



EL JARDÍN

de

Frisola

MENU

SOUPS & SALADS

CALDO TLALPEÑO DE FRIDA

€5600

Enjoy the heartwarming goodness traditional Mexican broth enriched with tender hominy, succulent shredded chicken, and smoky chipotle chilis. Served with natural yogurt, avocado, fresh cilantro, and crispy tortilla chips.

THAI PEANUT QUINOA SALAD

€6300

Thai-inspired salad featuring carrots, Purple cabbage, peas, and quinoa, harmoniously tossed in a peanut sauce finished with toasted peanut and lime wedges.

CARROT CITRUS SOUP

€5900

Creamy carrot and ginger soup, complemented by the vibrant notes of orange and enriched with a drizzle of coconut milk, garnished with fragrant basil leaves.

CHOP CHEF SALAD

€7800

Fresh blend of finely chopped lettuce, tomatoes, avocado, boiled eggs, melted cheese, and roasted chicken, topped with crispy bacon and house dressing. A complete and delicious experience in every bite.

APPETIZERS

TRES GAUCHOS - EMPANADITAS

€4150

Traditional corn masa filled 3-ways: sweet potato picadillo, bbq pork and ground beef with potato, served with pickled vegetables and secret sauce.

TRES PIBES - MINI CHORIPANES

€3950

Local pork chorizo in a bed of homemade herb infused tostadas topped with chimichurri.

TRES HERMANAS - HUMMUS

€4850

Creamy Avocado, Carrot Corn Turmeric, and Traditional hummuses, served alongside Fresh pita and a medley of fruits and fresh veggies.

TRES TICOS - CROQUETTE

€4125

Black bean and vegetables, cassava infused with smoked cheese, and tiquisque paired pork are crisped to perfection served with pickled vegetables.

TRES POLLITOS - WINGS

€7350

Grilled wings, naked or breaded.
Buffalo - Traditional Red Hot flavor
Pineapple - homemade pineapple coulis
BBQ - Chef's secret tropical bbq sauce

MAIN DISHES

FROM THE GRILL

Ribeye - 12 oz USDA Prime. €22500
Tri-Tip - 10oz, USDA Choice. €15900
Skirt Steak - 10oz, Costa Rican. €13900

Traditional asada style - served with smashed potatoes, grilled veggies and chimichurri.

BBQ PORK RIBS

€10600

Slow cooked ginger lemongrass infused pork ribs served with smashed potatoes and grilled corn ribs.

1/4 CHICKEN IN ACHIOTE SAUCE

€9850

From grandma's recipe book, slowed cooked 1/4 chicken marinated in tomato Achiote sauce served with seasoned hominy and grilled veggies.

LEMON CHICKEN

€8800

Juicy chicken fillets bathed in our vibrant Lemon, Ginger, and Lemongrass Sauce. A flavor explosion in every bite. Served with jasmine rice and grilled vegetables.

COCONUT CRUSTED PARGO

€15100

Whole fish served filet-style with a crispy coconut coating and a delicate star fruit sauce.

TROPICAL TUNA

€11400

Sesame crusted tuna steak served over cilantro coconut rice topped with a "passion-colada" coulis.

HOMEMADE FETTUCCINI IN CREAMY PESTO

€7500

Homemade fettuccine served in a creamy garden pesto sauce served with or without chicken.

ANGUS BURGER

€8725

1/2 pound Angus burger cooked your way served with fries, cheese, tomato, lettuce, bacon, onion's ragu, dried tomatoes,

VEGETARIAN

BLACK BEANS CROQUETTE

€4150

Roasted black bean and mix vegetables are crisped to perfection served with pickled vegetables, vegan aioli and cherry tomatoes.

ROASTED EGG PLANT

€7150

Eggplant roasted in the oven filled with vegetables, then topped with a trio of cheeses and given a final toasty finish in the oven. served with smashed potatoes.

FALAFEL BURGUER

€7250

Homemade bun, crispy falafel patty topped with Cucumber, tomato, red onion and finished tzatziki sauce. served with French fries.

