



CALA LUNA
Origen
RESTAURANT

Aligned with nature, we are dedicated to offering 100% organic vegetables and fruits.

Everything we offer is made from scratch. We deliberately avoid purchasing processed ingredients like sauces, powders, or juices because we want full control over the ingredients we use and aim to minimize unnecessary plastic packaging.

Eight years ago, we started our own organic vegetable garden at our sister property, La Senda. However, we knew it would be impossible to grow everything we need daily. To supplement our supply, we source produce from like-minded farmers in the cooler, higher-elevated Central Valley. This ensures that all the fruits and vegetables we offer are 100% certified organic.

Appetizers

\$16 Smoked eggplant caviar [GF|VGN]

La Senda grown smoked eggplant caviar, roasted tomatoes, Kalamata olives, passionfruit mustard, cilantro leaves, homemade grilled flatbread

\$16 Watermelon & strawberry gazpacho

[GF|VGN|DF]

Fresh tomatoes, watermelon, strawberry, pickled cucumber, red onion, cashew nut, charred red bell pepper, mandarin lime marinated radish

\$26 Nicoyan Bay shrimp ceviche [GF|DF]

Responsibly caught Nicoyan Bay Shrimp marinated in mandarin lime juice, turmeric and fire roasted red bell pepper cream, hibiscus flower pickled red onion, onion ash salt, herbs from La Senda green oil, seasonal root vegetable chips

\$24 Costa Rican fish tartare [GF|DF]

Responsibly caught local fish marinated in mandarin lime juice, ginger oil, roasted garlic mayonnaise, seasonal pickled vegetables, corn tortilla crumble, radish, aromatic herbs from La Senda, turmeric oil.

This recipe is a gourmet reinterpretation of the classic Caldosa, a beloved local dish typically served at beachside food trucks, where a zesty fish ceviche is presented in a bag of Doritos chips.

\$16 Mixed green salad [GF|VGN]

Freshly picked green leaves from La Senda, basil and roasted pumpkin seed pistou, balsamic candied tomatoes, La Senda arugula leaves, fresh tomatoes, and tamarind balsamic reduction

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Oyster Appetizers

- \$30 Raw oysters** [GF|DF]
6 Gulf of Nicoya fresh oysters
- \$33 Oysters (6) with hot sauce** [GF|DF]
House-made tapa de dulce and panameño pepper hot sauce
- \$33 Oysters (6) with refreshing granita** [GF|DF]
Cucumber, lime and mint granita
- \$33 Our suggestion** [GF|DF]
6 oysters, on the side panameño hot sauce and refreshing granita
- \$33 Oyster with mango ceviche (6)** [GF|DF]
Mango, mandarin lime, bell pepper, red onion, La Senda cilantro
- \$36 Oysters au gratin (6)**
Tarragon, spring onion, white wine, grana padana

Oyster Main

- \$36 Linguine with oysters (6)** [GF Upon Request|DF]
Toasted black peppercorn, garlic, white wine, parsley, lime zest

Oyster farming has emerged as the primary economic activity for numerous coastal families in the Gulf of Nicoya, particularly following the 2020 launch of the National University's Oyster Seed Production Laboratory and the construction of Central America's largest oyster purification facility.

Raising oysters in Costa Rica requires significant manual labor, as they need to be transported to the mainland weekly for individual cleaning before being returned to the ocean. The growth process takes about nine months from the initial planting to reach the desired size. Before being sold, all oysters undergo a stringent purification process that includes laboratory testing, cleaning with purified seawater, and ultraviolet light treatment for 24 hours at the purification facility.

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Lucid Food

- \$23 Yuca gnocchi La Senda** [VGT|GF]
Homemade yuca gnocchi, La Senda basil and caper salsa verde, roasted tomato pesto, toasted sunflower seeds, Grana Padana, herbs from La Senda green oil, crispy basil leaves
- \$25 Homemade raviolis** [VGT]
Homemade ravioli pasta, fresh house made ricotta cheese, honey roasted garlic and butternut squash puree, basil and toasted pumpkin seed pesto, rosemary beurre noisette, crispy basil leaves
- \$25 Yellow curry mung bean dahl** [GF|VGN|DF]
Fresh mung bean or ancient tree bean (depending on the harvest at La Senda) yellow curry dahl, pan roasted curried cauliflower steak, house grown lentil sprouts, hibiscus flower pickled red onion, crispy chickpeas
- \$25 Mushroom & polenta** [GF|VGN|DF]
Pan roasted cremini mushrooms, pickled turmeric with olive oil and mandarin lime, basil and capers salsa verde, seared turmeric, and wild cilantro scented polenta
- \$26 Seared vegalloumi** [GF|VGN|DF]
Organic homemade vegalloumi cheese, mung bean tabbouleh with aromatic herbs from La Senda, smoked passion fruit BBQ sauce, herbs from La Senda green oil, pickled green papaya in cilantro seed
- \$25 Chermoula eggplant with sorghum and tahini** [GF|VGN|DF]
Toasted cumin and wild cilantro Chermoula sauce, oven roasted eggplant, caper and raisin sorghum salad (depending on the harvest at La Senda), tahini and ginger dressing, homemade preserved creole lime, crispy herbs from our garden

