

Menu



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San Gerardo de Dota, San José, Costa Rica.





Drinks



COCKTAILS

APEROL	¢ 4800
GIN TONIC	¢ 4500
GIN TONIC HENDRICK'S	¢ 5000
GOLDEN RUSH TONIC	¢ 4500
MARGARITA	¢ 4300
MEZCALITA	¢ 4500
MOJITO	¢ 3900
MOSCOW MULE	¢ 5100
PIÑA COLADA	¢ 4300
WHISKY SOUR	¢ 3800

Moderation is the best pairing.

SANGRIAS

WHITE	¢ 4000
RED	¢ 4000

MOCKTAILS

SUMMER SUNSET	¢ 3100
PASSION CHERRY	¢ 3100
SUNSHINE MOJITO	¢ 3100
BLUE SKY	¢ 3100
FRESH VIOLET TONIC	¢ 3100

NATURAL DRINKS

NATURAL SMOOTHIES	¢ 2300
SEASONAL FRUIT	¢ 2000
LEMONADE	¢ 2300
ICED TEA	¢ 2400

If you have any food allergies or intolerances to any ingredients, please inform our staff.

BEERS

BAVARIA GOLD	¢ 2700
BAVARIA LIGHT	¢ 2700
BAVARIA MASTER	¢ 2700
CORONA	¢ 2700
HEINEKEN	¢ 2700
HEINEKEN 0.0	¢ 2700
IMPERIAL	¢ 2000
IMPERIAL LIGHT	¢ 2000
IMPERIAL SILVER	¢ 2000
IMPERIAL ULTRA	¢ 2000
PILSEN	¢ 2000
PILSEN 6.0	¢ 2000
SMIRNOFF (BLACK, GUARANA)	¢ 2200

OTHERS

AGUA HASS	¢ 3000
(Avocado-based drink)	¢ 3000

HOT DRINKS

AGUA DULCE	¢ 1200
AMERICANO	¢ 1300
AMERICANO WITH MILK	¢ 1400
REGULAR CAPPUCCINO	¢ 1900
FLAVORED CAPPUCCINO	¢ 2000
HOT CHOCOLATE	¢ 2500
DARK HOT CHOCOLATE (Pure Bawo Cacao)	¢ 2600
ESPRESSO	¢ 1300
SEASONAL INFUSION (Herbs, fruits, and seasonal spices)	¢ 1300
REGULAR LATTE	¢ 1800
FLAVORED LATTE	¢ 2100
MACCHIATO	¢ 1500
MOCHACCINO	¢ 2000
TEA (Black, Camomile, Green, Mint, or Vanilla)	¢ 1300
CHAI TEA	¢ 2500
CHAI TEA WITH ESPRESSO	¢ 3800
MULLED WINE	¢ 2400

LIQUORS

BAILEYS	¢ 1800
CACIQUE	¢ 1300
JOHNNIE WALKER BLACK	¢ 3100
JOHNNIE WALKER RED	¢ 1800
OLD PARR	¢ 3000
SMIRNOFF	¢ 1500
FLOR DE CAÑA	¢ 1800
JOSE CUERVO	¢ 1800
SHEEPDOG WHISKEY (Specialty peanut butter-flavored drink)	¢ 2200



18+

DIGESTIVE

AMARETTO DISARONNO	¢ 3000
AMARETTO DISARONNO VELVET	¢ 3000

COLD DRINKS

FROZEN CAPPUCCINO (Lauráceas)	¢ 3300
ICED LATTE	¢ 1900
FLAVORED ICED LATTE	¢ 2000

SODAS:

COCA COLA
COCA COLA ZERO
FRESCA
GINGER ALE
GINGER ALE LIGHT
ORANGE FANTA
CLUB SODA

Price of any soda.....¢ 1600



Sales tax and tip included.



