

THE PEARL OF THE OSA DINNER MENU / LA PERLA DE OSA MENU DE CENA



Welcome to The Pearl of the Osa, one of Iguana Lodge's two restaurants. Iguana Lodge has nineteen rooms, a gorgeous lap pool and jacuzzi, two yoga decks, a spa and tennis court... and a ceramic studio! Feel free to ask for a tour. On Fridays join us for our epic, loud and outrageous pasta night with salsa dancing (don't be late - food is served promptly at 7PM). Tuesdays are Beach Barbecue Night, and food is served around 5:30 PM so that we can enjoy the gorgeous sunset - reservations recommended. Iguana's other restaurant, the Iguana Lodge Rancho, offers world-class dining. Reservations are essential. Meanwhile, if you have suggestions or problems please ask to speak with our managers and/or Lauren, Gloria, or Toby. Thank you for coming! Attn: We utilize organic, free range, products whenever possible. Ginger Marmalade and Red Pepper Coulis are specialties of the house, served upon request. The Ginger Spritzers (with or without sugar), Lemonade, and Craft Microbrews rock.

STARTERS

\$ 9.50 **CLASSIC COSTA RICAN PATACONES**
...a Costa Rican delicacy: platanos, guacamole, salsa fresca, frijoles molidos

\$ 8.50 **CHIPS AND GUACAMOLE**
your choice of homemade chips or classic corn chips

\$ 11 / 22 **LA PERLA'S FAMOUS NACHOS**
corn chips, frijoles, cheese, salsa fresca, guacamole, sour cream

\$ 6.50 **SHORT RIB WITH YUCCA**
a little short rib with a side of yucca - very Costa Rican

HUMMUS - TWO WAYS \$ 9.50

COCKTAIL : the perfect food ~ vegan friendly - with fresh orange chimichurri
PLATTER W/ RAW VEGIES

CHICKEN WINGS W/ EPIC HOME-MADE SALSA PICANTE \$ 7.50

PLATTER OF HOME MADE FRIES \$ 8.50

FOUR FABULOUS SOUPS \$ 7.50

chilled classic gazpacho **or** gazpacho verde (cilantro / zucchini)

warm carrot ginger soup w/ red pepper coulis

black bean with egg, avocado, and cilantro - a Costa Rican speciality

SALADS

add a topper: chicken, mahi-mahi, tuna, shrimp, tenderloin \$ 7.50

\$ 7.50 side / \$ 10.50 plate **SIMPLE SALAD**
greens, avocado, tomato, palm hearts, sweet peppers,
onions, cucumber, vinaigrette

\$ 8.50 side / \$ 11.50 plate **CAESAR**
greens, avocado, cucumber, palm hearts, parmesan,
greek olives, caesar dressing

\$ 8.50 side / \$ 11.50 plate **AVOCADO W/ BUFFALO MOZZARELLA**
avocado filled w/ fresh buffalo mozzarella & tomatoes

\$ 19.50 **GRILLED ASIAN TUNA**
filet of seared tuna served on fresh greens, aioli asiatic, soy sauce

\$ 12.50 **AVOCADO PALM HEART**
greens, avocados, palm hearts, cucumbers, creamy garlic dressing

\$ 12.50 **AVOCADO ORANGE**
greens, avocado, orange, red onion, olive oil citrus vinaigrette

\$ 13.50 **WALNUT, APPLE, GOAT CHEESE**
greens, caramelized apple, toasted walnuts,
warm goat cheese, w/ red berry coulis

