



BODHI TREE

— MENU —

## APPETIZERS

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### CEVICHE \$12

Sea Bass marinated in lemon juice with onion, sweet chili and coriander, accompanied with plantain chips.

Corvina marinada en jugo de limón, con cebolla, chile dulce, culantro y ají peruano, acompañada con chips de plátano.

### THAI SUMMER ROLL \$10

Avocado, mango and cashew with thai dressing rolled in rice papper. Stuffed with bean sprouts, carrot, cucumber and herbs. Served with peanut sauce. *Add: Chicken, shrimp or tofu +\$4*

*Aguacate, mango, marañón con aderezo thai enrollado en papel de arroz. Relleno de fijos nacidos, zanahoria, pepino y hierbas. Acompañado de salsa de maní. Adicional: Pollo, camarón o tofu +\$4.*

### TUNA CARPACCIO / CARPACCIO DE ATÚN \$15

Fresh tuna slices marinated with capers, fresh herbs, arugula and lemon slices.

*Rebanadas de atún marinado con alcaparra, hierbas, arugula y rodajas de limón.*

### CARAMELIZED EGGPLANT AND TOFU ROLL / ROLLO DE BERENJENA CARAMELIZADA Y TOFU \$12

Eggplant and tofu rolled in zucchini slices, marinated in miso, ginger and rosemary.

*Berenjena y tofu enrollados en rebanadas de zucchini marinado en miso, jengibre y romero.*

### GYOSAS \$8

Vegetarian or shrimp, served with rice vinegar and toasted sesame seeds sauce.

*Vegetarianas o de camarón, servido con vinagre de arroz y salsa de semillas de ajonjolí.*

### DUCK TACO / TACO DE PATO \$14

Confit duck leg with Chinese five spice served with crunchy salad of radish, green papaya and cucumber, hoisin sauce and plum glaze.

*Pierna de pato adobada con hierbas chinas servido con ensalada crujiente, papaya verde, pepino con salsa hoisin y salsa de ciruela.*

PRICES DO NOT INCLUDE 13% SALES TAX AND 10% SERVICE TAX

## APPETIZERS

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### HUMMUS AND MUHAMMARA / DUO DIP \$10



Traditional hummus and Middle Eastern roasted bell pepper and walnut dip.  
Accompanied with plantain chips and pita bread.

*Hummus tradicional y un dip hecho a base de chile mundial y marañón.  
Acompañado con chips de plátano y pan de pita.*

### PULPO AL OLIVO \$16



Marinated and sauteed octopus on top of avocados with peruvian olive mayonnaise.

*Pulpo marinado y salteado encima de aguacate con una salsa de mayonesa de aceitunas peruanas.*

## SOUPS

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### GAZPACHO \$8



Refreshingly chilled tomato based soup accompanied with vegan homemade garlic bread.

*Sopa a base de tomate acompañada con pan vegano de ajo.*

### TOMKHA \$10



Fragrant Thai coconut soup, infused with lemongrass, lime leaves, ginger, and chili.  
Cooked with mushrooms, cherry tomato, and bean sprouts.

*Sopa de coco con infusión de zacate limón, galanga, hojas de limón, y chile.  
Acompañado con hongos, tomate cherry y frijoles nacidos.*

### COCONUT SPINACH CREAM / CREMA DE COCO Y ESPINACA \$8



Coconut milk based soup with sesame seeds and ginger.

*Sopa a base de leche de coco, sésamo y jengibre.*

### SOUP ADDITIONALS / ADICIONALES PARA LA SOPA

*Chicken, shrimp or tofu +\$4 Pollo, camarones o tofu +\$4*

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## SALADS

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### RAINBOW SALAD / ENSALADA ARCOIRIS \$11.50



Carrot, sweetcorn, cabbage, kale, green papaya, peas, lettuce, red pepper, tomato and broccoli.

*Zanahoria, maíz dulce, repollo, col, papaya verde, guisantes, lechuga, chile rojo, tomate y brócoli.*

### GUIONES SALAD / ENSALADA GUIONES \$11.50



Fresh greens, grilled chicken breast, avocado, tomatoes, feta, spicy pecans, cucumber, beet and egg.

*Vegetales frescos, acompañados con pechuga de pollo a la parrilla, aguacate, tomate, queso feta, nueces picantes, pepino, remolacha y huevo.*

## BOWLS

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### TUNA POKE / POKE DE ATÚN \$11.50

Fresh tuna marinated with sesame seeds and soy sauce, brown rice, edamame, carrots, mango, avocado, beets. Served with ají dressing, zucchini, white and black sesame seeds.

