



## **Restaurant La sabana**

### **Salad Bar**

8 Simple Salad. lettuce, tomato, shredded carrots, corn, onions, red and green chili, arugula. Salad garnishes (Journal): croutons, Chips, Gallo Pinto, Guacamole, Black Olives, pickles, chickpeas, Parmesan, pickled eggplants and carrots, dried tomatoes.

### **Salad sauces:**

Balsamico, olive oil, lemon, Ranch, Chipotle.

Composed salads 4- (1-recycled, 3 elaborate):

### **Monday and Tuesday.**

Pasta, Vegetables and pink / beet sauce, carrot, egg / Cucumber, nat yogurt and dill.

### **Wednesday and Thursday:**

corn, carrot, egg / rocket, parmesan, olive oil, vinegar and garlic / tomato, cheese, basil and pine nuts.

### **Friday and Saturday:**

Papa, egg, parsley and mayonnaise / Cabbage, carrot, mustard, onion Cocktail / Romaine lettuce, red onion, fruit of the moment, Aceto balsamic reduction

### **Sunday:**

Monday and Tuesday: sausage, cheese, green leaves / Papa, parsley and onion / broccoli, cauliflower, red Fagoting and Chile.

### **Cuts of meat / vegetables (daily):**

Chorizo Criollo, chicken thigh, Picaña, Seilon Steack, turkey breast, pork tenderloin marinated, grilled vegetables

Fittings for meat: mashed potatoes, baked potato with herb butter (Papilliot), Papas into wedges (rustica), wrinkled potatoes (Canary Islands), creamed spinach.

### **Deserts**

Guanacaste Desert of the Pastry chef

