



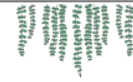
POTS & BOWLS



BLOSSOM  
HOSPITALITY

## BREAKFAST, LUNCH & DINNER

We aim to feed body and soul through healthy and delicious food that can be adapted to your personal dietary or allergy restrictions.  
We use ingredients made from scratch to maximize their quality, nutritional value, freshness and flavors !



### TOAST, BAGEL TORTILLA

- Scramble** €7.590  
Eggs, mushrooms, cherry tomato, mozzarella bites, homemade pesto
- Avocado** €6.050  
Guacamole, chili flakes
- Add egg €800

### SWEET BOWLS

- Açaí** €9.075  
Banana, orange juice  
Top: blackberries, homemade granola, chia, banana
- Chocobanana Nice Cream** €6.160  
Banana, cacao, homemade peanut butter, homemade almond milk  
Top: cacao nibs, bee pollen, homemade granola, peanut butter
- Tropical Spirulina** €6.545  
Mango, pineapple, homemade coconut milk  
Top: granola, passion fruit, strawberries, shredded coconut
- Chia Pudding** €5.720  
Chia, greek yogurt, vanilla, banana, strawberries, homemade almond milk  
Top: homemade granola, homemade peanut butter, strawberries

### FUN DAY

- Coconut Pancakes** €7.920  
Coconut flour, coconut oil, strawberry and banana sauce
- Shashuka** €7.260  
Homemade tomato sauce, eggs, artisanal bread with olive oil
- Costarican Breakfast** €7.150  
Gallo Pinto, avocado, pico de gallo, eggs, cheese, sour cream, sweet plantains with honey, homemade tortilla
- Breakfast Burrito** €7.920  
Scramble eggs, cheddar cheese, avocado, pico de gallo, chipotle sour cream, french fries, Gallo pinto side
- Potato Hash** €8.250  
Potato bites, bacon, poached eggs, onions, bell pepper, hollandaise sauce
- French Toast** €9.350  
Brioche bread, strawberries with lime, mint and basil, caramelized nuts, foamed yogurt, homemade coconut cajeta, almond and cashew crisps
- Fruit Plate** €6.050  
Papaya, pineapple, strawberries, gooseberries with foamed yogurt, homemade granola
- Waffles** €9.350  
Caramel - strawberry & banana syrup, cinnamon, homemade chantilly

### LITTLE ONES

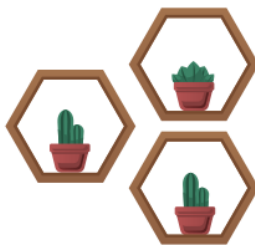
- Quesadilla & carrot sticks €5.280  
Chicken quesadilla & carrot sticks €7.480  
Chicken fingers or fish sticks with french fries €7.480  
Peanut butter & banana toast €4.950  
Homemade jam and cream cheese bagel €6.380  
Mac & cheese - cheddar cheese, sour cream €6.500

### SWEETS AND PASTRIES

- Cinnamon roll €1.980  
Banana bread €3.850  
Mini banana bread €2.200  
Peanut butter brownie €3.850  
Mini peanut butter brownie €1.925  
Oatmeal cookie €2.750  
Mini oatmeal cookie €1.925  
Pineapple cashew & coconut bites €2.420  
Coconut Flan €3.850  
Lime brownie with vanilla ice cream €5.500  
Budin €3.190

### TO START

- Chips & Dips** €6.050  
tortilla chips, guacamole, pico de gallo, tzatziki
- Edamame** €4.950  
Plain or spicy
- Ceviche** €7.480  
Catch of the day, passion fruit, avocado, ginger, panamenian pepper, green plantain chips
- Tuna Crispy Rice Cakes** €4.950  
Fried sushi rice cake, raw tuna marinated with soy sauce, sesame sauce and siracha
- Serrano Ham Croquettes** €5.500  
butter, milk, flour



### Choice Hanger Tender Steak & Veggies

- Broccoli, mushrooms, cherry tomato, sweet plantains, chimichurri
- Catch of the day** €12.320  
Broccoli, cauliflower, carrots, french fries, avocado sauce
- Prime Choice Cheeseburger** €13.750  
Dehydrated tomato, arugula, balsamic caramelized onions, aioli, cheddar cheese
- Chicken Burger** €10.230  
Breaded chicken, coleslaw, pickled cucumbers
- Vegetarian Burger** €10.230  
Veggie vegan patty cake, avocado sauce, arugula, caramelized onions
- Prime Choice Keto Burger** €13.860  
Avocado, cheddar cheese, bacon, fried egg, Prime Choice Angus patty, arugula  
Zucchini to replace bread €15.400  
Avocado to replace bread
- Prime Choice Deluxe Burger** €14.960  
Avocado, cheddar cheese, bacon, fried egg, Prime Choice Angus, arugula
- Tuna poke** €11.880  
Raw tuna, sushi rice, edamame, wakame, mango, avocado, sesame seeds
- Lomito Salteado** €15.400  
Choice hanger tender steak, sushi rice, tomato, onions cilantro, ginger, sesame sauce, soy sauce

### SALTY

- Fish or Chicken Tacos** €10.230  
Cabbage salad with mango, pico de gallo, avocado honey mustard dressing, homemade tortilla
- Chicken Teriyaki** €9.350  
Sushi rice, chives, chinese mustard, peanuts, onions, sesame seeds, bell pepper, broccoli, homemade teriyaki sauce
- Organic Caprese Chicken** €7.920  
Swiss cheese, cherry tomato, basil, broccoli, aioli, homemade pesto
- Chifricoco** €9.500  
Rice, beans with coconut milk, spicy sauce pico de gallo, avocado, breaded chicken bites
- Kale Salad** €7.700  
Quinoa, mango, cashew nuts, avocado cherry tomato, honey mustard dressing
- Thai Quinoa Bowl** €6.600  
Edamame, peanuts, carrots, purple cabbage, peanut dressing
- Cauliflower Rice Bowl** €7.150  
Hummus, kale, carrots, mushrooms, tahini dressing
- Casado** €4.400  
Rice, beans, squash picadillo, cabbage salad, pico de gallo, avocado, sweet plantains
- ADD ON**
- Organic Chicken €3.960  
Mahi Mahi €5.500  
Hanger Tender Steak €6.200  
Cultivated Shrimp €4.620  
Bacon €1.760  
Gluten Free Bread €2.200



potsandbowls



Spicy



Gluten friendly



Vegetarian / possible to make Vegan

10% service charge and 13% tax INCLUDED

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