

arte-sano

HOTEL CAFE

breakfast

Oatmeal

Organic Oatmeal with almond milk. Comes with Raisins & Banana on the side. / \$5

Tropical Fruit Plate

Seasonal fruits with yogurt, organic honey, granola & flaxseeds. / \$5

Caramelized Bannana French Toast

Sourdough bread & caramelized bananas sprinkled with powdered sugar & drizzled with maple syrup. Served with a side of fresh tropical fruit / \$6

Nica Breakfast

2 eggs, gallo pinto (rice & beans mixed), ripe plantain, Nica cheese, & avocado. /\$7

Mexican Omelette

2 egg omelette with tomatoes, green chilies, red onions, Monterey jack cheese and cilantro. Topped with fresh Pico de Gallo, yogurt, & avocado. Served with sourdough toast & local mixed green salad. / \$7

Egg Avocado Toast

2 slices of our homemade sourdough toast, topped with pesto, pumpkin purée, arugula, avocado & two crispy fried eggs. / \$7

Avocado Toast

2 slices of our homemade sourdough toast, topped with vegan pesto, avocado, pumpkin purée, arugula, & baby tomatoes. /\$6

Maderas Breakfast

2 fried eggs, with a side of sautéed potatoes & crispy bacon. / \$6

baked goods

Banana Bread / \$2.5

Carrot Bread / \$2.5

Brownies / \$2.5

Chocolate Chips Cookies / \$2.5

Additional 15% IVA not included in pricing above

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espresso

Espresso

One single shot of espresso / \$2.50

Cortadito

One single shot of espresso with equal amount of steamed milk / \$3.00

Americano

Two shots of espresso with hot water / \$3

Latte

Two shots of espresso & steamed milk / \$4

Cappuccino

Two shots of espresso & steamed milk foam / \$4

Macchiato

Two shots of espresso marked with a dab of steamed milk / \$4

Mocha

Two shots of espresso, hot chocolate and steamed milk / \$4

Ice-Blended Mocha

Two shots of espresso over ice with, milk, cacao powder & agave blended / \$4.50

tea

Matcha Latte

Organic Japanese matcha & steamed milk / \$4

Chai Latte

Chai tea & steamed milk / \$4

Infusions

Assorted teas available / \$2.5

fruit beverages

Assorted fruit juice available / \$3

Fresh Squeezed Orange Juice / \$4

Fresh Fruit Smoothie / \$4.50

Coconut water / \$3

Kombucha / \$4

sodas

Coke / \$2

Coke Zero / \$2

Ginger Ale / \$2.5

Soda Water / \$2

Tonic Water / \$2.5

La Croix Flavored Water / \$2.5

San Pellegrino / \$3

Flor de Cana Premium Seltzer / \$2

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appetizers

Mediterranean Antipasto

*Assorted meats, cheeses, jams, nuts & marinated vegetables.
Served with fresh baked bread. / \$12*

Pumpkin Bruschetta

Homemade sourdough bruschetta topped with grilled pumpkin purée, bacon, & feta cheese. / \$7

Cherry Tomato Caprese Bruschetta

Homemade sourdough bruschetta topped with cherry tomatoes, mozzarella, fresh basil, drizzled with olive oil. / \$7

Tuna Tartar

*Fresh yellow-tale tuna marinated in a sesame ginger sauce. Served with avocado & cucumbers salad. /\$7
(available when in season)*

Tree Cheese Flat Bread

Flatbread topped with spinach, mozzarella, feta, and parmesan cheese, drizzled with pesto. /\$9

Tostones con Queso

Fried green plantains, with nica cheese, refried beans and pico de gallo /\$6

salads

Falafel Fritter Salad

Chickpea falafel fritters, beet hummus, mixed greens, cucumber, red onion, & avocado with a lime tahini sauce and lemon vinaigrette. /\$8.50

Quinoa-Kale Tofu Salad Bowl

Roasted ayote (squash), fried tofu, sliced apple, avocado, pistachios, dried cranberries and kale. Served with a turmeric & tahini vinaigrette. /\$9.00

Greek Grilled Chicken Salad

Pan-roasted Greek chicken tossed together with greens, kale, chickpeas, herbs, cherry tomatoes, avocado, cucumbers, olives, feta cheese & homemade sourdough croutons. Served with a creamy, lemony tahini vinaigrette. / \$9

