

## BREAKFAST

### Tico Breakfast

Gallo Pinto (rice & beans), avocado, our regenerative pasture-raised eggs prepared to your preference, fresh tico cheese, hand made tortillas, sweet plantains, & natilla (a local sour cream) **₡7,200**

### Brunch del Río

Our breakfast bread, smoked trout fresh from Dota-Los Santos, poached regenerative pasture-raised eggs, and hollandaise sauce **₡7,665**

### Buena Vida Omellete

Regenerative pasture-raised eggs, wild mushrooms, asparagus, onion, Swiss like local cheese from Pedregoso with a side salad and house bread. **₡7,700**

### Wild Mushrooms Toast with Poached Regenerative Pasture-Raised Eggs

Sourdough toast, sautéed wild mushrooms and asparagus, Pedregoso Manchego cheese, poached regenerative pasture-raised eggs, fresh avocado cream, tarragon emulsion, and truffled bechamel sauce. **₡7,400**

### Smoked Trout Toast with Avocado

Sourdough toast, poached regenerative pasture-raised eggs, avocado and trout from Dota/Los Santos, avocado emulsion, and artisanal lemon butter. **₡7,400**

### Avocado Toast with Regenerative Pasture-Raised Eggs

Sourdough toast, seasoned avocado, regenerative pasture-raised scrambled eggs, Pedregoso Manchego cheese and guacamole. **₡7,100**

### Casserole with artisanal cheeses from Copey de Dota

Casserole with artisanal cheeses, wild mushrooms, and accompanied with sourdough bread. **₡7,300**

### Grilled Cheese Sandwich

Brioche bread, mix of artisanal cheeses from Pedregoso Lácteos, fried regenerative pasture-raised egg, caramelized onion, and tomato cream. **₡6,700**

### Yogurt, Granola, Fruits and Artesanal Honey from Dota/Los Santos

Fresh local greek yogurt, seasonal fruits, artisanal granola, organic Cativa Chocolates cacao nibs, artisanal honey from Dota/Los Santos region. **₡7,500**

### French Toast

Brioche bread, spiced milk, organic Cativa Chocolates cacao nibs, red fruit coulis seasonal fruits and whipped cream. **₡7,500**

**Additional Egg** ₡750

**Additional Two Eggs** ₡1,500

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## Sandwiches

### Caprese Sandwich

Sourdough bread with burrata, cherry tomatoes, pesto and fresh basil.  
Accompanied by house salad.

₱6,500

### Creamy Chicken Sandwich

Sourdough bread, guacamole, lettuce, cherry tomatoes, pickled onions,  
chipotle mayo, accompanied with house salad.

₱7,000

## FreshP astries made by our in house chef Sergio Baltodano

### Sweet

Pistachio Basque Cheesecake

₱5,200

Red Fruits Basque Cheesecake

₱4,200

Eclair (Raspberry, chocolate, Strawberry, Caramel)

₱3,500

Specialty Chocolate Cake (Gluten Friendly)

₱4,200

Sponge Nut Cake (Gluten Friendly)

₱4,200

House Specialty Cookies

₱2,400

Lemon Pie

₱4,200

Profiterol 3 units (Raspberry, chocolate, Strawberry, Caramel)

₱4,200

Ricotta Tart with Dulce de Leche

₱4,200

Rice and Milk with Dulce de Leche

₱4,200

Orange Flan with Cardamom Foam

₱4,200

Apple Pie with a scoop of Vanilla Ice  
Cream

₱4,200

### Savory

Asparagus & Leek Quiche

₱4,200

Mushroom & Sundried Tomato Quiche

₱4,200

Caprese Biscuit

₱3,500

Creamy Chicken Biscuit

₱3,500

Potato & Dill Bread or Polenta Bread

₱2,200

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## Appetizers

### Caesar Croquettes

Creamy chicken, caesar dressing with Pedregoso Manchego cheese.

€5,500

### Tropical Ceviche

Fresh fish ceviche with passion fruit and turmeric dressing, avocado cream, red onion, and fresh cilantro. Served with organic chips from Pata Palo Farm.

€6,500

### Tacos de Pescado

Fresh fish with pickled onions, cilantro dressing and frisée lettuce.

€8,500

### Mini Empanaditas

2 Beef empanadas, charred tomato sauce, chimichurri and pickles.

€4,000

4 Beef empanadas, charred tomato sauce, chimichurri and pickles.

€5,500

## Lunch

### Mushroom Risotto

Black garlic emulsion, asparagus, and Pedregoso Manchego cheese.

€9,000

### Grilled Chicken Breast

Achiote marinated chicken, annatto sauce, and mashed potatoes. Served with house salad.

€9,000

### Catch of the day

Curry sauce, mini vegetables, spiced bread and lemon.

€12,000

### Lamb Lasagna

With béchamel sauce. Serve with sourdough bread.

€11,000

### Fish Risotto

Red risotto, house-made, with the catch of the day.

€10,500

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## Steak

### Regenerative Wagyu Cross Skirt Steak

200 grams.

₱20,000

### Regenerative Wagyu Cross Flat Iron

200 grams.

₱18,000

### Regenerative Wagyu Cross Sirloin Steak

200 grams.

₱16,500

### Sides:

- Salad
- Asparagus
- Potatoes & Mushrooms with Bell Pepper Sauce
- Mixed Vegetables
- Mashed Potatoes

₱3,000

₱3,400

₱5,000

₱3,600

₱1,200

## Salads

### Quinoa Salad

Cherrytomatoes, kalamata olives, feta cheese, spinach leaves, onion, lemon and balsamic vinagrete with sourdough bread.

₱9,000

### Caprese Salad

Cherrytomatoes, burrata cheese, pesto sauce, served with sourdough bread.

₱8,000

### Garden Salad

Mixed fresh lettuce, cherry tomatoes, cucumbers, Kalamata olives, pickled onions, corn, roasted almonds

₱9,000

### Add a protein:

Lamb Ragú **₱3,000**

Catch of the Day **₱4,500**

Chicken **₱3,000**

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