Exclusive

Starters

RAINBOW TROUT CEVICHE

FARM-RAISED

Delicious trout marinated with lemon, red onion, sweet peppers, and cilantro. Served with green plantain chips and avocado. ¢ 6300

SQUASH SOUP

Delicious squash soup, served with homemade bread. ¢ 5200

PLANTAIN CROQUETTES

Served on a bed of guacamole, accompanied with fresh tomato salad and roasted red pepper sauce. ¢ 4100

AVOCADO SALAD

Served with fried capers, tomato, Swiss "Pacheco" cheese, lemon dressing, black pepper and olive oil. ¢ 4800
Homemade bread included.

GARDEN SALAD

A selection of lettuce, kale, golden berries, "tomatillo de palo", cherry tomatoes, carrots, strawberries, and avocado. Served with balsamic dressing. ¢ 4800

MARGARITA SALAD

(YOUR CHOICE OF SMOKED TROUT, CHICKEN OR SHRIMP)
Romaine lettuce with cherry tomatoes, croutons, Swiss "Pacheco" cheese, and avocado. Served with Caesar dressing. ¢ 6000

HOMEMADE TOMATO SOUP

Smoked tomato soup served with cheese, avocados, and tortilla chips. ¢ 5600



From the River

RAINBOW TROUT FILLET

Delicious trout fillet prepared grilled with a golden berry dipping sauce or fried (breaded). Served with mashed sweet potatoes and sauteed vegetables. ¢ 8800

TROUT FISH & CHIPS

Delicious fried trout fillet. Served with French fries, avocado, and the chef's special sauce. ¢ 8000

TROUT TACOS

WITH AVOCADO MAYONNAISE
Delicious fried trout tacos. Served with cabbage and lettuce salad, our homemade avocado mayonnaise, and aioli sauce. ¢ 8000



Authentic

To Share

LAURACEAS WINGS

4 homemade marinated chicken wings served with French fries and two sauces on the side. (Coated in ¢ 4800
buffalo or BBQ sauce -additional cost ¢ 1200)

RICE WITH SHRIMP

Served with avocado salad. ¢ 9800 **HALF** **FULL** ¢ 18300

HOMEMADE BRUSCHETTA

Baguette topped with zucchini, avocado, Swiss "Pacheco" cheese, cherry tomatoes, and chives. ¢ 4600

SMOKED TROUT BRUSCHETTA

Baguette topped with smoked trout, guacamole, roasted red pepper, and cream cheese with dill. ¢ 4600

PIZZA BRUSCHETTA

Baguette served pizza style with ham and mushrooms. ¢ 4600

LAURACEAS GUACAMOLE

Delicious guacamole made from local hass avocados with smoked trout and tomato on the side. Served with a variety of tropical chips. ¢ 6600

MOZARELLA STICKS

Served with Spicy homemade salsa. ¢ 5900

NACHOS:

CHICKEN, BEEF, OR COMBINATION (ADDITIONAL COST ¢ 2000)
Traditional nachos served with sour cream, guacamole, cheese sauce, homemade tomato salsa, red onion, tomatoes, chives, and refried beans. ¢ 8300

CHEESE BOARD

Swiss, gouda and pepper wing cheese (Pedregoso), Swiss "Pacheco" cheese produced in Copey de Dota, served with nuts (almonds and peanuts), olives, pickles, crackers served with cream cheese and homemade jam, prosciutto or smoked trout (choose one). ¢ 14500



Pasta

TAGLIATELLE WITH SEAFOOD

Pasta served with a variety of seafood in a delicious tomato sauce and Swiss "Pacheco" cheese. Homemade bread included. ¢ 10500

SPAGHETTI BOLOGNESE

Spaghetti topped with tomato sauce with ground beef and spices. Homemade bread included. ¢ 7600



These icons identify important characteristics in the food. If you have an intolerance or allergy to any ingredient, please inform our staff.



Sales tax and tip included.