Ocean

- \$32 Catch of the day in tamarind sauce**
[GF|DF]
Fresh fish of the day wrapped in banana leaf, ginger scales, sesame oil, caramelized carrot and ginger puree, tamarind agrodolce sauce, balsamic tamarind reduction
- \$32 Catch of the day in green papaya curry** [GF|DF]
Fresh pan roasted fish of the day, fondant of seasonal root vegetables, La Senda galangal and lemongrass homemade yellow curry sauce, pickled green papaya in cilantro seed, smoked paprika oil
- \$34 Grilled Pacific octopus** [GF|DF]
Fresh grilled octopus from our Pacific coast, curry and coconut sweet potato puree, fire roasted red bell pepper and turmeric emulsion, crispy yuca
- \$34 Green curry Nicoya Bay jumbo shrimp** [GF|DF]
Fresh pan seared jumbo shrimp from our Nicoya Bay, La Senda mung bean tabbouleh, La Senda galangal, lemongrass and aromatic herbs homemade green curry sauce, crispy prawn heads, La Senda Thai basil, cilantro and mint
- \$32 Coconut & lemongrass catch of the day** [GF|DF]
Fresh fish of the day fillet poached in a coconut milk and lemongrass broth, spiced crispy yuca batons, coriander seed pickled carrot and green papaya
- \$32 Olive & caper catch of the day** [GF|DF]
Fresh fish of the day fillet a la plancha, tomato, caper, and black olive sauce, honey roasted garlic and butternut squash puree, rosemary candied tomatoes
- \$33 Linguine allo scoglio**
[GF Upon Request|DF]
Fresh shrimp, clams, calamari and mussels sauteed in garlic, parsley, and fresh cherry tomatoes, and finished with red pepper flakes

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Earth

\$32 Coffee & mustard seed braised brisket [GF|DF]

Bagaces grass-fed brisket braised in artisanal beer, honey roasted garlic and butternut squash puree, coffee and mustard seed demiglace

\$39 Grilled rib eye au Pistou [GF]

Bagaces grass-fed rib eye (300g), basil from La Senda, and toasted pumpkin seed pistou, spiced crispy yuca batons, tapa de dulce and balsamic caramelized onion

\$39 Pesto rosso tenderloin [GF]

Bagaces grass-fed beef tenderloin (300g) a la plancha, balsamic roasted tomato pesto, fondant of seasonal root vegetables, Grana Padana crumb

\$27 Confit & BBQ pork tenderloin [GF|DF]

Confit and char-grilled locally sourced pork tenderloin, smoked passionfruit BBQ sauce, caramelized carrot and ginger puree, mango and pineapple ceviche

\$27 Grilled Caribbean chicken [GF|DF]

Toasted cumin and curry spiced grilled free-range chicken breast, panameño pepper caramel au jus, curry and coconut sweet potato puree, fermented garlic and panameño pepper honey

\$27 Creole lime chicken [GF|DF]

Pan roasted free-range chicken breast, homemade preserved creole lemon, Kalamata olive and white wine pan sauce finished with cashew nut, caper and raisin La Senda sorghum salad

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Dessert

- \$12 Belgian chocolate mousse tarte** [GF]
Belgian chocolate mousse, chocolate flourless biscuit, seasonal berries coulis, honey caramelized La Senda peanuts, salted caramel, vanilla tuille
- \$11 Coconut and hibiscus crème caramel** [GF]
Coconut flan, pineapple macerated in hibiscus syrup, ginger crumble, hibiscus lime syrup
- \$11 Crème brulee** [GF]
Caramelized banana infused custard with brulee sugar crust, seasonal fruit sorbet
- \$12 Passionfruit & white chocolate mousse** [GF]
White chocolate and homemade yoghurt mousse, passionfruit coulis, tuille, caramelized white chocolate ganache
- \$12 Café Costa Rica** [GF]
Costa Rican coffee licor cream, salted caramel, vanilla ice cream, Nicoyan Gulf orange sea salt, cacao nibs
- \$10 Tropical sorbet** [GF]
Artisanal sorbet made in Tamarindo with fresh tropical fruits (3 scoops)
- \$11 Your choice of ice cream** [GF]
Delicious artisanal ice cream, try some of the seasonal flavors (3 scoops)

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We may live without poetry, music, and art.
We may live without conscience and live without heart.
We may live without friends; we may live without books.
But civilized man cannot live without cooks.

He may live without books—what is knowledge but grieving?
He may live without hope—what is hope but deceiving?
He may live without love—what is passion but pining?
But where is the man that can live without dining?

— *Owen Meredith, Lucile*