



GRACIA RESTAURANT

Gracia / grah·see·a

Meaning grace / elegance. We are the Becker family of 5 (Frankie, Stephanie and 3 little adventurers) following our dreams of living abroad and sharing what we love... dining experiences to create lasting memories. We think of our restaurant as our personal home. We invite you to explore your senses of food around the table with friends & family to enjoy delicious home cooked meals and celebrate life. We source our ingredients from local and organic regional farms and cook with passion to deliver exquisite flavor in every bite.

Every dish has a story.

MAINS

FRENCH ONION SOUP 7.500

House beef stock, slow cooked onions, gruyere blend

LOBSTER BISQUE 8.000

Creamy bisque, touch of cognac

SUMMER SALAD (V) 8.000

Organic mixed greens, twice baked goat cheese souffle, pecans, dried blueberries, red onion, citrus dijon vinaigrette
*option to add protein: chicken 3.000, steak 4.000

TAHINI SALAD (V) 7.500

Chopped organic greens/kale blend, garbanzos, kalamata olives, sun-dried tomatoes, sunflower seed, tahini dressing
*option to add protein: chicken 3.000, steak 4.000

CHOPPED CAESAR 7.000

Organic romaine, house made Caesar dressing, parmesan, garlic croutons *option to add protein: chicken 3.000, shrimp 4.000, blackened fish 3.000 steak 4.000

ORGANIC CHICKEN BREAST 10.500

Basted and grilled, sun-dried tomato, basil, lemon-butter, goat cheese, creamy couscous, vegetable kebab

CHILI SOY GLAZED AHI 11.500

Picante spiced seared, coconut rice, charred broccoli

MAHI WULFE 12.000

Lightly breaded and grilled, artichokes, sun-dried tomatoes, basil lemon butter, parmesan orzo

PARMESAN CRUSTED SEABASS 12.500

Seasoned breadcrumbs, parmesan, citrus beurre blanc, seared spinach, basil-tomato rice

STEAK DIANE 14.000

Tender beef filet seared, coffee rub, dijon cognac cream sauce, mushrooms, herb whipped potatoes, spinach saute

GARLIC SHRIMP PASTA 12.500

Seared gulf of Nicoya shrimp, mushrooms, fettuccine, white wine garlic sauce

EGGPLANT PARMESAN (V) 8.500

Crispy eggplant, home-made Italian breadcrumb, red sauce, mozzarella, spaghetti

CHICKEN SCHNITZEL 9.500

Crispy organic cutlet, arugula, tomato, lemon drizzle, herb whipped potatoes

GRACIA BURGER 8.000

100% Angus beef, cheddar cheese, special sauce, house-pickled onions

FRENCH CUT BONE-IN PORK CHOP 12.500

Local farm-raised, 12 hour brine, seared bone in, sweet mash, spinach saute, house blueberry-mango bbq

CERTIFIED ANGUS RIBEYE 22.500

House steak rub, cast-iron seared, potatoes au gratin, lemon-garlic green beans

TAPAS

CEVICHE 5.500

Fresh caught white fish, citrus, onion, sweet pepper, fried plantain chips

WICKED CAJUN BBQ SHRIMP 4.500

Gulf of Nicoya shrimp, wicked cajun sauce, toasted baguette

BEEF CHIMICHURRI 5.500

Grilled spiced beef, onion-pepper nest, homemade chimichurri, toasted baguette

AHI BITES 4.500

Sesame-soy marinated tuna, fresh cut mango, avocado, patacones

BACON WRAPPED DATES 4.500

Crispy bacon, goat cheese

CRISPY CAULIFLOWER (V) 4.000

Bacon crisps, parmesan, salt & pepper blend, balsamic glaze

MEATBALL CAPRESE 4.500

Slow cooked home-made meatball, fresh mozzarella, red gravy, basil

COCONUT CHICKEN BITES 4.000

Crispy coconut-crusting organic chicken bites, horseradish orange marmalade

POTATO CAKE ARUGULA (V) 4.000

Potato croquette, organic arugula, red onion, shaved parmesan, dijon vinaigrette

SWEET & SOUR EGGPLANT (V) 4.000

Crispy eggplant, sweet pepper, onion, house sweet and sour sauce

GRACIA SIGNATURE FRIES (V) 2.500

Hand-cut potatoes, salt and pepper season

LOBSTER CAKE 6.000

Lump lobster tail meat, spiced and seasoned seafood cake, citrus tartar cream, hot pepper smear

CANDIED CARROTS (V) 3.500

Herb-steamed carrots, honey garlic beurre blanc

TUNA TATAKI 4.500

Marinated and seared ahi tuna, cucumber, jalapeno, watermelon, citrus braised cabbage slaw

SAUSAGE AND PEPPERS 5.000

Lemon-garlic basted house-made Italian fennel sausage, caramelized onion and pepper nest

STUFFED PIMIENTO PEPPERS 4.500

Local smoked trout, citrus-tomato cream, caper-gremolata

CHORIZO MAC AND CHEESE 5.500

House made pappardelle, gouda/Swiss blend, Mexican style chorizo, sweet peperonata

**(V) VEGAN OR VEGETARIAN OPTIONS / GLUTEN FREE OPTIONS
AVAILABLE UPON REQUEST**

***Ask us about our chefs tasting experience!**

*Prices are in dollars and do not include tax and servicio
All taxes will be added to your final bill