



BODHI TREE

YOGA RESORT

Bodhi Tree Yoga Resort opened its doors in 2014 for travelers who want to enjoy the magic of Costa Rica in a 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, gyms, spa, juice bar and boutique. Come visit us and discover the finest surf and yoga resort in Costa Rica

BODHI
restaurant

Plates & Pleasures

BODHI
restaurant

Appetizers

Gyozas \$12

Choice of vegetable or shrimp, served with steamed vegetables and our soy and sesame sauce with lime and ginger.

Hummus with Pita Bread \$12 (V) (NF) (SF)

Chickpeas mixed with tahini, garlic and fresh lime juice, accompanied with pita bread.

Tom Kha Soup \$14 (V) (NF) (GF)

Fragrant Thai coconut soup infused with lemongrass, lime leaves, ginger, chilies, mushrooms, cherry tomatoes, bean sprouts, hearts of palm and scallions.

Add: Chicken or Tofu* \$5 | Shrimp \$6

Tofu Nuggets with Avocado Dip \$12 (V) (GF)

Marinated tofu coated in a crunchy cashew tempura crust and served with a creamy avocado dipping sauce.

Fish Ceviche \$12 (GF) (NF) (SF)

Sea bass marinated in lime juice with red onions, cilantro, sweet pepper and aji chili. Served with crunchy plantain chips.

Salads & Bowls

Thai Summer Rolls \$16 (V)

Rice paper stuffed with avocado, mango, cashews, bean sprouts, cucumber and fresh herbs. Served with a homemade Thai peanut dipping sauce.

Add: Chicken or Tofu* \$5 | Shrimp \$6

Rainbow Salad \$14 (V) (GF) (NF) (SF)

Kale, carrots, sweet corn, cucumber, green papaya, peas, lettuce, tomatoes, red peppers and broccoli served with cilantro dressing.

Guiones Salad \$14 (GF) (SF)

Fresh greens, grilled chicken breast, avocado, cherry tomatoes, feta, spicy pecans, cucumber, beet and eggs served with lime vinaigrette dressing.

Buddha Bowl \$14 (V)

Steamed sweet potatoes, sautéed mushrooms, kimchi, kale, broccoli, confit red onions, cashews, basmati rice and roasted chickpeas served with miso dressing.

Tuna Poke Bowl \$16

Fresh tuna marinated with soy sauce and topped with sesame seeds. Served with edamame, carrots, mango, avocado, beets, zucchini, basmati rice, and cilantro dressing.

PROTEIN OPTIONS

Chicken | Fish | Tofu | Falafel \$5 | Shrimp \$6

Vegan dressing options: Miso* (contains soy and gluten*), Cilantro or Lime Vinaigrette

Extra Dressing \$1

Burgers & Tacos

Tacos (V) (NF)

Sauteed in a hoisin sauce, topped with greens, pickled red onions and a plum sauce.

Fish, Chicken or Tofu* \$14 | Shrimp \$16

Tofu Burger \$16 (V)

Grilled Tofu burger marinated in a cashew tempura crust, topped with greens, avocado, tomato, cucumber and vegan aioli mayo served on a homemade vegan bun.

Falafel Burger \$16 (V) (NF) (SF)

Falafel pattie, lettuce, tomato, cilantro, vegan aioli mayo, avocado and homemade pickles.

Tuna Steak Burger \$18 (NF) (SF)

Pan-seared tuna steak topped with avocado, tomato, arugula and tartar sauce.

Royal CBT \$18 (NF) (SF)

Angus beef burger topped with melted cheddar cheese, bacon, caramelized onions, lettuce, tomato and homemade mayo.

Grilled Chicken Avocado Burger \$16 (NF)

Chicken breast topped with caramelized onions, lettuce, bacon, cheddar cheese, avocado and aioli mayo.

Mains

Jalapeño Tofu \$14 (V) (GF) (NF)

Tofu sauteed with jalapeno served with basmati rice, refried beans, avocado, and mix green salad.

Grilled Beef Tenderloin \$30 (GF) (NF) (SF)

Beef tenderloin served with roasted potatoes, steamed vegetables, mixed greens salad and Argentinian chimichurri.

