





COCKTAIL BAR & RESTAURANT

Food Menu







Appetizers



- Shrimp In Melted Cheese 6.00
- Shredded Beef Sweet Sauce And Melted Cheese 5.50
- Shredded Chicken Sweet Sauce And Melted Cheese 5.00
- Corn Beef With Potato And Cheese 5.00

ALL EMPANADAS COME WITH GARNISHED PICKLED ONIONS, SPRINKLED WITH PARMESAN CHEESE.

*Tuna Tataki - 17.75 🍽

A Classic Japanese Meal With Fried Onions, Lemon, Ponzu Sauce, Sesame Seeds And Delicate Scallions.

Ceviche Trio - 18.67 💭

4oz Trio Dish Each Separately Filled With Our 3 Refreshing Tropical Flavors Of Ceviche. Served With Green Plantains Chips.

Ceviche Agua Chile: Chopped Avocado, Onion And Cucumber Pieces, Marinated Shrimp In Our Freshly Squeezed Lime Ceviche Juice.

Ceviche En Leche De Tigre:

Chopped Octopus, Tilapia, Shrimp, Jalapeños, Cilantro, Avocado In Freshly Squeezed Lime Ceviche Sauce.

Ceviche Tropical Coster: Fresh Shrimp, Pickled Onions And Tomatoes In Our Fresh Homemade Ceviche Sauce.

Fried Calamari - 16.55

Delicious Deep-Fried Yet Light Calamari Garnished With 2 Jumbo Shrimp, Pickled Onions Enhanced By A Mild Seasoning Refreshed With Grilled Lemons.

Churrasco Bites - 19.50 🕮

Skirt Steak Bites In Our Delicious Homemade Chimichuri Sauce Accompanied With Pieces Of Yuca Frita.

Chicken Wings - 14.85 C.

Flavors To Enjoy

- 1. Plain
- 2. Mango Jabanero
- 3. Bbq
- 4. Buffalo
- 5. Lemon Pepper

Croquetas - 15.00 (6)

Chicken, Yuca and Crab, Manchego Cheese With Serrano Ham. 4 Deep Fried With A Thick Binder, Crisp Breaded Croquettes Rolls Stuffed With Your Choice Of Filling. Served With Pickled Onions, Sweet Chili, Guacamole And Enhanced With Our Homemade Croquette Sauce.

Gyoza - 12.00

- 5pc Fried Gyoza
- Chicken
- Pork
- Vegetable





Pura Vida Roll 17.25 Rice, Chicken Tempura, Cream Cheese, Guacamole, Chicharron, Sweet Plantains, Sweet Chili Sauce, Pico De Gallo Dressed With Eel Sauce.

* Spicy Salmon Roll - 19.50 Rice, Fresh Salmon, Scallions, Sesame Seeds, Spicy Mayo And Soy Sauce.

* Rainbow Roll - 19.35 Fresh Tuna, Fresh Salmon, Crab, Himachi, Avocado, Cucumber And Eel Sauce.

* Salmoncito Roll - 19.00 Fresh Salmon, Shrimp Tempura, Cream Cheese, Avocado, Tobiko, Sesame Seeds And Eel Sauce.

California Roll 19.50 Rice, kami Crab, Avocado, Cucumber, Sesame Seeds And Soy Sauce.

* Nigiri Sushi Mix 20.00 2 Tuna Over A Bed Of Rice, 3 Salmon Over A Bed Of Rice 3 king Crab Wrapped In Seaweed, Ponzu Sauce.

Mar Y Tierra Roll 19.25 Rice, Shrimp Tempura, Churrasco Steak, Cream Cheese, Avocado, Sweet Plantain, Sweet Sauce And Eel Sauce.

Crispy Roll - 15.22 Rice, Shredded Meat, Shredded Chicken, Bacon, Cream Cheese, Sesame Seeds, Sweet Sauce And Eel Sauce.

The Chicken Edition Roll 17.19 Rice, Seaweed, Fried Chicken, Bacon, Cream Cheese, Sweet Plantain, Avocado, Sweet Sauce, Eel Sauce And Sesame Seeds.

El Teke Teke Roll 17.19 Rice, Seaweed, Fried Chicken, Bacon, Cream Cheese, Sweet Plantain, Avocado, Pico De Gallo, Tartar Sauce, Eel Sauce And Sesame Seeds.

Ceviche

Agua Chile (8oz) 18.50 Chopped Avocado, Onion And Cucumber Pieces, Diced Mango, Marinated Shrimp In Our Freshly Squeezed Lime Ceviche Juice.

Tropical Coster (8oz) 17.00 Fresh Shrimp, Pickled Onions And Tomatoes In Our Fresh Homemade Ceviche Sauce.



Grilled Octopus Tacos 22.45

Three Tacos Made With Homemade Corn Tortillas, Guacamole, Thinly Sliced Cabbage, Cilantro, Carrot Pieces, Pico De Gallo, Kernel Corn Enhanced With Eel Sauce.

Tacos De Gallo De Salchichon 15.23

Three Tacos Made With Homemade Corn Tortillas With Flavory

Leche De Tigre (8oz) 19.50 Chopped Octopus, Tilapia, Shrimp, Jalapeños, Cilantro, Avocado In Freshly Squeezed Lime Ceviche Sauce.

Ceviche Chicharron (8oz) 18.00 Fried Pork Chicharron Pieces In Pico De Gallo In Lime Juice And Guacamole.

