

# MORPHO

## RESTAURANT

### APPETIZERS

- GUACAMOLE WITH CORN CHIPS**.....\$13  
Fresh cheese, cilantro, and pickled vegetables.
- HUMMUS WITH MEDITERRANEAN FALAFEL** .....\$14  
Served with grilled vegetables and herbed sourdough bread.
- HEART OF PALM SALAD** .....\$12  
Caramelized tomatoes, chili cream with basil, baby arugula leaves, balsamic dressing and cashew seeds.
- OCTOPUS AND TUNA TOAST**.....\$15  
Tuna and octopus marinated in a soy dressing with ginger and sesame seeds, served with mango, fresh cucumber, chives, and avocado, on a crispy tortilla.
- COSTA RICAN STYLE CEVICHE** .....\$20  
Served with boiled green banana, avocado, tortilla chips and patacones..

### SNACKS

- SAN CARLOS NACHOS** .....\$22  
with Skirt Steak or Chicken or Mixed, Served with black beans, pico de gallo, cheese sauce, sour cream, fresh cilantro, and avocado.  
\*Vegetarian option available.
- HOUSE FRIES**.....\$9  
with house sauces.
- CARIBBEAN CHICKEN MINI TURNOVERS**.....\$8  
Served with roasted coconut, green chili dressing and fresh creole salad.
- BREADED SHRIMP** .....\$16  
Served with herb and citrus aioli, fried cassava in garlic sauce and pickled vegetables.
- MORPHO CHICKEN WINGS**.....\$22  
With buffalo sauce or whiskey-BBQ sauce, accompanied by ranch dressing and crudités.
- MELTED CHEESE CASSEROLE WITH CHORIZO AND MUSHROOMS**.....\$16  
With buffalo sauce or whiskey-BBQ sauce, accompanied by ranch dressing and crudités.

### HAMBURGERS Y WRAPS

- HOMEMADE HAMBURGER**.....\$20  
Angus patty, bacon, mushrooms, caramelized onion, pickles, special house sauce, melted cheese, tomato and lettuce on a homemade bun.
- VEGETARIAN WRAP**.....\$16  
Chickpea falafel, roasted chili hummus, balsamic dressing, lettuce and caramelized tomatoes.
- CHICKEN BURGER**.....\$18  
Breaded chicken breast, pickled gherkin salad with cabbage, buffalo sauce, tomato, lettuce, tomato and onions on a homemade bun.
- CHICKEN AND SHRIMP QUESADILLA**.....\$20  
Sweet chili, red onions, scallions, bell pepper sauce, tomatoes, and herb dressing.  
\*Vegetarian option: With mixed mushrooms.

### COSTA RICAN "GALLOS"

- SKIRT STEAK**.....\$20  
Served on corn tortillas with guacamole, Pico de Gallo, and pickled onions.
- BIRRIA** .....\$22  
Mexican Stewed meat, served on corn tortillas with melted cheese, pickled onions, dipping sauce and avocado.
- MUSHROOM**.....\$18  
With romesco sauce, smoked chili, goat cheese and leeks in miso with cashew seeds on corn tortillas



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### PASTAS

#### FETTUCCINE COLIBRI.....\$24

Dehydrated tomato and ricotta pesto cream, grilled chicken, cherry tomato salad with basil and baby arugula, ricotta cheese, herb croutons and roasted garlic.

\*Vegetarian option: With eggplant.

#### CHACHAGUA SAUTEED MUSHROOMS PENNE PASTA .....\$27

Creamy basil, toasted chorizo, tomato, fresh mozzarella cheese and grana Padano.

\*Vegetarian option: With eggplant.

#### SHRIMP FETTUCCINI .....\$27

Peruvian yellow chili cream, chives and fresh tomato, shrimps sautéed with local cheese au gratin.

#### MACARONI AND CHEESE WITH 3 CHEESE SAUCE .....\$27

With truffled mushrooms, chimichurri, and leeks.

### ON THE GRILL

#### CHICKEN BREAST .....\$22

with mushroom sauce.

#### STEAK .....\$35

(350 g) grilled with chimichurri sauce.

#### TUNA AND HERBS .....\$27

with Teriyaki Sauce

#### SALMON FILLET .....\$30

with homemade romesco sauce

#### PORK RIBS .....\$32

(350g) in BBQ sauce

#### SEASONAL VEGETABLES .....\$30

grilled with homemade romesco sauce.

Choice of French fries, salad, potatoes sautéed with rosemary and parmesan or sautéed seasonal vegetables.

\*Served with ripe plantains from the farm.

### DESSERTS

#### CHOCOLATE MOUSSE WITH PASSIONFRUIT AND ORANGE .....\$12

Served with candied walnuts and cookies.

#### CHURCHILL BANANA SPLIT.....\$14

Served with cola jellies, condensed milk syrup, ice cream and banana.

#### COCONUT FLAN.....\$10

Served with homemade dulce de leche and almond biscotti.