*Atún fresco marinado con sésamo y salsa de soya. Servido con arroz integral, edamame, zanahoria, mango, aguacate, remolacha, aderezo de ají, zucchini y semillas de ajonjolí.*

### BUDDAH BOWL \$11.50



Steamed sweet potato, roasted chickpeas with coconut oil, roasted mushrooms, kimchi, kale and broccoli, confit red onions, cashew and whole grain rice.

*Camote, garbanzos rostizados con aceite de coco, hongos, kimchi, kale, brocoli, cebolla morada confitada, semillas de marañón y arroz.*

### BLUE BOWL / BOWL AZUL \$11.50



Roasted chickpeas, quinoa, cherry tomato, cucumber, baked sweet chili, olives and falafel, served with tahini dressing.

*Garbanzos rostizados, quinoa, tomate cherry, pepino, chile dulce al horno, olivas, y falafel. Servido con aderezo de tahini.*

### SASHIMI BOWL \$12



Tuna sashimi served with basmati rice, zucchini, bean sprouts, plum, and red cabbage. Accompanied with plum dressing.

*Sashimi de atún servido con arroz basmati, zucchini, ciruela, frijól nacido y repollo morado, acompañado de aderezo de ciruela.*

Choose your favorite dressing: cilantro lime, italian, plum, tahini or miso.  
*Escoje tu aderezo favorito: limón-culantró, italiano, ciruela, tahini o miso.*

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## BURGERS & PANINIS

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### PULLED PORK BURGER / HAMBURGUESA DE CERDO MECHADO \$14

Juicy shredded pork, with coleslaw accompanied with fries.

*Cerdo mechado, acompañado con ensalada de repollo y papas fritas.*

### TUNA BURGER / HAMBURGUESA DE ATÚN \$16

Tuna steak, sliced avocado, tomato, arugula, aioli sauce accompanied with fries.

*Filete de atún con aguacate, tomate, rúcula y salsa aioli, servido con papas fritas.*

### FONTINA BEEF BURGER / HAMBURGUESA FONTINA \$16

Angus beef patty, served with melted fontina cheese, tomato and lettuce served with fries.

*Carne tipo angus, servido con queso fontina derretido, lechuga, tomate acompañado de papas fritas.*

### FALAFEL BURGER / HAMBURGUESA DE FALAFEL \$12



Falafel, avocado, rucula, tomate, aioli sauce served with fries.

*Falafel con rodajas de aguacate, arugula, tomate, alioli acompañado de papas fritas.*

### GRILLED CHICKEN AVOCADO PANINI / PANINI DE POLLO Y AGUACATE \$14



Grilled chicken breast, avocado, arugula, tomate, aioli sauce served with fries.

*Pechuga de pollo a la plancha con aguacate, arugula, tomate, alioli acompañado de papas fritas.*

### ANTIPASTO PESTO PANINI \$12



Marinated and grilled zucchini, tomato, eggplant, basil pesto sauce and bell pepper served with fries.

*Zucchini, tomate, chile dulce y berenjena marinado a la parrilla con pesto de albahaca, servido con papas fritas.*

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## MAINS

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### GRILL TUNA STEAK / ATÚN A LA PARILLA \$23

Tuna accompanied with Tom Sam salad, mini potatoes, soy sauce and veggies.

*Atún acompañado con ensalada Tom Sam, mini papas, salsa de soya y vegetales.*

### PAD THAI \$14

This stir-fried rice noodle dish is a Thai street food favorite. Ours finds the authentic balance of sweet, sour, and salty, packed full of herbs, crushed peanuts, and bean sprouts.

Add: shrimp+egg \$9, chicken+egg \$5 or tofu \$7.

*Fideos de arroz salteados al mejor estilo Tailandés con el auténtico balance entre dulce, amargo, y salado. Acompañado de hierbas, maní molido y frijoles nacidos.  
Adicional: camarón + huevo \$9, pollo + huevo \$5 o tofu \$7.*

### GRILLED BEEF TENDERLOIN STEAK / LOMITO A LA PARRILLA \$25

Served with green salad and roasted potatoes.

*Servida con ensalada verde y papas rostizadas.*

### STEAM SEA BASS / CORVINA AL VAPOR \$19

Sea bass filet steamed with lemon grass ginger and garlic, served with bok choy, sweet potato, soy, sauteed veggies, and passion fruit sauce.

