

FROM THE GRILL

30 DAY AGED COSTA RICAN BEEF

BEEF FILLET (220 Grams)
\$28

SIRLOIN (340 Grams)
\$35

24 HRS. MARINATED FLANK STEAK (240 Grams)
\$24

SAUCES: BBQ, Harissa, Horseradish Cream,
Bearnaise, Fresh Herbs Chimichurri

SIDES

GARDEN SALAD
Radicchio, Spinach, Palm Sugar Vinaigrette
\$5 

SAUTEED COURGETTES
Garlic, Mint
\$5 

CREAMY SPINACH
Herb Breadcrumbs
\$5 

POTATO FRIES
Curry Ketchup
\$5 

ROASTED SHIITAKES
Soy, Garlic, Ginger Butter
\$6 

MASH POTATOES WITH DIJON MUSTARD
\$5 

ONION RINGS
Kimchee Mayo
\$5  

MAC N' CHEESE
Rosemary Bread Crumbs, Bacon Fat
\$5



Spicy



Gluten Free



Vegetarian

MAKOKO

• SALES AND SERVICE TAX INCLUDED •

MAKOKO

“Our intention is to make honest food, bringing the very best products from the farm to your plate. For this we use ingredients so good and fresh they speak for themselves. Our passionate chefs are obsessed with fundamental techniques and traceability. For this we support local farmers, use organic products, COSTA RICAN beef, local and sustainable fish, and prepare all our food on site every day.”

All in all,
for us a great meal
is an emotional experience.

Makoko is a unique Costa Rican contemporary restaurant whose inspiration lies in the kitchens of the world, inviting you to an exciting journey to entice all palates.

TO START

BEETROOT, MICRO GREENS, FETA SALAD

Pistachio Dressing

\$10  

CHILLED LETTUCE SOUP, CUCUMBER TARTAR

Coconut, Lime, Mint

\$8  

HAND PICK WHITE CRAB MEAT

Tomato Consommé Jelly, Strawberry Gazpacho, Basil

\$17 

RED SNAPPER CRUDO, GREEN GOODES DRESSING

Pickled Cucumber, Green Peas

\$14 

YELLOWFIN TUNA TARTAR, MOROCCAN AUBERGINE

Cumin Mayonnaise, Harissa

\$11  


SALMON CONFIT, SWEET CORN PUREE

Pickled Shrimps, Fennel, Salmon Roe

\$18 


SEARED SEA SCALLOPS

Caramelized Cauliflower, Crispy Bacon,
Caper-Raisin Relish

\$16 


PROSCIUTTO & MOZZARELLA

Spiced Almonds, Orange, Honey, Rockets

\$14 

12 HRS CURED BEEF FILLET IN SEA SALT, HERBS & MALBEC WINE

Mushrooms Mayo, Pickled Radish

\$18 



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TO CONTINUE

SOUPY SEAFOOD RICE

Bisque, Heart of Palm, Salmon Roe

\$30 

SAUTEED WILD SHRIMP

Asparagus, Creamy Polenta, Fontina

\$32 

CAVATELLI, GRILLED OCTOPUS

Capers, Tomatoes, Guaro, Cream, Dill

\$17

SEED CRUSTED SNOOK, SEAWEED JUICE

Blow Torched Avocado, Casher Nuts,
Grilled Pickled Cabbage

\$22 

ROASTED KING SEA BASS

Miso - Tangerine Glaze, Roasted Shitake Mushrooms

\$25 

PAN FRIED MAHI MAHI

Spiced Beetroot Puree, Horseradish

\$21 

BRINED CHICKEN BALLOTINE

Babaganoush, Sautéed Spinach, Pearl Barley

\$17 

EL MANGROOVE BEEF BURGER

Truffle Mayonnaise, Brie Cheese, Courgette Pickles,
Truffle Fries

\$22

WORCESTERSHIRE GLAZED SHORT RIB

Apple-Jalapeño Puree, Rosemary Breadcrumbs

\$35 

LAMB CHOPS, MISO ANTICUCHO SAUCE

Sautéed Asparagus & Edamame Beans

\$32  



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