Grilled Tuna Steak \$26 (GF)

Sesame seed-crusted Tuna steak served with roasted potatoes, steamed vegetables and a Som Tam Thai salad.

Grilled Sea Bass \$26 (GF) (NF) (SF)

Sea bass accompanied with bok choy, sweet potato and a mixed green salad.

Herb-Infused Butter Chicken \$22 (GF) (NF) (SF)

Tender chicken marinated in yogurt, garlic, ginger, and aromatic spices like masala, turmeric, cumin, and chili. Simmered in creamy tomato and butter sauce, it's a savory, mildly spicy delight.

Pastas

Tagliatelle Primavera \$18 (NF) (SF)

Vegetable medley tossed in a cream or olive oil sauce.

Pad thai \$20 (V)

Vegetable medley tossed in chili tamarind satay sauce. Rice noodles perfectly cooked with egg, creating a balanced blend of sweet, sour, and salty flavors. Packed with crushed peanuts, herbs, and bean sprouts

Chicken or Tofu* \$5 | Shrimp \$6

Shrimp Pappardelle \$28 (NF) (SF)

Shrimp sauteed with garlic, cherry tomatoes and scallions in an avocado and parmesan creamy sauce.

*All our pastas come with garlic bread.
Gluten-free pasta and bread is available*

Kids

Spaghetti and Meatballs \$12 (NF) (SF)

Served with parmesan cheese.

Cheese Quesadilla \$10 (NF) (SF)

Served with sour cream.

Mac and Cheese \$10 (NF) (SF)

Creamy mozzarella cheese macaroni.

Monster Burger \$12 (NF) (SF)

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

Chicken Fingers and Fries \$12 (NF) (SF)

All-time favorite!

French Fries \$8 (V) (NF) (SF)

Served with ketchup and mayonnaise.

Desserts

Passion Fruit Cheesecake \$12 (NF) (SF)

Classic with a local touch.

Vegan Brownie \$14 (V) (NF) (SF)

Served with vegan vanilla ice cream.

Classic Ice Cream Sandwich \$12 (SF)

Homemade sandwich stuffed with vanilla ice cream.

Tres Leches Traditional Cake \$12 (NF) (SF)

Traditional three-milk cake.

Seasonal Fruit Plate \$10 (V) (GF) (NF) (SF)

Tropical fruit mix.

Coffee

Espresso \$3

Double Espresso \$4

Macchiato \$3

Flat White \$3

Cappuccino \$4

Latte \$4

Mocha \$4

Americano \$3

French Press \$8

Digestives

Amaretto \$8

Frangelico \$8

Bailey's \$6

Grand Marnier \$8

Grappa \$8

Limoncello \$8

Martini Rosso \$6

Sambuca \$8

Fernet-Branca \$6

Signature Cocktails \$16

Bodhi Mule

Mezcal Noble Coyote Espadín macerated with lemongrass, spirulina, agave honey, basil, lemon juice and ginger beer

Vibes

Selva Gin, lemongrass bitter, mandarin lemon cordial with spices and basil oil

Ancestral Old Fashioned

Bulleit Bourbon infused with black tea/chocolate/vanilla, cocoa bitters and coconut demerara

Holly Carrot

Carúpano 12 year old rum, carrot, peppermint, lime juice, turmeric and ginger

Mango Sound

Tequileño Reposado, mango sorbet, pineapple, orange, Ancho Reyes, lime juice and Panamanian chili

Free Soul

Agitator Blended Swedish Whisky, flower infusion and sparkling Rosé cider

Morpho

Selva Gin infused with butterfly pea tea, Midori, premium tonic water and lemon juice

Winners OH \$15

Double Bodhi

Jalapeno-infused Tequila, Mezcal, Aged Rum, Hibiscus, cinnamon, vanilla, lime and Angostura Bitters

Pisco Beach

Capel Chilean Pisco, Chilean Sauvignon Blanc, St-Germain, grapefruit, lime and thyme

Full Moon

Bulleit Bourbon, Campari, Ginger Extract, rosemary honey, lime juice, orange juice and lemongrass bitters