*Filet de corvina al vapor con zacate de limon, genjibre y ajo, servido con bok choy, camote, soya, vegetales salteados, con salsa de maracuyá.*

### GRILL SEA BASS / CORVINA A LA PLANCHA \$19

Served with baked sushi rice and white butter miso sauce.

*Servido con arroz de sushi y salsa miso.*

### LAMB / CORDERO \$22

Lamb skewers accompanied with pico de gallo, onion salad, hummus, green mix, yogurt sauce and pita bread.

*Pinchos de cordero acompañados de pico de gallo, ensalada de cebolla, hummus, ensalada mixta, salsa de yogur y pan pita.*

### TOFU SPICY SHAMBAL \$18

Sauteed tofu in sambal chile, served with basmati rice, cashew and ginger pickles, accompanied with green mixed salad.

*Tofu salteado con chile sambal, servido con arroz basmati, marañón, jengibre, acompañado de ensalada verde.*

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## PASTAS

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### RICOTTA AND SPINACH RAVIOLI / VEGGIE RAVIOLIS DE ESPINACA Y RICOTTA \$16

Served with gorgonzola sauce and green mixed salad.

*Servido con salsa de gorgonzola y ensaladita verde.*

### TUNA TAGLIATTELE / TAGLIATELLE DE ATUN \$16 **VEGGIE**

Sliced and sauteed tuna with olive oil, cherry tomato, black olives and capers.

*Fajitas de atún salteado con aceite de oliva extra virgen, tomate cherry, aceitunas y alcaparras.*

### TAGLIATTELE PRIMAVERA \$12 **VEGGIE**

Sauteed vegetables with cream or olive oil (vegan option) served with green mixed salad.

*Vegetales salteados con salsa de crema o aceite de oliva (opción vegana) servido con ensaladita verde.*

### SHRIMP PAPARDELLE / PAPARDELLE DE CAMARON \$22

Sauteed shrimps with garlic, scallions and chili flakes in avocado and parmesan sauce.

*Camarónes salteados con ajo, cebollinos y hojuelas de chile en salsa de aguacate y parmesano.*

## KIDS MENU

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### CASADO \$7

Rice, beans, sweet plantains and your selection of chicken, fish or vegetarian.

*Arroz, frijoles, plátanos maduros y proteína a elegir pescado, pollo o vegetariano.*

### MAC & CHEESE \$7

Creamy mozzarella cheese macaroni.

*Pasta bañado en una cremosa salsa queso mozzarella.*

### MONSTER BURGER \$8

Beef patty, lettuce, tomato, cheese and homemade burger bun, served with fries.

*Torta de res, lechuga, tomate, queso y pan hecho en casa, servido con papas fritas*

### CHICKEN FINGERS / DEDOS DE POLLO \$8

Favorite of all times! / *El favorito de todos los tiempos!*

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## DESSERTS

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### BLACKBERRY CHEESCAKE / CHEESCAKE DE MORA \$8

Creamy blackberry cheesecake on our unique crust for an extra burst of flavor.

*Cremoso pie de queso y moras sobre nuestro tradicional crust para darle una extra de sabor.*

### COCONUT VEGAN CREAM BRULEE / CREMA QUEMADA VEGANA \$7



Coconut milk-based cream with a thin layer of crunchy caramel.

*Crema a base de leche de coco con una fina capa de caramelo crujiente.*

### TAHINI Y HALVA CHOCOLATE BROWNIE / BROWNIE DE HALVIA Y TAHINI \$8

Served with vanilla ice cream. *Servida con helado de vainilla.*

### CAFE GOURMAND \$10

Assortment of desserts: Passion fruit creme brulee, chocolate mousse cake and meringue lime mini tartlet served with an espresso.

*Surtido de postres: crema quemada de maracuyá, mousse de chocolate y una tartaleta con merengue de limón servido con espresso.*

### VANILLA ICE CREAM / HELADO DE VAINILLA \$6

Vanilla ice cream served with chocolate syrup.

*Helado de vainilla servido con sirope de chocolate.*



## COCKTAILS

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### PIÑA COLADA \$10

**DAIQUIRI \$10** (mango, strawberry or passion fruit)

**MARGARITA \$10** (watermelon, passion fruit or spicy)

**MOJITO \$10** (regular, passion fruit, strawberry or watermelon)

### CAESAR \$10

Potent and restorative combination of vodka, clamato juice, hot sauce, Worcestershire sauce, salt and celery.

Add: bacon stick • sausage • baked chips • shrimp • Manchego.  
Extra: \$3 Each - Add all for \$12

### SUNSET \$10

Whiskey, Aperol, freshly squeezed lemon, honey and ginger.