FETTUCCINI VEGANO CON PESTO

€5900

Savor the essence of Italian cuisine with our Homemade Vegan Pesto Fettuccine. Silky fettuccine noodles embrace a dairy-free pesto made from fresh basil, pine nuts, garlic, and olive oil. A harmonious blend of flavors

DESSERT

RICE PUDDING

€4650

Creamy rice pudding infused with aromatic spices, garnished with surprises, and finished with wildberries coulis.

CHEESECAKE

€4950

Silky, rich, and irresistible. Creamy cream cheese filling on a graham cracker crust, plain or with delightful toppings. Pure dessert bliss.

CHURROS

€4300

Enjoy a Unique Delight: Crispy Ayote Churros served with our Homemade Ice Cream and Exclusive Chef's Toppings.

DRINKS

VIVE LA VIDA, DIGESTIVE DRINKS

CARAJILLO

Explore the perfect fusion of liquor and specialty coffee. Indulge in the balanced blend that enhances the flavors of coffee and liquor, offering a delightful and satisfying experience with every sip.

¢4250

GOD FATHER

A cocktail that combines equal parts whisky and amaretto. The amaretto adds sweetness and an almond flavor, while the whisky contributes robustness. It's a smooth and balanced drink, named in reference to the movie 'The Godfather'

¢5150

CHOCOLATE CAKE

Blending the smoothness of vanilla vodka with the richness of hazelnut liqueur, creating a flavor reminiscent of chocolate cake delight. It's a liquid dessert experience that captures indulgence without taking a bite.

¢4450

BACK TO BASICS

MARTINI	¢4275
OLD FASHIONED	¢4350 +¢1500 Knob Creek
CAIPIRINHA	¢4250
MANHATTAN	¢4325 +¢1500 Knob Creek
FLOR FASHIONED	¢4275
MOSCOW MULE	¢4500
ESPRESSO MARTINI	¢4850
MOJITO	¢3975
DAIKIRY	¢3925
NEGRONI	¢4500 +¢1500 Hendricks

HOUSE COCKTAILS

BRAMBLE	¢4675 +¢1500 Hendricks
Delicious twist on this classic, with blackberries house sauce, fresh lime, and Bombay London dry Gin.	
Flavor profile: fruity, citric and refreshing.	
URRACA	¢4860
Spiced rum, white rum, Campari, simple syrup, pineapple juice and, fresh lime.	
Flavor profile: Tropical, and bittersweet.	
GIN BASIL SMASH	¢4555 +¢1500 Hendricks
Bombay Gin with basil essential oils, fresh lime, a touch of simple syrup and sparkling water.	
Flavor profile: Herbal and refreshing.	
ROSMERY MORGAN	¢4870 +¢1500 Flor de Caña 12
Sweet vainilla and spiced Captain Morgan notes, armonized together with a rosmery, pineapple and fresh lime	
Flavor profile: herbal and bittersweet.	
PINEAPPLE ESPRESSO	¢4860
Titos Vodka, specialty coffee espresso, pineapple, coconut and cacao bitters.	
Profile flavor: Tropical, bittersweet and caffeinated.	
TROPICAL MARTINI	¢4860
Titos Vodka, passionfruit juice, fresh lime and vainilla syrup.	
Profile flavor: frutal, bittersweet.	
GINGER FRESH	¢4860 +¢2000 Don Julio
Tequila Jarana, with refreshing basil, lemon juice, ginger syrup, and sparkling water.	
Flavor Profile: Citrusy, Spicy, Refreshing.	

ALCOHOLIC BEVERAGES

LOCAL BEERS	¢2250
IMPERIAL/ LIGHT/ SILVER/ PILSEN	
FOREIGN BEERS	¢3250
HEINEKEN/ BAVARIA LIGHT/ BAVARIA GOLD/ CORONA	

NATURAL

LIMONADES	¢1850
Passion Fruit Strawberry and purepeppermint Ginger and Basil	
SMOOTHIES	¢2150
Strawberry Pineapple Mango Soursop	