

SanLUCAS
TREETOP DINING EXPERIENCE

Our menu is the expanded path of the experience that Monteverde involves, which entails the conjunction of its natural resources and gastronomic attractions.

It is the conceptual blend of the nearby islands, landscapes, local products, national culture and sustainability.

Everything merge and evolves into an experience for the palate, the eye and the heart.



Menu

*We offer 4 varieties of our menu **

Normal: Cured fish, seafood and poultry meat (sea bass, octopus, lamb)

Pescetarian: Cured fish and seafood (sea bass, octopus, mackerel)

No seafood: Roasted peppers, hearts of palm, mushrooms and lamb

Vegetarian or vegan: Roasted peppers, mushrooms, caulifrons and hearts of palm

* All options can be made gluten free and lactose free

1. Aperitif

The garden of Monteverde

Vegetable crudités, avocado cream and olive dust

2. Greeter

Ficus tree

Organic chicken pate, plums and guava. Variation: Bell Pepper Hummus

3. Appetizer

Indigenous legacy

Cold smoked seabass, wild orange and ginger. Variation: Smoked heartplam

4. Firts course

Monteverde cheese in its maximum extension

Cheese aligot, grilled octopus and crispy garnishes. Variation: Grilled seasonal mushrooms

5. Second course

Monteverde and its high altitude coffee

Roasted lamb loin, onion toffee with local coffee. Variation: Roasted cauliflower or mackerel

6. Dessert

Cloud forest and our orchids

Composition of vanilla, nut cake, centenary rum and wild blackberries

7. Farewell

Our neighbors and their "Quakers" sweet treats

Selection of sweets "Petit Fours"

Maridaje 6 copas por persona

Selección especial de la casa

\$39 p.p

Wine pairing 6 glasses per person

House special selection

Vinos Espumante Sparkling Wines

| | |  |  |
|---|--------|---|---|
| Champagne Dom Perignon Vintage 2008 | France | \$385 | |
| Champagne Moet Chandon Nectar Imperial | France | \$165 | |
| *Maschio Extra Dry Prosecco DOC, Treviso | Italia | \$55 | \$14 |
| Raventós Blanc Cava L' Hereu Reserva, D.O. Cava | España | \$77 | |
| Veuve Clicquot brut | France | \$220 | |
| Les Marquises, Champagne Brut (375ml) | France | \$95 | |

Vinos Blancos Whites

| | | | |
|--|-----------------|-------|------|
| Rutini, Sauvignon Blanc, Tupungato | Mendoza | \$55 | |
| Santa Margarita, Pinot Grigio, D.O.C. | Valdadige | \$77 | |
| Familia Gascón, Torrontés | Mendoza | \$55 | |
| Hugel, Riesling, A.O.C | Alcasia | \$77 | |
| Chateau St Michelle, Riesling | Columbia Valley | \$55 | |
| Stags Leap WC Aveta, Sauvignon Blanc | Napa Valley | \$77 | |
| *Ladoucette, Les Deux Tours, Sauvignon Blanc | France | \$55 | \$14 |
| Valdecuevas Flor Innata, Verdejo | D.O. Rueda | \$44 | \$11 |
| Alma Fria, Coastal Chardonnay | USA | \$109 | |
| *Zuccardi Vida Organica Chardonnay | Mendoza | \$44 | \$11 |
| Joffré Pasión 4, Torrontés | Mendoza | \$44 | |
| Blanco de Blancos, Sauvignon, Tacama | Peru | \$55 | |

*Impuestos no incluidos

*taxes not included

| Vinos Tintos | Reds | |  |  |
|--------------------------|---------------------------------|-----------------|---|---|
| Trapiche Extravaganza | Red blend | Argentina | \$60.5 | |
| Gran Enemigo | | Argentina | \$165 | |
| La Grâce Dieu | St-Émilion Grand Cru | France | \$165 | |
| Kaiken Ultra | | Mendoza | \$55 | \$14 |
| El Puntido, D.O.C | Rioja, Tempranillo | Álava, España | \$196 | |
| Louis Jadot Bourgogne, | Pinot Noir, A.O.C | Borgoña | \$77 | |
| Alma Fría, Sonoma Coast | Plural, Pinot Noir | USA | \$109 | |
| Terrazas de los Andes | Reserva, Cabernet Sauvignon | Mendoza | \$77 | |
| Château de Haute -Serre, | Malbec, Cahors | France | \$55 | |
| Emmolo, | Merlot | California | \$196 | |
| * Santa Cristina, | Chianti Superiore D.O.C.G | Toscana | \$77 | \$18 |
| 14 Hands | Merlot | Columbia Valley | \$55 | \$14 |
| * Emilio Moro, | Finca Resalso | España | \$60 | |
| Cepa 21 D.O. | Ribera del Duero | España | \$77 | |
| Clos des Fous | Cauquenina, Blend | Valle del Maule | \$77 | |
| Le Claud, | Syrah Réserve | France | \$55 | |
| Intipalka, | Cabernet Sauvignon+Petit Verdot | Peru | \$44 | |
| | | | | |
| Vinos Dulces | Sweets | | | |
| * Valdecuevas DiWine, | Frizzante, D.O. Rueda | Valladolid | \$44 | \$11 |
| Zuccardi Malamado, | Viognier, Santa Rosa, Mendoza | Argentina | \$55 | |
| Porto Tawny | Ferreira | Portugal | \$55 | |
| | | | | |
| Vinos Rose | Rose | | | |
| Muga Rose | | Rioja | \$55 | |
| Chateau Ste Michelle | Rose | USA | \$55 | |

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KidsMenu

1. Entree

Fruits and mixed nuts
Squash cream
Chicken and tortilla soup
Tomato cream

2. Main

Fish and chips
Chicken fingers and fries
Pasta: tomato, white or butter
Steak and vegetables
Chicken sandwich and fries

3. Dessert

Chef's selection with 3 variations and a special surprise.

* Gluten free and lactose free options available