

# MAKOKO

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“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.

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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** **\$20**

Homemade Bread, Avocado, Grana Padano,  
Arugula & Flowers

**HAND CUT BELLOTERO (100 g)** **\$55**

Iberic Acorn Cured Ham, Bread, Tomato  
& Olive Oil

**HAND CUT TARTAR**  **\$16**

Lean Beef Fillet, House Dressing  
& Grana Padano

**CARPACCIO** **\$19**

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

**PIPA CEVICHE**   **\$12**

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

**SPINACH SALAD**  **\$15**

Smoked Duck Ham, Pecans Vinaigrette,  
Honey & Tarragon Dressing

 **Spicy**

 **Gluten Free**

 **Vegetarian**

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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 🍷 🍷 \$14

Tuna Tiradito, Yuzu, Jalapeño, Avocado,  
Black Salt & Horseradish

CORAL SALMON \$21

Fresh Salmon Carpaccio, Coral Crouton,  
Masago, Dill & Pink Salt

RED TARTAR \$12

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

## SOUPS

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ROASTED TOMATO 🍷 \$16

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

CRISPY RICE NOODLES 🍷 \$16

Seafood Bisque, Poached Egg, Miso,  
Edamame & Tomato

## FROM THE GRILL

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CERTIFIED RIB EYE ANGUS (400 g) \$34

BEEF FILLET (220 g) \$24

QUEEN SEABASS OR CATCH OF  
THE DAY \$30

## CHEF'S FAVORITE

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**GLAZED SHORT RIB**  **\$48**

Rustic Mashed Pumpkin, Seasonal  
Mushrooms & Curry

**GROUPER**  **\$24**


Coconut Sauce, Roasted Garlic, Arracache,  
Pejibaye, Pumpkin & Spinach Ragout

**SIZZLING MAHI MAHI**  **\$19**

Bruled Vegetables, Baby Potatos

**SALMON**   **\$32**

Mussels & Chipotle Reduction

**DUCK BREAST**  **\$32**

Asparagus, Corn Tamal, Roasted Apple,  
Camus & Jamaica Reduction

**BLACK BURGER** **\$16**

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

## RISOTTO & PASTA

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**TRUFFLED TARTUFO & CORIANDER**  **\$24**

Sundried Tomato, Black Truffle,  
Cilantro Pesto & Goat Cheese

**CAVATELLI WITH GRILLED OCTOPUS** **\$30**

Capers, Tomato, "Guaro", Heavy Cream, Dill

### SIDES \$8

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

 Spicy

 Gluten Free

 Vegetarian

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