BUENA VIDA COFFEE ROASTERS

Desayuno

Tico Breakfast ₡7,900
Gallo pinto (rice & beans), avocado, our regenerative pasture-raised eggs prepared to your preference, fresh tico cheese, handmade tortillas, sweet plantains and natilla (a local sour cream).

Desayuno Mediterráneo ₡7,000
Hummus, Mediterranean salad made with cucumber and tomatoes, Kalamata olive spread, regenerative pasture-raised eggs cooked to your preference in a spiced tomato sauce, labneh, and chimichurri. Served with challah bread.

Tosta Capresse ₡8,000
Sourdough bread, fresh mini mozzarella, house-made pesto, cherry tomatoes, artisan strawberry and habanero pepper jam, and regenerative pasture-raised eggs cooked to your preference. Served with a house salad.

Omelette Buena Vida ₡8,500
French-style omelet, cherry tomatoes, artisan cheese blend, and mixed vegetables. Served with a house salad and sourdough bread.

Trio of Mushroom Toast ₡8,500
Sourdough toast, trio of mushrooms, roasted local sweet pepper spread, and regenerative pasture-raised eggs cooked to your preference. Served with house salad.

Grilled Cheese Sandwich ₡8,700
Brioche bread, blend of artisan local cheeses, fried regenerative pasture-raised egg, caramelized onions, basil cream and tomato cream sauce.

French Toast ₡7,650
Brioche French toast in spiced milk, topped with local cacao nibs, mixed berry coulis, and seasonal fruit.

Wagyu Cross Steak & Eggs ₡13,500
200 g Wagyu Cross Sirloin Steak with two fried regenerative pasture-raised eggs. Served with sourdough bread and avocato.

Buena Vida Yogurt ₡7,000
Buena Vida regenerative certified specialty coffee local yogurt parfait with house-made caramel, strawberries, blueberries, blackberries, raspberries, toasted almonds, and coconut.

Tropical Yogurt ₡6,600
Blackberry local yogurt bowl with melon, mango, strawberries, cashew cream, house-made granola, orange, and local cacao nibs.

Season Yogurt ₡6,900
Local Greek yogurt topped with seasonal fruit, fresh granola, local cacao nibs, and artisan local honey.

Avocado Toast ₡7,500
Sourdough bread, fresh avocado, regenerative pasture-raised eggs prepared to your preference, served with a house salad.

Smoked Trout Toast ₡10,000
Sourdough bread, regenerative pasture-raised eggs prepared to your preference, mushrooms, guacamole. Served with a house salad.

Extra Egg ₡750

Two Extra Eggs ₡1,500



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Sandwiches

Sandwich Capresse ₡6,500
Sourdough bread with burrata cheese, cherry tomatoes, pesto and fresh basil. Accompanied with house salad.

Creamy Chicken Sandwich ₡7,000
Sourdough bread, guacamole, cherry tomatoes, pickled onions. Accompanied with house salad.

Sandwich de Mechada ₡7,500
Sourdough baguette, brisket, fresh avocato. Served with tomatoe cream and carnitas sauce

Home made Pastries. Chef Sergio Baltodano

Dulce

Red Fruites Basque Cheesecake	₡5,200
Eclair (Chocolate, Strawberry, Caramel)	₡4,200
Specialty Chocolate Cake (Gluten Friendly)	₡3,500
Sponge Nut Cake (Gluten Friendly)	₡4,200
House Specialty Cookies	₡2,400
Lemon Pie	₡4,200
Profiterol 3 units (Chocolate, Strawberry, Caramel)	₡4,200
Ricotta Pie with Dulce de Leche	₡4,200
Rice and Milk with Dulce de Leche	₡4,200
Orange Flan with Cardamom Foam	₡4,200
Apple Pie with Cinnamon Foam	₡4,200
Croissant with Chocolate Pastry Cream	₡5,400
Croissant with Vanilla and Pistachio Pastry Cream	₡5,600
Croissant with Dulce de Leche	₡5,200
Plain Croissant	₡2,100

Savory

Asparagus & Leek Quiche	₡4,200
Mushroom & Sundried Tomatoe Quiche	₡4,200
Capresse Biscuit	₡3,500
Creamy Chicken Biscuit	₡3,500
Potato & Dill Bread or Polenta Bread	₡2,200



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Appetizzer

Panes Especiales ₡7,500
Seed bread, challah bread, polenta bread, and spiced bread. Served with hummus, house-made labneh, chimichurri, and Kalamata olive spread.

Chicken Croquettes ₡6,200
Dill béchamel sauce.

House Ceviche ₡9,500
Peruvian-style ceviche, served with artisan root vegetable chips, coconut dressing, and roasted sweet corn.

Empanaditas

2 House-made Empanadas slow cooked beef, served with basil cream, carnitas sauce, and pico de gallo. ₡6,500

4 House-made Empanadas slow cooked beef, served with basil cream, carnitas sauce, and pico de gallo. ₡8,000

Vegetarian Bean Bowl ₡4,500
Sautéed beans, pico de gallo, avocado, fresh cheese, and artisanal tortilla chips.

Salads

Buena Vida Salad ₡9,000
Roasted quinoa, red cabbage, carrot, walnut, Kalamata olives, mixed greens, sesame seeds, and zucchini with honey mustard dressing. Served with chicken sautéed in basil oil.

Trout Salad ₡8,200
Smoked local trout, cherry tomatoes, arugula, fresh mango, cashews, mixed lettuce, local feta cheese, and basil dressing.

Burrata Salad ₡8,000
Cherry tomatoes, fresh basil leaves, burrata cheese, and basil pesto. Served with sourdough bread.

La Huerta Salad ₡7,500
Mixed greens, mango, strawberries, golden berries, cherry tomatoes, baby corn, sliced almonds, chimichurri dressing, and microgreens.

Cherry Garden ₡8,000
Sautéed broccoli, cherry tomatoes, feta cheese, roasted corn, red onion, salt, pepper, and olive oil.

Chickpea Salad ₡8,000
Fresh mixed greens, house vinaigrette, bell peppers, roasted chickpeas, feta cheese, toasted pumpkin seeds, avocado, cherry tomatoes, and regenerative pasture-raised chicken glazed with honey.

Extra Chicken ₡3500
Extra Fish ₡3800



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Lunch

Chicken Breast ₡10,000
Regenerative pasture-raised chicken in an achiote encocada sauce, served with mashed potatoes, Swiss chard, baby corn, and shallots.

Catch of the Day ₡12,000
Crackled potato in dill béchamel with toasted almonds, served with cucumber and tomato salad.

Vegetable Risotto ₡8,000
Risotto with carrots, asparagus, and cherry tomatoes, prepared with a vegetable and tomato stock. Served with roasted baby corn and sautéed mushrooms.

Mushroom Risotto ₡14,000
Mushroom risotto served with regenerative Wagyu Cross skirt steak, baby carrots, Parmesan cheese, and crispy fungi.

Healthy Bowl ₡7,500
Spiced lentils, achiote rice, Swiss chard vegetable rolls, and avocado.

Steak

All meats are served with mashed potatoes.

Regenerative Wagyu Cross Tenderloin ₡20,000
300 grams.

Regenerative Wagyu Cross Skirt ₡18,000
300 grams.

Regenerative Wagyu Cross New York ₡24,000
400 grams.

Sides

Sautéed Mushrooms	₡3,200
Mini Carrots	₡3,200
Asparagus	₡3,500
House Salad	₡3,000
Mini Vegetables	₡3,200
Grilled Tomato & Onion	₡1,500



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