



TO START

GUACAMOLE MATISS

Your choice of:

Toasted rib eye chicharrones	\$22
Tuna dices	\$21
Classic	\$17

PATACONES (5 pieces)

Served with cheddar cheese and chipotle salt

SALADS

FROM OUR GARDEN

Mixed lettuces, radishes, carrots, pickled zucchini and poppy seed dressing

CAESAR WITH SHRIMP \$26

Local shrimp, romaine lettuce, croutons and house made caesar dressing

MEDITERRANEAN CHICKEN \$21

Grilled chicken supremes, romaine lettuce, Kalamata, orange segments and citronette vinaigrette

CRANBERRIES, GOAT CHEESE AND BEET \$18

Beets, goat cheese, strawberries, toasted pine nuts, cranberries, croutons, honey mustard dressing and sweet potato chips

GALLITOS (2 UNIDADES)

SHRIMP \$25

Sauteed shrimp with macha sauce on corn tortilla, melted cheese with beans, pickled onion and cilantro

GRILLED OCTOPUS \$21

On corn tortilla, Pico de gallo, jalapeños and carao reduction

TEMPURA FISH \$20

Catch of the day, wheat tortilla, cabbage slaw, chipotle mayonnaise and spicy pickled chili peppers

SANDWICHE & HAMBURGER SERVED WITH HOUSE FRIES

SHORT RIB \$25

Brioche bun, Lea & Perrins glazed beef brisket, slaw, crispy onions and melted cheese

MATISS BURGER \$23

Angus beef, bacon, tomato, lettuce, house dressing and cheddar cheese

BUFFALO CHICKEN SANDWICH \$22

Breaded chicken breasts, buffalo sauce, blue cheese mayo, crudites and melted cheese

CUBAN SUB \$25

Roasted pork leg, York ham, mustard, gravy mayo, butter, provolone cheese and pickles

FISH & CHIPS BURGER \$23

Brioche bread, catch of the day, sweet and sour sauce, cabbage slaw and wasabi mayonnaise

ON THE GRILL

SIRLOIN (300 g) \$40

BEEF TENDERLOIN (200 g) \$33

JUMBO SHRIMP (200 g) \$35

CHICKEN BREAST (200 g) \$25

CATCH OF THE DAY (200 g) \$29

CHOOSE A SAUCE

Garlic mojo | chimichurri | lemon butter | molcajete

CHOOSE 2 SIDE DISHES

Cabbage salad | green salad | cucumber, tomato and watermelon | broccoli with garlic

POKES

TUNA OR OCTOPUS \$23

Rice, wakame salad, pickled vegetables & avocado

 Vegetarian

 Spicy

 Gluten Free

CEVICHES & PATACONES

CATCH OF THE DAY \$20

Fish, Panamanian chili, red onion, cilantro, olive oil and avocado

SEAQUAKE \$24

Shrimp, fish, octopus crackling, onion, avocado and Bloody Mary sauce

OCTOPUS \$23

Marinated octopus, tomato, grille hearts of palm, garlic, ginger, olive oil and lime

HOMEMADE PIZZA

BÚFALO \$21

Roasted tomato sauce, fresh arugula, Bocconcini cheese and dehydrated cherry tomato

PURA VIDA \$20

Mozzarella cheese, grilled hearts of palm, grilled corn, avocado, cilantro, pineapple and shrimp

BBQ \$19

Grilled chicken, bacon, caramelized onion, pepperoni, jalapeño and BBQ sauce

SEA PIZZA \$24

Roasted tomato sauce, mozzarella cheese, shrimp, squid, mussels, clams and catch of the day

GUANACASTE SPECIALTIES

TUNA DICES \$26

Fresh tuna with soy and sesame seeds, heart of palm heart, avocado and spicy dressing

CHIFRIJO SURF & TURF \$25

Rice, beans, pork meat, crispy octopus, avocado and pico de gallo

OCEAN TRIO \$23

Three plantain baskets filled with traditional Guanacaste ceviches: catch of the day, octopus and squid

WHOLE FRIED CATCH OF THE DAY (800 G) \$38

Choice of 2 side dishes of the day

Matiss
beach food & drinks

Sales taxes (13%) and service (10%) included