



Menú

LR

GASTRONOMÍA



6430-4834



@LR\_GASTRONOMIA

ADMINISTRACION@LAZOROJASCR.COM





## **COSTARICAN BREAKFAST**

(rice whit beans served with eggs, meat, or chicken in sauce, sour cream and tortilla)

\$9

## **FRENCH TOAST**

(brioche toast bread, cream cheese, berris and maple syrup)

\$9

## **SALMON TOAST**

(bread toast salmon, boiled eggs and seasonal compote)

\$9

## **PARFAIT**

(greak yogurt, muesli and seasonal compote)

\$7

## **ENGLISH MUFFINS**

(2 eggs, ham, yellow cheese, hollandaise sauce)

\$9

## **PAPAS BRAVAS**

(seasoned potato wedges whit brava sauce and alioli)

\$9

## **EGG AND HAM MONTADITO WITH HASHBROWNS**

(potato toast with eggs, ham and bernese sauce)

\$10

## **BOWL OF SEASONAL FRUITS**

(fruit salad with greak yogurt and hand made muesli)

\$7

## **CHIA-COCONUT-MANGO PUDDING**

(chía seeds with coconut milk and fresh mango)

\$5

## **EGG, HAM AND BACON CROISSANT**

(croisant sandwich with eggs, ham and bacon)

\$7

## **PANCAKES**

(pancakes with mapple syrup, berries and whipped cream)

\$7

# Menú

## OPTION A \$12

To choose from 3 Sides  
2 proteins (90g unit)

## SIDES





Steamed mixed vegetables  
White rice with thyme  
Potato salad  
White beans  
Refried beans  
Green salad



## PROTEIN

Beef stew in creole sauce  
Stewed chicken thigh  
Catch of the day's filete in creole sauce  
Anatto seasoning pork

 Glazed eggplant with miso paste  
 Tender squash with garlic and caramelized onion

## OPTION B \$15

To choose from 3 Sides  
2 proteins (90g unit)



## SIDES

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Rice gardenier  
Rustic mashed potatoes  
Grilled sweet corn  
Green salad with seeds  
Russian salad  
Sauteed vegetables

## PROTEIN

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Braised beef steak in its juices  
Grilled breast fillet  
Fish cutled  
Pork chop in pineapple sauce  
Teriyaki pork belly

-  Hazelnut cauliflower with yogurt sauce
  -  Portobello mushrooms with chimichurri
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## OPTION C \$14

Served with green salad.



## MAIN COURSE

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Chicken lasagna in white sauce

Beef ragú lasagna

🌿 Vegetarian lasagna with mushrooms



🌿 Eggplant Parmigiana



Cassava cake with ground meat and cheese

🌿 Vegetable cake with cheese

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## OPTION D

🌱 All with veggie or vegan option.

## SNACKS

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Chifrijo 🌾

\$9



Vigorón 🌾

\$9



Pozole 🌾

\$9



Burger with fries potatoes

\$11



Pulled Pork Sandwich 🌾

\$11



Nachos machos

\$8

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## OPTION E \$8

Served with chips



## WRAPS

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Chicken Caesar

Cochinita pibil with beans,  
cheese and pickled vegetables

Beef ragú, beans, cheese and  
sauteed vegetables

 Roasted vegetables and hummus

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## SANDWICHES

Ham and cheese

Chicken Caesar

Roastbeef and roasted garlic



## CASADOS \$8

Accompanied by white rice, beans, green salad or vegetables and sweet plantains and 145g of protein.

Chicken fillet

Beef stew

Pork steak

Chicken thigh in sauce

Chayote stew



## DESSERTS \$2

3oz

Lemon pie

Vanilla flan

Coconut flan

Creamy chocolate

Creamy passion fruit

Rice pudding and nuts

Strawberry bavaroise





## RAMEN

Pork belly, egg, vegetables, bok choy, seaweed nori & noodles **\$10**

Shrimp, egg, bok choy, vegetables, nori seaweed and noodles **\$11**

Veggie (mushrooms, bok choy, vegetables, nori seaweed and noodles) **\$10**



## PAELLA

Min. 10 pax / Includes green salad and bread

FROM SEA (shrimp, squi, crabs, fias, clams and vegetables) **\$17** (per pax)

PAELLA VEGGIE (asparagus, eggplant, artichoke, zuchinni) **\$17** (per pax)

COUNTRY STYLE (beef, pork, chicken, egg and vegetables) **\$18** (per pax)



## PIZZA

MARGARETA **\$11**  
(cheese, tomato and basil)

### EXTRAS

Buffala parmigiano cheese \$1

Ham \$1

Proscuitto \$3

Beef ragù \$3

Vegetables \$2



# GRILL STATION

Includes all recommended side dishes and 3 protein servings of 80g each and 2 grill sauces.

