

Roasted ayote, flavoured with dill oil and pistachio seeds.

Bruschetta capresse - \$10

Fresh Mozzarella Cheese, fresh tomato, basil, balsamic reduction and olive oil.

Funghi gratinated - \$11

Mushrooms au gratin with a variety of cheeses, served with ciabatta bread toast

Costa Rican-style fish ceviche - \$11

Lime, onion, sweet chilli, coriander and house chips

Peruvian-style fish ceviche - \$12

Leche de tigre, red onion, yellow chilli pepper, coriander, corn and sweet potato.

Tuna tartar - \$14

Asian style, with sesame oil, soy sauce, on avocado and mango, served with plantain chips.

Peruvian-style octopus ceviche - \$18

Leche de tigre, orange, red onion, yellow chili pepper, coriander, corn and sweet potato

Beef carpaccio - \$18

Slices of tenderloin with balsamic vinegar, lemon, olive oil, parmesan slices and fresh arugula.

Octopus carpaccio - \$19

With olive mayonnaise, red onion, arugula, pistachios, and olive oil

Caesar Salad with Chicken - \$14

Romaine lettuce with Caesar dressing, croutons, and grilled chicken breast.

Caprese Salad - \$12

Fresh tomato slices, mozzarella cheese with basil, dressed with extra virgin olive oil and sprinkled with black pepper.

MANTRAS Salad - \$15

Mix of lettuces with arugula, toasted coconut, fresh mozzarella, quinoa and strawberries, with tropical dressing

Onion Soup - \$10

Soup made with caramelised onions and chicken broth, topped with homemade bread, grilled cheese and flavoured with aniseed liqueur

Cheese and cold meats Platter - \$20

GRILL AND SEA FOOD

Chicken breast in mixed mushroom sauce - \$19

Grilled chicken breast with mushroom sauce and 2 side dishes of your choice

Mantras Burger - \$19

Artisan bread, Angus beef patty, pickles, onions and mushrooms in wine sauce, Swiss cheese and chipotle dressing

Pork ribs in sauce of your choice, chef's BBQ or chipotle sauce - \$23

500 g slow-cooked, served with 2 side dishes of your choice

New York Angus steak 350 g - \$29

Order it cooked to your liking with 2 side dishes and a sauce of your choice.

Grilled Angus tenderloin 250g - \$32

Order it cooked to your liking with 2 side dishes and a sauce of your choice.

ANGUS Picanha 300 g - \$33

Order it cooked to your liking with 2 side dishes and your choice of sauce.

Angus skirt steak 350 g - \$41

Order it cooked to your liking with 2 side dishes and your choice of sauce.

Surf and turf - \$41

Grilled tenderloin served with garlic butter shrimp.

Barbecue to share 2 pax \$46

NY strip steak, pork ribs, shrimp, grilled chicken wings, choripán, fried yuca, patacones, guacamole, pico de gallo.

Seared tuna with sesame seeds - \$19

Served with sautéed vegetables, sushi rice and oriental-style sauce.

Shrimp chaufa - \$20

Peruvian-style fried rice, served with house salad and French fries

Seafood chaufa - \$21

Fried rice with our seafood served with house salad and French fries

Seasonal fish - \$21

National fish in a creamy herb sauce served with 2 side dishes of your choice

Tempura shrimp - \$25

Japanese-style breading with sushi rice, broccoli, avocado, cucumber, and pineapple with mango and chipotle sauce.

Salmon in orange and dill sauce \$26

Order it cooked to your liking with two side dishes.

Grilled octopus with balsamic glaze - \$30

Slow-cooked with a smoky flavour, served with 2 side dishes of your choice.

Choice of sides: french fries, mashed potatoes of the day, house salad, potato wedges, mini rosemary potatoes, white rice. Applies to any dish.

Sauces to choose from: argentine chimichurri, mushroom sauce, Parisian butter.

PASTAS AND PIZZAS

Pasta with mushrooms and chicken - \$19

Grilled chicken breast, sautéed mushrooms, cream and Parmesan cheese.

Pasta Checca - \$19

Sautéed with cherry tomatoes, basil and fresh buffalo cheese.

Tagliata with gorgonzola cheese - \$22

Grilled sirloin strips with pasta in gorgonzola cheese sauce

Gnocchi in ayote sauce - \$21

Creamy sauce made with squash, white wine and herbs

Gnocchi with shrimp in vodka rosé sauce - \$28

Sautéed shrimp in vodka with a creamy rosé sauce

Yellow chili risotto with octopus - \$30

Creamy rice with slightly spicy yellow chilli and grilled octopus.

Mushroom and tenderloin risotto \$36

Creamy rice with mixed mushrooms and tenderloin pieces.

Margherita pizza - \$19

Classic with cherry tomato slices, oregano, basil and mozzarella cheese.

Ham and cheese pizza - \$19

Cheese, ham and Pomodoro sauce.

Ham and mushroom pizza - \$20

Cheese, ham, mushrooms and pomodoro sauce

**Pomodoro Bacon and balsamic onion
pizza \$22**

Cheese, crispy bacon, balsamic onion and blue cheese sauce

Bianca Pizza \$22

Made with a mixture of cheeses WITHOUT SAUCE

El Escondite Pizza - \$23

Cheese, pepperoni, bacon, onion and Pomodoro sauce

Pizza with Prosciutto - \$25

Parmesan cheese, prosciutto and arugula

Churrasco Pizza - \$31

Cheese, Pomodoro sauce, 350 g churrasco, mushrooms and pepperoni..

CHOOSE THE STYLE OF PASTA:

- Spaguetti
- Rigattonni
- Tagliatelle
- Papardelle

CHILDREN'S MENU

Includes juice + surprise available only for children under 12 years old.

Chicken fingers - \$10

Breaded and served with French fries

Fish fingers - \$10

Breaded and served with French fries

Ham and cheese pizza - \$10

Cheese, ham and Pomodoro sauce

Pasta with cheese - \$10

Spaghetti sautéed in butter with cheese

Pasta with butter - \$10

Spaghetti sautéed in butter

DESSERTS

Cheesecake - \$9

Choose from: red berries, passion fruit, baileys or Nutella

Flambéed Poás strawberries - \$9

Served with vanilla ice cream

Crepes - \$9

Fruits to taste, Nutella and ice cream

Chocolate brownie - \$9

Served with vanilla ice cream

Catalan Cream - \$9

Classic Spanish recipe with flambéed caramel and red berry sauce

Pineapple flambéed in whiskey - \$9

Served with vanilla ice cream

COFFEES

Flavoured tea **\$2.50**

Coffee **\$3.50**

American coffee

Coffee with milk

Latte Coffee

Iced coffee **\$5.50**

Frappuccino (Mint or Amaretto)

Ice Moca

Irish Coffee

Capuchino **\$5.00**

Classic Cappuccino

Mint Cappuccino

Mocacciano

Hot Chocolate **\$4.50**

Iced Chocolate **\$5.50**

Mint Chocolate

Oreo Milkshake



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