### RUM STORM \$10

12-year-old dark rum with lemon juice and ginger beer

### PISCO SOUR \$10

Fascinating Pisco blended with organic squeezed lemon, egg whites and sugar

### APEROL SPRITZ \$10

Aperol, sparkling wine and orange

### OLD FASHIONED \$10

Bourbon, orange, sugar, angostura and soda water

### MOSCOW MULE \$10

Vodka, lime and ginger beer

### SIGNATURE BODHI MEZCALITA \$12

Fresh passion fruit, mezcal, lemon juice, spicy tequila, countreu, tahin or salt

### GIN & TONICS \$10

Gin, tonic water, choose from berries or basil & cucumber

### NEGRONI \$12

Gin, campari, red vermouth & a slice of orange.

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## SOFT DRINKS

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COCA COLA \$4  
COCA COLA ZERO \$4  
CLUB SODA \$4  
SPRITE \$4  
ICED TEA \$3

CRANBERRY JUICE / *JUGO DE ARÁNDANO* \$4  
STRAWBERRY JUICE / *JUGO DE FRESA* \$3  
FRUIT JUICE / *JUGO DE FRUTAS* \$5  
PEACH JUICE / *JUGO DE DURAZNO* \$3  
ORANGE JUICE / *JUGO DE NARANJA* \$3  
PINEAPPLE JUICE / *JUGO DE PIÑA* \$3  
WATERMELON JUICE / *JUGO DE SANDÍA* \$3  
LEMONADE / *LIMONADA* \$3  
LEMONADE & PEPPERMINT / *LIMONADA CON HIERBABUENA* \$5

## BEERS

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Heineken \$5  
Corona \$5  
Bavaria \$5  
Imperial \$4  
Pilsen \$4  
Ginger beer \$5

## LIQUOR

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### SHOTS

Amaretto disarono \$5  
Frangelico \$5  
Baileys \$5  
Grand Marnier \$10

### RUM

Zacapa 23 \$12  
Flor de Caña 18 \$10  
Flor de Caña 12 \$8  
Centenario 12 \$8

### TEQUILA

Don Julio Reposado \$12  
Don Julio Añejo \$14  
Patrón Silver \$10  
Milagro \$8  
Patrol añejo \$12  
Corralejo Blanco \$9  
Corralejo Añejo \$14  
Corralejo Reposado \$10  
Herradura Plata \$12  
Herradura Reposado \$12

### WHISKY & BOURBON

Jack Daniel's \$8  
Makers Mark \$10  
Buchanan's 12 \$12  
Old Parr \$10  
Jim beam \$10  
Crown Royal \$10  
Glenfiddich 12 \$14

## WINE

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### WHITE WINE

Mikron, Rose, Organic, Argentina **B \$45 - G \$9**  
Finca Las Moras, Chardonnay, Argentina **B \$35 - G \$8**  
Las perdices, Sauvignon Blanc, Argentina **B \$35 - G \$8**  
Finca Cayeta, Verdejo, Spain **B \$35 - G \$8**  
Canforrales Nature, Vegan, Viognier, Spain **B \$35 - G \$8**  
Delle Venezie, Pinot Grigio, Italy **B \$35 - G \$8**

### RED WINE

Newen, Malbec, Argentina **B \$40 - G \$9**  
Morande, Pinot Noir, Reserve, Casa Blanca, Chile. **B \$40 - G \$9**  
Zaphy Orgánic, Cabernet Sauvignon, Argentina **B \$35 - G \$8**  
Morande, Carmenere, Chile **B \$40 - G \$9**  
Ñok Crianza, Tempranillo, Spain **B \$40**

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*Bodhi Tree Yoga Resort opened its doors in 2014 for travellers that want to enjoy the magic of Costa Rica in a very unique and healthy way.*

*Our resort was creatively designed around nature, leaving the surrounding jungle as it was meant to be. We continuously strive to be as environmentally friendly as possible by preserving the jungle's natural state, leaving the impression that Bodhi Tree Yoga Resort has been here for many years.*

*One stunning ride through this lush landscape will answer why we have chosen Costa Rica as our yoga home. In the purest sense, the culture and environment of Costa Rica is one that supports a healthy lifestyle. By the time you leave, you will fully embrace the country mantra Pura Vida (Pure Life).*

*Enjoy our high-end accommodations, superb dining experience, world class yoga and pilates studios, gym, spa, juice bar and boutique. Come visit us and discover the finest surf and yoga resort in Costa Rica.*

