



NOURISH AT PEACE

CAFE MENU

SMOOTHIES | \$6

PURA VIDA

Coconut, pineapple, banana

MONTEVERDE

Mango, pineapple, spinach, ginger

MONTEZUMA

Chocolate, peanut butter, banana, almond milk

OTHER REFRESHMENTS

Beer | \$4

Wine | \$7

Local Kombucha | \$6 with CBD \$7

Fresh Coconut | \$3

MAINS | \$12

OM WRAP

Avocado, chickpeas, kale, carrots, cucumber, red onion & house dressing

AVOCADO TOAST

Our homemade toasted bread topped with fresh avocado and a poached egg

FALAFEL SALAD

Homemade falafel with lettuce, carrots, beetroot, and homemade hummus

SNACKS | \$8

PATACONES & GUACAMOLE

Deep fried smashed plantains served with fresh homemade guacamole

YUCCA EMPANADA

Vegetarian stuffed empanadas made from yucca and served with homemade chimichurri

FRUIT BOWL

Selection of in-season local fruit

ICE CREAM

REGULAR CUP | \$5

Chocolate, Vanilla, Strawberry, Oreo, Mocha, Peanut Butter, Root Beer, Cinnamon Brownie, Mint Chocolate Chip, Dulce de Leche

VEGAN CUP | \$5

Chocolate, Strawberry, Lime, Mango, Raspberry

REGULAR SANDWICH | \$6

Chocolate Cookie with Chocolate, Mint, or Peanut Butter Ice Cream

Chocolate Chip Cookie with Vanilla Ice Cream

VEGAN SANDWICH | \$6

Oatmeal Cookie w/ Raspberry or Lime



Gluten Free



Dairy Free



Vegan

Prices do not include tax.

If you have an allergy to specific foods, please ask our front desk team before ordering.



NOURISH AT PEACE

CAFE MENU

SMOOTHIES | \$6

PURA VIDA   

Leche de Coco, pina, banano

MONTEVERDE   

Mango, pina, espinaca, gengibre

MONTEZUMA 

Chocolate, mantequilla de mani, banano,
leche de almendra

OTROS REFRESCOS

Cerveza | \$4

Vino | \$7

Kombucha | \$6 con CBD \$7

Pipa | \$3

PLATO PRINCIPAL | \$12

OM WRAP  

Aguacate, garbanzos, kale, zanahoria,
pepino, cebolla morada y aderezo de la casa

AVOCADO TOAST 

Nuestro pan tostado casero cubierto con
aguacate fresco y huevo escalfado

FALAFEL SALAD  

Falafel casero con lechuga, zanahoria,
remolacha y hummus casero

SNACKS | \$8

PATACONES & GUACAMOLE   

Plátanos machacados y fritos servidos con
guacamole casero fresco

YUCCA EMPANADA   

Empanadas vegetarianas rellenas de yuca y
servidas con chimichurri casero

FRUTERO   

Selección de frutas frescas

HELADO

TAZA NORMAL | \$5

Chocolate, vainilla, fresa, oreo, moca, mantequilla
de mani, cerveza de raíz, brownie de canela,
chispas de chocolate con menta, dulce de leche

TAZA VEGANA | \$5

Chocolate, Fresa, Lima, Mango, Frambuesa

SÁNDWICH NORMAL | \$6

Galleta de chocolate con helado de chocolate,
menta o mantequilla de mani

SÁNDWICH VEGANO | \$6

Galleta de Avena con Frambuesa o Lima



Gluten Free



Dairy Free



Vegan

Los precios no incluyen impuestos.

Si tiene alergia a alimentos específicos, consulte con nuestro equipo de recepción antes de realizar el pedido.



NOURISH AT PEACE HANDCRAFTED KOMBUCHA

REGULAR KOMBUCHA | \$6

WATERMELON

with strawberry & basil

GINGER

with apple & lime

BLUEBERRY

with grape & lavender

CHAMOMILE

with spirulina & mint

PINEAPPLE

with cucumber & mint

MANGO

with passionfruit & moringa

CBD KOMBUCHA | \$7

DRAGONFRUIT MANGO

PINEAPPLE GINGER

PASSIONFRUIT LAVENDER



Gluten Free



Dairy Free



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NOURISH AT PEACE

WEEKLY MENU

BREAKFAST

Served with coffee, tea, juice & fresh fruit

MONDAY

Chef's Choice

TUESDAY

Oats & Chia Fruit Bowl   

WEDNESDAY

Breakfast Burrito 

THURSDAY

Coconut Quinoa Bowl  

FRIDAY

Traditional "Tico" Breakfast  

SATURDAY

Banana Pancakes  

SUNDAY

Avocado Toast 

DINNER

Served with homemade soup & salad

MONDAY

Vegan Ceviche & Cauliflower Tacos   

TUESDAY

Crispy Eggplant Pomodoro   

WEDNESDAY

Mushroom Fettucine Alfredo

THURSDAY

Indian Curry with Naan  

FRIDAY

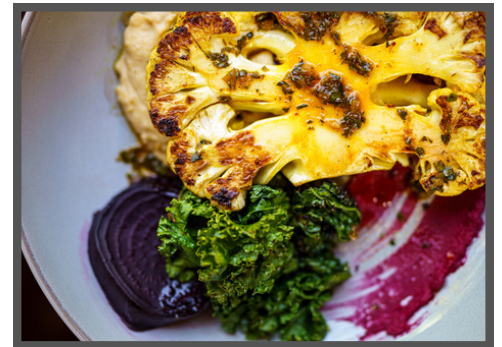
Chef's Choice

SATURDAY

Roasted Cauliflower Steak   

SUNDAY

Pesto Gnocchi   



Gluten Free



Dairy Free



Vegan

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NOURISH AT PEACE

MENÚ SEMANAL

DESAYUNO

Servido con café, té, jugo y fruta fresca

LUNES

Elección del chef

MARTES

Frutero de avena y chíá   

MIÉRCOLES

Burrito de desayuno 

JUEVES

Tazón de quinua y coco  

VIERNES

Desayuno Tradicional "tico"  

SABADO

Panqueques De Banano  

DOMINGO

Tostada De Aguacate 

CENA

Servido con sopa y ensalada casera

LUNES

Tacos veganos de ceviche y coliflor   

MARTES

Berenjena Crujiente Pomodoro   

MIÉRCOLES

Fettucine Alfredo con Hongos  

JUEVES

Curry indio con naan   

VIERNES

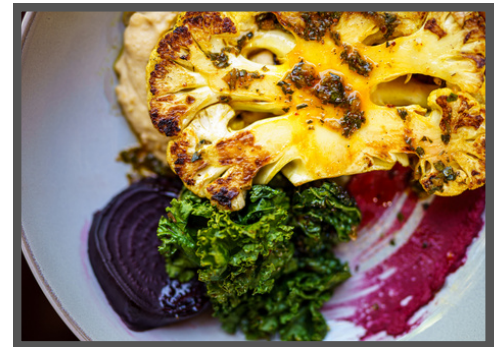
Elección del chef

SABADO

Filete De Coliflor Asado   

DOMINGO

Ñoquis al pesto  



Sin Gluten



Sin Lácteos



Vegano

Si tiene alergia a alimentos específicos, notifíquelo a nuestro equipo de recepción.