Classic Cocktails \$14

Paloma

Tequileño blanco, agave honey, lime juice y grapefruit

Saint Germain Spritz

Saint Germain, Proseco, Elder flower tonic and lemon twist

Swedish Sour

Blind Seal Rye Swedish Whisky, lime juice, simple syrup and Carménère red wine

Jungle Bird

Carupano 12 años, Campari, pineapple juice, lime juice and demerara syrup

Spirits & Liqueurs

RUM

Zacapa 23 \$12

Flor de Caña 18 \$12

Flor de Caña 12 \$10

Bacardi \$8

Centenario \$10

GIN

Hendriks \$10

Bombay \$9

Tanqueray Ten \$10

Bulldog \$10

Beefeater \$8

WHISKY & BOURBON

Jack Daniel's \$9

Maker's Mark \$10

Buchanan's 12 \$10

JW Black Label \$10

Bulleit \$10

DIGESTIVES

TEQUILA

Don Julio Reposado \$12

Patron Silver \$12

Tequila Milagro \$10

Mezcal Amaras \$12

Mezcal Verde \$10

VODKA

Titos \$12

Ketel One \$9

Chopin \$10

Grey Goose \$10

Belvedere \$12

BEER

Beach Lager \$7

Passion fruit Pale Ale \$7

Tropical IPA \$7

Daura GF \$8

Inedit \$10

Stella \$8

Mocktails

\$8

Passion Frutini

Lemon, passion fruit, grape juice, Angostura, and vanilla essence.

Berries & Lime

Berries, mint, elderflower, and lemon soda.

Tea tonic

Chamomile, rosemary, cardamom, lemon zest infusion with tonic water.

Ginger Sunrise

Spicy honey, ginger, passion fruit, lemon, sparkling water, and tahini.

Mimo's Spirit

Grape juice, pink grapefruit, basil, and sparkling water.

Non Alcoholic

Bottle of water \$10

Sodas \$5

Fresh Juices \$5

Wines

BUBBLES

Veuve-Ambal Crémant de Bourgogne,
France | \$70 (O)

Moet & Chandon, Champagne,
France | \$130

Gemma di Luna Prosecco DOC, Italy | \$45

Rivarose Brut Grenache Rosé,
Mediterranee, France | \$55

ROSÉ

Château d'Esclans, Whispering Angel,
AOC Côtes de Provence, France | \$74 (V)

Xaneta Rosé Bobal, Utiel Requena,
Spain | \$57

WHITE WINE

Perlita Chardonnay, Mendoza,
Argentina | \$50 (V)

Los Vascos Chagual, Sauvignon Blanc,
Central valley, Chile | \$43 (O)

Crios de Susana Balbo, Torrontes, Salta
valley, Argentina | \$43 (V)

Banfi Le Rime Pinot Grigio, Toscana,
Italy | \$43 (V)

Finca Cayeta Albariño, D.O. Rias Baixas,
España | \$43

Las Perdices, sauvignon blanc, Agrelo, Luján de
Cuyo Argentina | \$50

Viognable Dauny Saugvinon blanc, Sancerre,
France | \$85

Cyril Gautheron Chardonnay, Chablis,
France | \$89

RED WINE

Nuna Malbec, Luján de Cuyo, Mendoza
Argentina | \$38 (O)

Los Vascos Chagual Cabernet Sauvignon,
Colchagua Valley, Chile | \$38 (O)

Casas del Bosque Reserva Pinot Noir,
Casablanca Valley, Chile | \$38

Wapisa Pinot Noir, Rio Negro Patagonia,
Argentina | \$55 (V)

Diamandes Perlita, Malbec-Syrah, Uco Valley,
Argentina | \$38 (V)

J Lohr Estate Merlot, Paso Robles USA | \$55

Arzuaga Laderas Del Norte, Ribera del Duero
Spain | \$55 (O)

Wines

RED WINE

J Lohr, Cypress, Cabernet Sauvignon,
Paso Robles, USA | \$38

Domaine Machard, Pinot Noir, Burgundy,
France | \$85

Chateau Castera, Merlot, Bordeaux,
France | \$85

NATURALS

Uni, Chardonnay, California USA | \$74

Love your bunches Rose, Grenache,
California, USA | \$62

Love your bunches , Grenache, California,
USA | \$65

Pressgang Skin Contact, Viognier,
California, USA | \$65