Citrus Ginger Chicken Salad

Roasted chicken, carrots, green beans, red cabbage, red onions, sweet oranges, & mixed greens served with sesame ginger citrus dressing. / \$9

Steak Salad with Sweet Potatoes fries

Pan-seared steak, topped with gorgonzola butter, sweet potato fries, kale, lettuce, cherry tomatoes and avocado. Served with balsamic vinaigrette. \$10

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sandwiches

Chicken Pesto Sandwich

Tender chicken breast marinated in homemade pesto, mozzarella cheese, tomato, & bell peppers on our homemade sourdough bread. Served with a side of mixed greens. / \$9

Steak Sandwich

Steak filet topped with sautéed mushrooms, caramelized onions & gorgonzola cheese on our homemade sourdough bread. Served with a side of mixed greens. / \$10

Roasted Veggie Pesto Sandwich ♡

Roasted eggplants, zucchinis, bell peppers, vegan pesto & marinara sauce served on our sourdough bread. Comes with a side of mixed greens. / \$8.50

Arte-Sano Burger

Premium Beef Patty, muenster cheese, bacon, grilled onions, tomatoes, lettuce, ketchup, mayo & mustard. Served with french fries / \$10

Pizzas

Arte-Sana

Mozzarella, tomato sauce, Italian sausage, mushrooms, black olives and gorgonzola cheese / \$10

Arugula and Prosciutto

Mozzarella, tomato sauce, prosciutto, fresh arugula and parmesan. / \$10

Margarita

Mozzarella, tomato sauce, tomato slices, fresh basil. / \$10

Vintage

Mozzarella, tomato sauce, pepperoni & pineapple. / \$10

Blanca

Mozzarella, caramelized onions, goat cheese, Italian sausage & kale. / \$10

Veggie

Mozzarella, tomato sauce, onions, tomatoes, bell peppers, mushrooms, black olives. / \$10

Vegan ♡

Pumpkin purée, vegan pesto, tomato sauce, onions, tomatoes, bell peppers, mushrooms, & black olives. / \$10

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HOTEL CAFE

mains

Thai Green Chicken Curry

Fresh chicken simmered in our green curry coconut sauce with eggplant. Served with side of white rice. / \$9

Thai Green Veggie Curry

Seasonal vegetables simmered in green curry coconut sauce. Served with side of white rice. / \$9

Chicken Tikka Masala

Boneless chicken marinated with tomatoes, ginger, Indian spices and yogurt. Served with white rice. / \$10

Steak Frites

8 oz. of grilled export filet paired with golden fries topped with melted gorgonzola, served with our homemade Argentinean Chimichurri sauce. / \$12

Grilled Steak with Gorgonzola Sauce

8 oz. of grilled export filet paired with roasted herbed baby potatoes, green beans & gorgonzola sauce. / \$12.

Baja Fish Tacos

Crispy Mahi Mahi, cabbage curtido & chipotle crema on top of a flour tortillas. 2 tacos-\$7 / 3 tacos-\$9

Grilled Mahi Mahi

8 oz. of grilled Mahi Mahi topped with kokkari sauce. Paired with sautéed green beans & baby tomatoes. Served on a bed of white rice. / \$11

Miso Caramel Glazed Salmon

Paired with sesame broccoli. Served on a bed of sushi rice. / \$14

Tagliatelle ai Funghi

Homemade pasta with fresh mushrooms on a creamy butter sauce topped with truffle oil & parmesan cheese / \$12

dessert

Artesano Delight

(Ask for our dessert of the day) / \$4.50

Cookies & Cream

*Your choice of ice-cream & 1 cookie / 6
(ask about flavors)*

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HOTEL CAFE

Wine

red

Glass Bottle

Indigo Eyes	\$5	\$22
<i>Cabernet Sauvignon (California)</i>			
Indigo Eyes	\$5	\$22
<i>Pinot Noir (California)</i>			
Kaiken	\$6	\$25
<i>Malbec (Mendoza, Argentina)</i>			
Alamos	\$7	\$30
<i>Malbec (Mendoza, Argentina)</i>			
Alamos	\$7	\$30
<i>Cabernet Sauvignon (Mendoza, Argentina)</i>			
Finca Resalso, Emilio Moro	\$40
<i>Tempranillo (Ribera del Duero, Spain)</i>			
Viña Alberti Reserva, La Rioja Alta			\$45
<i>Tempranillo (Rioja, Spain)</i>			
Chianti Classico, Arceno			\$60
<i>Sangiovese (Toscana, Italy)</i>			
Le Difese, Tenuta San Guido			\$70
<i>Cabernet Sauvignon (Toscana, Italy)</i>			

