



FROM OUR FARM TO TABLE

Gastronomic creations to delight your senses


SALADS

From Our Garden   \$16

Mix of greens, spinach, mustard and arugula, radish, goat ricotta cheese, cherry tomato, zucchini, almonds, tarragon and honey.


Superfood   \$13

Kale and okra, quinoa, cucumber, beetroot, onion, fennel, cashews, tangerine and avocado with honey and passion fruit sauce.


Cesar  *G.F option \$12

Mix of greens, parmesan and croutons with chicken.

PIZZAS

Shambala  \$16

Mozzarella, kalamata olives, zucchini, mushrooms and red onion.

Margarita  \$13

Mozzarella, tomato sauce and basil.

Amatriciana *VE option \$18

Mozzarella, spicy tomato sauce, bacon and parmesan.

Pepperoni \$16

Mozzarella, pepperoni, mushrooms and arugula.

Ham, Cheese and Mushrooms \$16

Hawaiian *VE option \$14

Mozzarella, ham and pineapple.

PASTAS *G.F option

Pasta Amatriciana *VE option \$16

In spicy tomato sauce, with bacon and parmesan.


Vegetarian Spaghetti  \$13

Tomato sauce, vegetable noodles and cherry tomatoes.


Spaghetti Pesto *VE option \$15

Al pesto con pollo y parmesano.

MAIN COURSES

Fish Ceviche  \$10


Catch of the day in "Leche de Tigre" Peruvian chili, passion fruit and avocado; with patacones.

Mixed Ceviche  \$12

Fish, octopus and shrimp in "Leche de Tigre", Peruvian chili, passion fruit, fennel and avocado; with patacones.

Fish Tacos  \$14

Catch of the day, with a mix of greens, avocado and red onion; chipotle dressing, accompanied by patacones.

Shambala Mixed Tacos  \$17

Octopus & Shrimp, mix of greens, guacamole and red onion; with spicy dressing and tuber chips.

Whole Snapper *G.F option \$16

Whole fried fish with grilled vegetables in bell pepper sauce and homemade chips.

Shambala's Casado  *VE option \$11

Traditional Costa Rican casado with chicken. With fish \$13, Shrimp \$15 or Vegetarian \$11. Note: You can substitute Rice for Quinoa.

Beef Burger *VE & G.F option \$16

Brioche bread, 100% ANGUS patty, cheddar cheese, guacamole, bacon and caramelized onions with homemade fries.

Ancestral Soup  *G.F option \$10

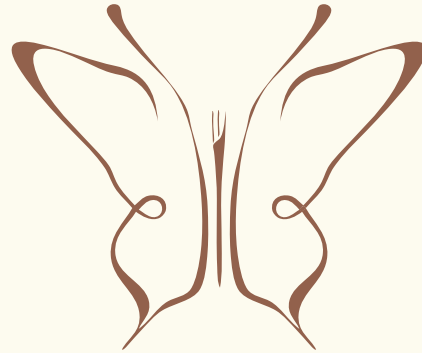
Slow-cooked vegetables with yucca croquette.

Catch of the Day \$18

Fish filet, ratatouille, bell pepper sauce, beetroot, avocado mousse & wasabi cream.

Chicken Tarragon \$17

Chicken breast, potato, tomato, bacon, tarragon vinaigrette and mushroom sauce.



SHAMBALA

HONEST FOOD - PURE SOURCE

At Shambala we strive to prepare innovative, delicious and healthy dishes that benefit the local agriculture and community.

We use natural and local products as much as possible, we bake our own breads/pastries and most of our greens come directly from our organic garden, which you are more than welcome to visit anytime.

We believe that if we know the origin it all tastes better.

Thank you for being here, we invite you to be present and wish you a memorable gastronomic experience.