

# 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

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### BUFFALA BURRATA

Homemade Bread, Avocado, Grana Padano,  
Arugula & Flowers

\$14

### HAND CUT BELLOTERO

(100 Grams)

Iberic Acorn Cured Ham, Bread, Tomato & Olive Oil

\$55

### HAND CUT TARTAR

Lean Beef Fillet, House Dressing  
& Grana Padano

\$16

### CARPACCIO

Angus Rib Eye Steak, Beef Juice Vinaigrette,  
Melba Toast, Summer Truffle & Arugula

\$19

### PIPA CEVICHE

Tender Coconut, Tomato Water, Peanuts,  
Chili Flakes, Yuzu, Cilantro & Mango

\$12

### SPINACH SALAD

Smoked Duck Ham, Pecans Vinaigrette,  
Honey & Tarragon Dressing

\$15



To share

 Spicy



Gluten Free



Vegetarian

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**MAKOKO**

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• SALES (13%) AND SERVICE (10%) TAX NOT INCLUDED •  
RAW PRODUCTS CONSUMPTION IS AT CUSTOMER'S OWN RISK

## RAW

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### TUNA

Tuna Tiradito, Yuzu, Jalapeño, Avocado,  
Black Salt & Horseradish  
\$14

### CORAL SALMON

Fresh Salmon Carpaccio, Coral Crouton, Masago,  
Dill & Pink Salt  
\$21

### RED TARTAR

Queen Seabass or Catch of the Day,  
Smoked Guanacaste Saw Dust,  
Grilled Pineapple, Annatto, Cilantro & Yuzu  
\$12

### FRESH NICOYAN OYSTERS

Marie Sauce, Cocktail & Local Lemon  
Dozen \$60 / ½ Dozen \$34

## SOUPS

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### ROASTED TOMATO

Brie Cheese, Sun Dried Tomato, Chives  
& Iberic Acorn Cured Ham  
\$16

### CRISPY RICE NOODLES

Seafood Bisque, Poached Egg, Miso,  
Edamame & Tomato  
\$16

## FROM THE GRILL

SERVED ON HIMALAYAN ROCK SALT

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**CERTIFIED RIB EYE ANGUS** (400 grams) \$34

**BEEF FILLET** (220 grams) \$24

**QUEEN SEABASS OR CATCH OF THE DAY** \$26



To share



Spicy



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*MAKOKO*

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# CHEF'S FAVORITE

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## GLAZED SHORT RIB

Rustic Mashed Pumpkin,  
Seasonal Mushrooms & Curry  
\$48

## GROUPER

Coconut Sauce, Roasted Garlic,  
Arracache, Pejibaye,  
Pumpkin & Spinach Ragout  
\$24

## SIZZLING MAHI MAHI

Bruled Vegetables, Baby Potatos  
\$19

## SALMON

Mussels & Chipotle Reduction  
\$32

## DUCK BREAST

Asparagus, Corn Tamal, Roasted Apple,  
Camus & Jamaica Reduction  
\$32

## BLACK BURGER

Black Bread, Certified Angus, Onion Marmalade,  
Bearnaise Sauce, Bacon & Melted Cheese  
\$16

# PASTAS

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## TRUFFLED TARTUFO & CORIANDER

Sundried Tomato, Black Truffle, Cilantro Pesto  
& Goat Cheese  
\$21

## CAVATELLI WITH GRILLED OCTOPUS

Capers, Tomato, "Guaro", Heavy Cream, Dill  
\$19

### SIDES

Parmesan Asparragus • Salted Corn  
Mashed Potato & Jalapeño • French Fries  
Creamy Spinach  
Grilled Natural Heart of Palm • Vegetables  
\$8



To share



Spicy



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