Tacos Mar Y Tierra 18.24

Three Tacos Made With Homemade Corn Tortillas With Juicy Skirt Steak And Shrimp Topped With Guacamole, Finely Chopped Cabbage, Shreds Of Carrot, Cilantro, Pico De Gallo Dressed With Tartar Sauce.

Baja California Tacos 18.00

Three Sautéed Shrimp Topped With Purple Cabbage And Pickled Onions Dressed With Tartar Sauce. Sprinkled With Parmesan Cheese.



Chopped Cilantro Dazzled With Small Carrot Pieces Dressed

With Mayonnaise And Ketchup.

Entrées



6oz Grilled Salmon Fillet Accompanied With Our Mouthwatering Creamy House White Alfredo Based Sauce With Kernel Corn On The Side Paired Perfectly With Smooth Mashed Potatoes

(SAUTÉED MIXED VEGGIES IN GARLIC BUTTER BROCCOLI. CAULIFLOWER AND CARROTS)

Costillas - Pork Ribs - 28.00 🏈

Falling Off The Bone Char Grilled Ribs Bathed In A Smokey Bbq Sauce To Meat To Ratio Are Paired With French Fries.

Beef ribs (4 Bones) - 29.50 WW Mouth Watering Beef Ribs Accompanied With French Fries.

*Bandeja Paisa - 28.22 🛞

Take A Trip To Colombia With This Rich In Nutrition And Loaded With Flavor Dish. It Contains Pork Sausage, Skirt Steak, Pork Chicharron (Fried Pork Skin) Fried Egg Over White Rice, Red Beans, Sweet Plantains, Arepa, Avocado And Salad.

Pechuga De Pollo A La Plancha Al Limón - 18.50



Delicious Grilled Chicken In Lime Accompanied With White Rice, Red Beans And House Salad.

*Lamb Chops - 31.95 🥩

Tender, Cooked To Perfection Lamb Chops In Creamy Mushroom Gravy With Buttery Mashed Potatoes Top Garnished.

*Churrasco Platter - 28.50 🙆

Skirt Teak Cooked To Your Liking With White Rice Red Beans & 2 Tostones (Fried Plantains).







(Add Protein! Chicken \$5 Shrimp \$8) Served With Choice Of Protein ChickenOr Shrimp Over Our Special Recipe Red Or White Sauce.

Lobster Tail Fettuccine Pasta - 35.00



Lobster Tail On A Bed Of Fettuccine In Our Special Recipe White Sauce.

*Una Asada - MP 🙋

Skirt Steak, Refried Beans, Fresh Guacamole, Pico De Gallo, Queso Fresco, Jalapeño, Pickled Onions, House Salad With Cilantro House Dressing And Homemade Corn Tortillas.

Pulpo A La Parilla 32.84

Flamed - Grilled Spanish Octopus With Hint Of Char, Accompanied With Fried Yuca, House Salad And Tartar Sauce.



Stuffed Red Snapper - MP 47

Filled With Chofan Rice. Chofan Rice Is A Flavorful Experience Made With Red Peppers, Onions, Cilantro, Shrimp, Clams, Muscles, Calamari, Octopus, Scallions. Soy Sauce Topped With Fried Egg Avocado.

* Picadera Mix - 45.00



- Grilled Chicken
- Churrasco
- Chorizo
- Shrimp
- Pork Belly
- Yuca frita
- Tostones

Guacamole / White Rice / Fried Green Plantains (Tostones) / Sweet Plantains (Sprinkled With Parmesan cheese) / Fried Yuca / French Fries /Red Beans / House Salad With House Cilantro Dressing /Mashed Potatoes / Asparagus / Pico De Gallo.

Fresh Guacamole - 10.00 Made To Order Guacamole With Fresh Avocado, Tomatoes, Onions,

Cilantro, Salt, Pepper And Lime. Enjoy With Homemade Tortilla Chips.



I don't know 9.50 Chicken Tenders And French Fries.

I'm Not Hungry 9.50 French Fries With Colombian Sausage.

That's Fine 9.50 Cheeseburger With Fries.



Ceaser Salad 12.00 Green Salad Romaine Lettuce, Parmesan Cheese, Croutons And Ceaser Dressing. Add Protein! (Chicken \$5 Steak \$7 Shrimp \$8)

Pura Vida Salad 12.00 Green Salad Romaine Lettuce, Tomatoes, Cucumber And Home Recipe Cilantro Dressing.

- Guacamole
- *Tomahawk with Pura vida light show 180 💞 -Add lobster tail - 20.00

This Showstopper Is Accompanied With Buttery Mashed Potatoes & Broccoli.



Classic Bacon Cheeseburger 16.00 American Cheese, Lettuce, Tomato, Onions, Pickles Ketchup, Mayonnaise, Mustard On Burger Bun. With Fries.

Pura Vida Burger 21.95 6oz Angus Beef Patty, Boneless Ribs Bathed In BBQ Sauce, Cabbage Dressed With Mayo, Provolone Cheese, Fried Egg. With Saltee Fries.



Coconut Flan 15.00 Kiwi, Blueberry, Strawberry, Whipped Cream And Shredded Coconut.

Pan De Bono Waffles 18.00

Scoop Vanilla Ice Scream Strawberry, Blueberry, Kiwi Whipped Cream Cherries.

Pura Vida Cake 19.50 Ask About Our Seasonal House Cake Dessert,

CONSUMER ADVISORY: *These foods may be served raw or undercooked. Consuming raw or undercooked beef, pork, poultry, seafood, shellfsh and eggs may cause illness. This risk be higher in people with certain medical conditions. Gratuity of 15% for parties 6 or larger. SPLIT CHARGE: \$5