

DESAYUNO / BREAKFAST

7am - 10:30am

ENSALADA DE FRUTAS \$10



Un plato con variedad de frutas frescas, granola hecha en casa, yogurt natural y miel de abeja.
A bowl of fresh seasonal fruits, house-made granola, natural yogurt, and raw honey.

DOÑA FRIJOL \$10



Dos empanaditas hechas con masa de maíz, marinada con hierbas de la provincia, rellenas de frijoles molidos, queso ahumado y acompañadas de un escabeche de vegetales.
Two small corn empanadas, marinated with provincial herbs, filled with mashed beans, smoked cheese and served with pickled vegetables.

VERDE AMANECER \$12



Una tentadora propuesta saludable: ensalada mixta con lechuga, tomates cherry, aguacate, quinoa y tofu.
A tempting and wholesome option: mixed salad with lettuce, cherry tomatoes, avocado, quinoa, and tofu.

QUESADILLA VEGETARIANA \$12



Frijoles molidos, queso ahumado espinaca, hongos y tomate: una gran opción vegetariana para empezar el día.
Mashed beans, smoked cheese, spinach, mushrooms, and tomato—a great vegetarian option to start the day.

DESPERTAR VEGANO \$14



Tres pancakes elaborados con ingredientes nobles: banano, avena, arándanos, leche de almendras, chía y sirope de maple.
Three pancakes crafted with wholesome ingredients: banana, oats, blueberries, almond milk, chia seeds, and maple syrup. A delicious and nourishing blend that feeds both body and soul.

TEXTURAS DORADAS \$15



Dos waffles dorados, acompañados de mango grillado, fresas frescas, kiwi, moras silvestres y sirope de maple.
Two golden waffles served with grilled mango, fresh strawberries, kiwi, wild berries, and maple syrup.

TOSTADAS TARU \$15



Pan artesanal con crema de hierbas, espinaca fresca, tomate, huevo pochado y salsa cremosa de maíz, terminado con queso fresco.
Artisanal bread with herb cream, fresh spinach, tomato, poached egg, and creamy corn sauce—finished with fresh cheese.

TABLA DE PANES ARTESANALES \$15



Cinco panecillos artesanales horneados en casa, acompañados de mermelada de tomate, mermelada de cítricos y dulce tradicional.
Five house-baked artisanal rolls, served with tomato jam, citrus marmalade, and traditional sweet preserves.



Vegetariano / vegetarian



libre de lácteos / Dairy-free



Libre de gluten / Gluten-free

Chef Thomas Cantillo

Todos los precios incluyen impuestos. / All prices include taxes.

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Taru
AROMAS DE COSTA RICA

YEMA REBELDE \$14



Tortilla de maíz con mousse de aguacate, frijoles molidos, huevo frito, salsa de tomate fresco y finas rodajas de chile jalapeño, acompañada de nuestra salsa picante Cantillo.

Corn tortilla with avocado mousse, mashed beans, fried egg, fresh tomato salsa, and thin slices of jalapeño chili served with our Cantillo hot sauce.

LA BURRA \$15



Este plato tradicional acompañó a nuestros campesinos en sus jornadas. Más que comida, es identidad, cultura y sabor: arroz y frijoles con huevo al gusto, queso fresco, natilla, plátanos maduros y tortillas palmeadas.

This traditional dish once nourished our farmers in the fields. More than food—it's identity, culture, and flavor: rice and beans with eggs your way, fresh cheese, sour cream, ripe plantains, and hand-patted tortillas.

CAZUELA DE HUEVOS AHOGADOS \$16



Delicioso huevo frito sobre chorizo y frijoles, acompañado de una salsa artesanal chorotega—ranchera en jugo de res.

Delicious fried egg over "chorizo" sausage and beans, served with a Chorotega-style ranchera sauce infused with beef jus.

"Each guest may choose one dish from the menu, accompanied by house coffee or tea and orange juice. Specialty drinks, such as gourmet coffee or wellness juices, are available at an additional charge".

Jugos saludables/ Healthy Juice

Jugo verde (el Jefe) \$8

Piña, apio, perejil, manzana verde, jugo de naranja pepino y miel.

Pineapple, celery, parsley, green apple, orange juice, cucumber and honey.

Atolito de la abuela \$8

Piña, arroz, vainilla, canela.

Pineapple, rice, vanilla, and cinnamon.

Lapa roja \$8

Fresas, mango, y maracuyá.

Strawberries, mango, passion Fruit

Energetico \$8

Remolacha, zanahoria, jugo de naranja y jengibre

Beet, carrot, orange juice, and ginger.

Café / Coffee

\$4 Espresso

\$5 Cortado

\$5 Macchiato

\$5 Espresso Doble

\$5 American Coffee

\$7 Cappuccino

\$7 Cafe Latte

\$7 Mochaccino

\$12 "Chorreado" (2 cups)

\$4 Ice Coffe

\$7 Ice Cappuccino

\$7 Ice Mochaccino

\$7 Ice Chocolate

\$10 Affogato coffee

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