white

Glass Bottle

Indigo Eyes	\$5	\$22
<i>Sauvignon Blanc (California)</i>			
Alamos	\$7	\$30
<i>Chardonnay (Mendoza, Argentina)</i>			
Benvolio	\$7	\$30
<i>Pinot Grigio (Friuli-Venezia Giulia, Italy)</i>			
Navarro Correas Colección Privada			\$40
<i>Sauvignon Blanc (Mendoza, Argentina)</i>			
Catena			\$45
<i>Chardonnay (Mendoza, Argentina)</i>			
Quintanaluna, Ossian			\$50
<i>Verdejo (Castilla y Leon, Spain)</i>			

rose

Glass Bottle

Izardi Larrosa	\$6	\$25
<i>Garnacha Rose (D.O. La Rioja, Spain)</i>			
Studio by Miraval			\$36
<i>Provence Rose Cinsault (Cotes de Provence, France)</i>			

sparkeling

Glass Bottle

Undurraga	\$5	\$22
<i>Brut (Central Valley, Chile)</i>			
Indigo Eyes	\$5	\$22
<i>Brut (California)</i>			
Mionetto Prosecco Treviso			\$36
<i>Brut (Veneto, Italy)</i>			

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HOTEL CAFE

beer

Toña /\$3

Victoria Clásica /\$3

brunch cocktails

Michelada

Nica style, worcestershire sauce, lime juice, tabasco sauce, fresh ground pepper & salt / \$3.5

Bloody Mary

Vodka, tomato juice and spices / \$5

Mimosa

Sparkeling wine & orange juice / \$5

rum cocktails

Don Vincente

Flor De Caña (7 Años - Gran Reserva) Double with Ginger Ale / \$4

The Graduate

Flor De Caña (7 Años) Double, soda, a dash of ginger ale & bitters / \$4

Nica Libre

Flor De Caña (7 Años - Gran Reserva) Double with Coca-Cola / \$4

Caña Calala

Flor De Caña 4 Años, fresh squeezed orange & calala, and organic agave / \$5

Mojito

Flor De Caña Extra Light, lime wedges, fresh mint, sugar and a dash of soda / \$5

Rum Batido - Smoothie

Flor De Caña 4 Años, fresh fruit, ice, & organic agave blended / \$5

tequila cocktails

Classic Margarita

Tequila, fresh squeezed lime juice, triple sec, with organic agave shaken / \$5.5

Jalapeño Margarita

Tequila, fresh squeezed lime juice, triple sec, with organic agave shaken with sliced bits of jalapeño. / \$5.5

Mirnarita

Tequila, fresh squeezed lime juice, calala juice, orange juice with organic agave shaken / \$5.5

Paloma

Tequila, fresh squeezed lime juice, calala juice, orange juice with organic agave shaken / \$5.5

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Cocktails

whiskey cocktails

Manhattan

Whiskey, Vermouth Rosso & Bitters / \$7

Old Fashioned

Bourbon, Orange Slice, Sugar, Cherry & Bitters / \$7

Whiskey Passion

Whiskey or bourbon, Aperol, lime juice, passion fruit juice & organic agave / \$7

gin cocktails

Orange Cinnamon Gin & Tonic

G&T garnished with Cinnamon Stick & Orange peel / \$6

Cucumber Basil Gin & Tonic

G&T w/ muddled basil, Lime Juice & sliced Cucumber / \$6

Grapefruit Rosemary Gin & Tonic

G&T garnished with rosemary & grapefruit slice / \$6

Negroni

Gin, Campari & Vermouth Rosso / \$7

martini cocktails

Classic Martini

Vodka or Gin, Dry Vermouth, Green Olive / \$6

Dirty Martini

Vodka or Gin, Dry Vermouth, Green Olive Juice & Olive / \$6

Espresso Martini

Vodka, Kahlua, Espresso, & Cream / 7

Chai Espresso Martini

Vodka, Kahlua, Vanilla Chai, Espresso, & Cream / 7.5

spritzers

Aperol Spritzer

Aperol, Sparkeling wine, & Orange Wedge / 6

Campari Spritzer

Campari, Sparkeling wine, & Orange Wedge / 6

French 75

Gin, Sparkeling wine, Lime Juice with a dash of simple syrup with a twist of lime / 6