Special

From the Farm

PORK

BABY PORK RIBS

Barbecued ribs, served with yucca fries and cabbage salad. ¢ 7000

CHICKEN

CHICKEN SANDWICH

A succulent chicken breast topped with topped with Swiss "Pedregoso" cheese, bacon, avocado, and caramelized onions. Served with French fries. ¢ 8300

GRILLED CHICKEN

A succulent grilled chicken breast served with rosemary potatoes and sauteed vegetables. ¢ 7500

BEEF

BEEF FAJITAS

Beef fajitas sauteed with, chiles, onions, and tomatoes. Served with rosemary potatoes and vegetables. ¢ 8100

ARBOLEDA HAMBURGER

Angus beef hamburger topped with bacon, Swiss "Pedregoso" cheese, avocado spread, guacamole, lettuce, tomato, and caramelized onion. Served with French fries. ¢ 9200

GRILLED TENDERLOIN WITH DEMI-GLACE

250 grams of grilled tenderloin served with green plantain croquettes and tomato stuffed mushrooms. ¢ 13900

STRIPLOIN - 200 GR -

Served with French fries and grilled vegetables. ¢ 11500

BEEF TACOS

Beef tacos served with sauteed chiles and onions. Served pickled red onions, guacamole, "pico de gallo", and pineapple on the side. ¢ 7600



Children's Menu

CHICKEN FINGERS OR FISH FINGERS

Served with French fries. ¢ 4800

MINI ANGUS HAMBURGER

Small angus hamburger topped with American cheese, lettuce and tomato. Served with French fries. ¢ 4800

MOZARELLA STICKS

Breaded mozzarella cheese sticks, served with ketchup and mayonnaise. ¢ 3050

SPAGHETTI

Served with cheese and butter or with tomato sauce ¢ 4000



Unique

Vegetarian & Vegan

PATACONES LAURACEAS

Crunchy, fried green plantain with refried beans, sour cream, "pico de gallo," and mushrooms. Served with avocado. ¢ 5300

VEGETARIAN TACOS

Delicious tacos prepared with homemade corn tortillas and vegetables (red onion, zucchini, chives, eggplant, and baby corn marinated in balsamic vinegar). Served with guacamole and refried beans. ¢ 5900

TAGLIATELLE WITH VEGETABLES

A delicious pasta topped with tomato sauce with black olives, capers, Swiss "Pacheco" cheese, mushrooms, and cherry tomatoes. Served with homemade bread. ¢ 6600



Desserts

AFFOGATO

Vanilla ice cream covered in a shot of hot espresso and caramel. ¢ 2800

BROWNIE WITH VANILLA ICE CREAM ¢ 2900

APPLE PIE WITH VANILLA ICE CREAM ¢ 3500

AVOCADO ICE CREAM

Served with caramel topping. ¢ 3300

HOMEMADE CHOCOLATE CHIP COOKIE WITH ICE CREAM ¢ 3500



Extras

Rice ¢ 700

Green Salad ¢ 700

Rosemary Potatoes ¢ 1050

French Fries ¢ 1050

Mashed Sweet Potatoes ¢ 1050

Vegetables ¢ 1200

Tortillas ¢ 1100

Tropical Chips ¢ 1000

Guacamole ¢ 700



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Your satisfaction is our priority. Let us know how we can modify your dish to make it perfect for you.



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Wine O'clock

"A glass of wine at the right moment is worth more than all the riches of the earth."
-Gustav Mahler.

Wines by the Glass

CARMENERE; LA JUNTA

Valle Curicó, Chile ₡ 3200

SAUVIGNON BLANC; LA JUNTA

Valle Curicó, Chile ₡ 3200

Wines by the Bottle

CARMENERE; LA JUNTA

Valle Curicó, Chile ₡ 10800

SAUVIGNON BLANC; LA JUNTA

Valle Curicó, Chile ₡ 10800

PINOT GRIGIO; CALLIA

San Juan, Argentina..... ₡ 15200

CHARDONNAY; WILLIAM COLE

DO Casablanca, Chile..... ₡ 18300

PINOT NOIR; POUR MA GUEULE

Costa Aconcagua, Chile..... ₡ 16200

MALBEC; NEWEN

Patagonia, Argentina..... ₡ 18500

GRAN RESERVA CABERNET SAUVIGNON; LA JUNTA

Valle Curicó, Chile ₡ 18500