SLAWS & EPIC SIDES

choose 3 and create your own vegetarian platter \$ 13.50, 4 for \$ 16.50

LALA'S BADASS BEET SLAW \$ 6.50
chilled raw beets, dates, walnuts

SWEET POTATO & FIGS \$ 5.50

CARROT PINEAPPLE SLAW w/ pumpkin seeds \$ 5.50

SWEET POTATO, APPLE, PUMPKIN SEED SALAD \$ 5.50

SWEET PEPPER, TOMATO, FETA, GARBANZO FASOLADA \$ 5.50

LEMONY SUPER SLAW (fresh lemon slaw w/ sunflower seeds) \$ 4.50

COSTA RICAN RICE & BEANS (FYI, served separately) \$ 4.50

ESCABECHE - pickled vegetables \$ 4.50

CRISPY PAPAS w/ ONIONS AND PEPPERS \$ 5.50

SLICES OF AVOCADO \$ 4.50

CRISPY STEAMED BROCCOLI \$ 4.50

HOUSE SPECIALTIES



MAHI MAHI or VEGETARIAN FASOLADA w/ RED PEPPER COULIS \$ 19.50

mahi mahi filet or fasolada served on bed of luscious red pepper coulis; sides: avocado, potatoes w/ onions & sweet peppers, super slaw, escabeche or broccoli - **optional protein switch to shrimp, chicken, or ribs**

TROPICAL MAHI MAHI,, SHRIMP, RIBS or CHICKEN \$ 19.50
coconut rice, chilled tropical fruit compote, super slaw, ginger marmalade

SLOW COOKED PORK RIBS or CHICKEN w/ INCREDIBLE VEGGIE SIDES \$ 19.50

sweet potato & fig, LaLa's beet slaw, carrot pineapple slaw, super slaw - **optional protein switch to mahi or shrimp**

MAHI, SHRIMP, RIBS or CHICKEN w/ CLASSIC SIDES \$ 19.50

greens w/ avocado, potatoes w/ onions & sweet peppers, super slaw, escabeche or broccoli

GRILLED CHICKEN W/ FASOLADA \$ 19.50

Fasolade: grilled sweet peppers, fresh tomatoes, feta, and garbanzos, sides: avocado, potatoes w/ onions & sweet peppers, super slaw, escabeche or broccoli, red pepper coulis

T-BONE \$ 25

grilled T-Bone; red pepper coulis; caramelized onions; potatoes w/ onions & sweet peppers, fries, or baked potato; greens w/ avocado, super slaw

Prices do not include 10% service charge (required by Costa Rican law) and taxes. It is a Costa Rican custom to NOT bring someone the bill when the meal is finished - (they find it offensive in that the diners are subtly being asked to vacate the premises). Hence, please ask for the bill when you would like it. Gracias y Pura Vida.



OTHER FABULOUS DINING OPTIONS

FROM THE SEA

MAHI MAHI IN GARLIC BUTTER \$ 19.50
mahi mahi, greens w/ avocado, potatoes w/ onions & sweet peppers, super slaw, escabeche or broccoli

GRILLED ASIAN TUNA \$ 19.50
seared tuna, brown or white rice, greens w/ avocado, super slaw, aioli asiatica

WHOLE FISH \$ Market Price
deep fried, fries or patacones, fresh lemon slaw (ask about oven baked whole fish as a special - please inquire)

FISH CAKES \$ 13.50
reminiscent of maryland crab cakes w/ an Asian twist, aioli asiatica, brown rice, soy sauce, super slaw, ginger marmalade

SHRIMP PLATES – TWO WAYS \$ 19.50
Sautéed in Garlic: rice or fries and super slaw
Breaded and Deep Fried: rice or fries, super slaw

FISH FINGERS \$ 12.50
breaded mani mahi, tartar sauce; fries, super slaw or greens

PASTAS AND RICE

PASTA PUTTANESCA \$ 17.50
(Classic Vegetarian, or w/ Tofu or Spicy Chorizo)
pasta, artichoke hearts, capers, olives, tomatoes - add tofu or spicy chorizo if you like

PASTA de la CASA \$ 17.50
pasta, spicy chorizo, chilled avocado, sea salt, add your own olive oil table side

DAN'S PERFECT PASTA \$ 18.50
pasta, shrimp or chicken in a luscious cream sauce - spicy red pepper flakes optional

STIR-FRY VEGIES WITH TOFU OR CHICKEN \$16.50
stir fried veggies, tofu or chicken, brown rice, sunflower seeds