## SELECT \$14

Wide beef sirloin  
Boneless chicken thigh  
Pork rib  
3 tortillas  
Green salad  
Roasted potato with cream  
Grilled sweet plantain



## CHOISE \$17

Sirloin tip  
Pork belly  
Breast fillet  
Seed potatoes  
Roasted vegetables  
Potato salad  
Grilled apples

## PREMIUM \$20

Beef tenderloin  
Breast fillet  
Pork picanha  
Vegetable antipasto  
Potato, bacon and grape salad  
Grilled sweet corn  
House-made focaccia bread



EXTRA SIDES \$2 Salchichón or Chorizo

# Menu

## REGULAR SAUCES

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TERIYAKI  
MOLCAJETE  
PEPPERS  
ARGENTINAN CHIMICHURRI  
GREEN SAUCE  
RED SAUCE  
CILANTRO CHIMICHURRI  
MOLE  
BBQ BOURBON  
CHUTNEY SEASONAL  
RELISHS SEASONAL

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## SAUCES FOR BBQ

CHIMICHURRI  
PEBRE SAUCE  
GUAJILLO SAUCE  
CHILE SAUCE  
GREEN SAUCE  
MOLCAJETE  
PINEAPPLE RELISH SAUCE

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# MENÚ

*Snacks*

## Salted

\$1

*Meatloaf*  
*Chicken pie*  
*Traditional potato enchilada*  
*Quiche lorraine*  
*Spinach quiche lorraine*  
*Palm heart vou le vant*



\$2



*Argentinian empanada*  
*Capresse empanada*  
*Ham and cheese empanada*  
*Homemade sponge cake*  
*Spinach and cheese quiche*  
*Mushrooms vou le vant*  
*Puff pastry stick stuffed with cheese*  
*Mini croissant with ham and cheese*

\$3

*Spanakopita with feta cheese and spinach*  
*Canape, dill dip and smoked salmon*  
*Cream and cheese crostine dip, cream cheese jam fig, prociutto, balsamic reduction.*  
*Pincho capress, bocconcini cheese and ham cured.*  
*Phylo pastry basket, mushroom sauté, bacon and cheese.*  
*Brusqueta, tomato jelly, fresh mozzarella and serrano ham.*  
*Vegetables antipasto*



# MENÚ

Snacks

## Sweets

\$1



*Dulce de leche handkerchief  
Prussian with buttercream  
Short rib (blackberry, strawberry or guava)  
Bunch of caramel sauce  
Apple, pineapple or strawberry strudel  
Vanilla cupcake  
Chocolat cupcake  
Orange cupcake  
Cream  
Alfajores*

\$2

*Choco chip cookie  
Chiverre, pineapple or guava  
empanada  
Profiteroles with caramel milk mousse  
Fruit tartlet  
Corn Tamale  
Pudding with raisins  
Chilean cake*



\$3



*Brownie caramel salted  
Cheesecake (berries or passion fruit)  
Carrot cake (with mixes seeds and frosting)  
Tartlet filled with chocolat ganache  
Pecan pie  
Eclairs with caramel mousse  
covered with chocolat*

# MENU

## Drinks



COLD

\$2

Coca cola zero  
Regular Coca cola  
Iced tea Natural  
Bottled water

HOT

Coffee bar in professional machine

\$10

Americano  
Espresso  
Cappuccino  
Flavored Cappuccino (seasonal)  
Hot Tea  
Latte  
Mokka



\*Price per person, maximum 15 people + \$90 per service.

COCKTAILS

Cocktail service for happy hour

\$9



Wine  
National beer  
Foreign beer  
Micheladas  
Cocktail to choose from  
(seasonal options)

\*Price per drink, maximum 20 people + \$90 per service.

For LR Gastronomía it is very important to provide a gastronomic experience with the highest quality standards in terms of service and product, which is why we provide the following service policies:

- Dear customers we appreciate your time and our teams time, so we have made a form for you to request the service in more efficient way.
  - 30% of the total quote will be charged for early cancellation less than 48 hours.
  - Changes to the final quote with a minimum of 48 hours.
  - For buffet service, the time is 1.5 hours; longer than this time, an extra charge of \$20 per hour will be charged for each collaborator.
  - The indicated prices DO NOT include transportation or kitchenware or tableware, they have an additional cost according to request:
    - > Earthenware tableware \$3 per meal time per person
    - > Metal cutlery: \$2
    - > Compostable disposable tableware \$1 per person
    - > Bubbles \$1
      - Transportation cost: \$9 delivery in bubbles / \$10 catering service
      - Cost for buffet service: \$90
      - Cost for Family Style service: Delivery cost + \$9 per tray
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