

NASU

Pizza

Margherita - Fresh tomato and basil. USD \$14

Quattro Formaggi - Mozzarella/gorgonzola/Grana Padana/Fontina. USD \$16

Garda - Mozzarella, portobello and white mushrooms. USD \$16

Pepperoni or Ham - Mozzarella, roasted peppers and Peperonni or Ham. USD \$16

Caprichosa - Mozzarella, arthichoke, olives, mushrooms, anchovies. USD \$16

Quattro Stagione - Mozzarella, pinky shrimps, ham, olives and prosciutto. USD \$22

Strabuona - Mozzarella, bacon, onion, honey, grana padana and prosciutto. USD \$22

Hamburger

Bahia de Sol - Angus beef from our farms, brioche bread, arugula, caramelized red onion, tomato, aioli, cheddar cheese, bacon served with French fries. USD \$19

Mangue - Mahi-Mahi or Chicken breast, Brioche bread, Coleslaw salad, cucumber, tomato, cheddar cheese, aioli, served with French fries. USD \$15

Surfside - Pea and quinoa burger, Grilled Portobello mushroom, brioche bread, arugula, caramelized onion, tomato, aioli, cheddar cheese, served with french fries. USD \$15

Sandwich

Sándwich Bristek - Brioche bread, 12-hour slow-cooked bristek, homemade mango BBQ sauce, pickled cucumber with fennel, coleslaw, fresh cilantro, served with french fries. USD \$20

Sándwich Caprese - Brioche bread, bocconcini cheese, basil leaves, tomato and homemade cashew pesto, served with french fries. USD \$17

Gluten-friendly Brioche Bun option



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Menu

Starters

-Smoked Salmon Carpaccio – red onion, capers, cherry tomatoes, Grana Padano cheese shavings, served with tortilla chips. USD \$20

-Seafood Medley – Mahi-mahi, calamari, shrimp, mussels, and clams, all cooked in a homemade roasted tomato sauce with garlic, onion, ginger, and cilantro; served with steamed white rice. USD \$19

-Nasu Ceviche – Sea bass, pickled red onion, diced sweet chili, cilantro, mandarin lime juice, avocado, served with plantain tostones. USD \$15

-Koiri Ceviche – Locally caught sea bass, octopus, shrimp, cocktail sauce, avocado, served with chips. USD \$18

-Baked Mushroom Casserole – A mix of oyster, white, and crimini mushrooms, seasoned with garlic, chives, fresh sage, and hearts of palm, baked with melted mozzarella cheese. Served with homemade toasts. USD \$17

-Nasu Chifrijo – Rice, cubaces beans, pork chunks, avocado, pico de gallo, and corn chips. USD \$16

-Stuffed Yuca Bites with Lamb and Palmito Cheese – Roasted lamb with tarragon, artisanal palmito cheese, served on a bed of creamy homemade “Lizano-style” sauce. (4 pieces). USD \$18



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Salads and Pokes

-Flamingo Salad – Mixed lettuce and greens, cherry tomatoes, buffalo Bocconcini, caramelized walnuts, olives, avocado, strawberry vinaigrette, and homemade croutons. USD \$18

-Tagliatela Salad – Mixed lettuce and greens, served with cherry tomatoes, pecans, Parmesan cheese crisp, caramelized apple, prosciutto, and ricotta cheese. USD \$22

-Asparagus Salad – Mixed lettuce and greens, served with roasted bell peppers, goat cheese, arugula, and aioli. USD \$22

-Tuna or Salmon Poke Bowl – Tuna or Salmon over sushi rice, avocado, crispy onions, uchuvas, wakame seaweed, mixed sesame seeds, sautéed edamame, choice of homemade Hoisin peanut sauce or chef's Teriyaki-style sauce / Vegetarian option with mushrooms and broccoli. USD \$20

Soups

-Caribbean Rondon – Soup made with fish broth and homemade coconut milk, pumpkin, potato, shrimp, mussels, and Panamanian chili. Served with white rice on the side. Low spice level. USD \$25

-Chef's Lobster Bisque – With white wine, fresh sage, sautéed cherry tomatoes, white beans flavored with truffle oil, and served with homemade croutons. USD \$22

-Daily Soup. USD \$13



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Rices

-Tico Shrimp Rice- Served with green salad and French fries. USD \$23

-Peach Palm Risotto Milanese with Mushrooms and Grilled Heart of Palm (V) Additional:With lobster tail. USD \$25

-Lobster Wet rice – Creamed rice cooked with lobster broth, sautéed with vegetables and coconut meat, cherry tomatoes, fresh thyme, pure saffron, and a lobster tail poached in garlic butter. USD \$42

-Risotto Frutti di Mare – Arborio rice, fresh seafood, fresh tomatoes, pomodoro sauce, and Grana Padano cheese. USD \$27

-Risotto with Asparagus or Porcini Mushrooms – Arborio rice, cherry tomatoes, and feta cheese. USD \$25

Pasta

-Spaghetti alla Carbonara- Original recipe with Crispy guanciale. USD \$21

-Fettucini a la Vongole Bahia Style - Typical Italian claim pasta with clams, in extra virgin oil with white wine, parsley, fennel and caramelized onions and Gran Padano Cheese. USD \$18

-Bucatini al Pomodoro – Roasted tomato sauce, fresh basil, zucchini, crimini mushrooms, extra virgin olive oil, and Grana Padano cheese. USD \$21



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Costa Rica Dishes

Gourmet Costa Rica Casado" - White rice, black beans, sautéed seasonal vegetables with coconut oil, green salad (lettuce, avocado, tomato, cucumber, red onion, and honey mustard dressing), sweet plantains, corn tortilla.

Choice of grilled dorado fillet, jumbo garlic-grilled shrimp, grilled sirloin steak with onions, lemon chicken breast, or roasted oyster mushrooms.

USD \$21

"Ticos Tacos (3)" - Tortillas, mashed beans, shredded white cheese, pickled red onion, cilantro, sour cream, avocado, and spicy panamanian chili sauce. (Options include shrimp, sirloin, fish, oyster mushrooms, or shredded pork).

USD \$20

Mariscos

-Mariscada Nasu - Squid, shrimp, mussels, clams, and dorado, all cooked in a homemade roasted tomato sauce with garlic, onion, ginger, and cilantro. Served with white rice.

USD \$31

-Pargo Frito Entero Estilo Costarricense (600-700g) - Whole fried snapper, Costa Rican style, served with a green salad, French fries, or sautéed vegetables.

USD \$39

-Tuna or Salmon in Tamarind Sauce - Seared with a delicious pistachio and sesame seed crust, accompanied by white rice and sautéed vegetables.

USD \$25

Catch of the Day - Served with a green salad and French fries or sautéed vegetables. USD \$20



IVA incluido/ Vat Included

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Carnes and mariscos al grill

- Chicken Breast – USD \$12*
- Octopus with Garlic – USD \$25*
- Shrimp in Butter and Parsley – USD \$20*
- Squid in Baquero Butter – USD \$15*
- 200 Grams Tenderloin – USD \$20*
- Porterhouse USA Choice 650 Grms. USD \$48*



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