CASUAL FAVORITES

HAMBURGER or FISH BURGER \$ 13.50
grilled ground beef, mahi mahi or tuna filet; lettuce, tomato, onion

add cheddar \$ 1.50 add bacon \$ 1.50

OUR FABULOUS TACO PLATE \$ 13.50
sautéed chicken, fish, shrimp, tenderloin or vegies; sweet peppers, onions, soft flour tortillas, cool cucumbers, chipotle sauce, various sides

GLORIA'S BURRITO \$ 13.50
soft flour tortilla, beans, cheddar, green chile w/ pork (veggie option comes w/ salsa fresca), greens, avocado, sour cream

CHICKEN or FISH FINGERS \$ 12.50
breaded chicken or mani mahi, tartar sauce; fries, super slaw or greens

COSTA RICAN CASADO \$14.50
grilled chicken, mahi mahi, or beef; beans, rice, platanos maduros, tortilla, and salad

PIZZAS \$ 11 / \$ 22

Veggie
onion, tomato, mushroom
olive, sweet pepper

Cheese
mushroom, sweet pepper, jalapeños

Deluxe
ham, tomato

Hawaiian
ham, piña

Mexican Chorizo
spicy chorizo, mozzarella
jalapeños

no half & half on small pizzas

CHILDREN'S MEALS \$ 6.50

You must be a child six or under (not just at heart) to order these little tidbits.

Chicken or Fish Fingers

Grilled Cheese Sandwich

Cheese Pizza

Nachos

Spaghetti

DESSERTS yay! - Whipped up here in our own kitchens...

Brownie with Ice Cream \$ 7.50
Fantastic Home Made Ice Creams, Custards, Tropical Sorbets. Hint: Try the Coffee, Flan or Lime Tart Ice Creams \$ 5.50

Classic Ice Cream Sandwich \$ 7.50

CHEFS DE CUISINE AT THE PEARL OF THE OSA: MARIBETH DE LOS ANGELES CEDEÑO AND OLIVER MORA SANTAMARIA

Please consider dining with us at the Iguana Lodge Rancho with Chef Don Jose Azofeifa. Reservations a must. Iguana Lodge dinners are served family style and are served promptly at 7 PM. Below please find a sampling of our spectacular dinners - menus and sides subject to whimsical change.

A sampling of our menus in the Rancho include:

North African Chicken, Ethiopian Lentils w/ Ginger and Sweet Potatoes, Almond Rice, Hummus, Mango Chutney, Avocado and Orange Salad, Grilled Black Pepper Bread, Coconut or Ginger Flan

Caribbean Mahi-Mahi w/ Fresh Orange Slices and Cilantro, Ginger Honey Glazed Sweet Potatoes, Mango Cucumber Salad, Frijoles Tiernas, Coconut Brown Rice, Greens w/ Avocado and Walnut Vinaigrette, Grilled Pineapple with Lemon, Scallion Biscuits, Coconut Chocolate Cream Pie

Persian Chicken with Two Salsas: Coriander and Tamarindo, Crispy Garbanzos w/ Paprika & Sweet Peppers, Jeweled Rice with Almonds, Dates, and Dried Apricots, Green Apple/Red Cabbage Slaw, Beet/Carrot Slaw, Squash with Cinnamon, Mango/Papaya Salad, Carrot Cake or Plum Tart

Slow Cooked Pulled Pork w/ two Ginger Marmalades, Crispy Garbanzos w/ Paprika & Sweet Peppers, Chipotle Mashed Sweet Potatoes, Toasted Sesame Cabbage Salad, Roasted Beet Salad w/ Walnuts & Dijon, Raw Carrot Salad w/ Grilled Pineapple, Grilled Bananas, Corn Bread, Carrot Cake

Grilled Mahi Mahi with Lime & Olive Oil, Greens with Crispy Lentils and Tahini, Avocado Orange Salad, Baba Ganoush, Toasted Brown Rice with Sesame Seeds, Grilled Vegetable Medley, Flat Bread, Berry Cobbler with Grilled Bananas and Homemade Vanilla Ice Cr