

# RESTAURANTE 1910



*We have been here for more than one hundred years, fighting,  
working to extract from the earth its fruit.*

*Our milk has descended to the cities for generations,  
our grandfathers watching our steps,  
whispering in our ears.*

*In 1998 we opened the doors of 1910, an opportunity  
to share our legacy with the pilgrims.*

*From the old farm houses of our great grandfathers  
we took the old oak logs,  
from the stables and patios great slabs of stone  
this way we have the privilege to serve friends each day,  
as it has been for a century on this corner of the road.*

## ENTRÉES

### BLACK SOUP 3,300

Traditional black bean soup, served with white rice and hard boiled egg.

### ROASTED TOMATO SOUP 4,500

Delicious soup made with tomatoes roasted with our wood oven. Served with tortilla chips.

### POTATO CREAM SOUP 4,700

Made with potatoes from local farmers, chives, green onions and cream. Served with croutons.

### MUSHROOM TOAST ♡ 4,700

Fresh mushrooms sautéed with maître butter, (white wine, fresh parsley and lemon). Served on our homemade bread toast.

### ONION SOUP 5,900

Delicious recipe prepared with demi-glace. Served with homemade bread and melted mozzarella.



## GALLOS

### SHREDDED BEEF 3,200

### FRIED CHEESE 2,100

### POTATO PICADILLO 2,350

### CHORIZO 3,950

### MIX OF GALLOS 7,500

## ANTOJOS

### CHEESE TORTILLA ♡ 2,950

### SPECIAL CHEESE TORTILLA 4,200

Our cheese tortilla topped with mashed beans, sour-cream and pico de gallo.

### CHORREADA 2,750

### OLLA DE CARNE 6,450

Available on Friday, Saturday and Sunday.

### SWEET PLANTAIN WITH CHEESE 2,950

### CHIFRIJO 6,850

Deep fried diced pork rind, served with cubaces beans, rice, pico de gallo and tortilla chips.

## FOR SHARING

### PATACONES 4,200

Deep fried green plantain chips. Served with mashed beans.

### SPECIAL PATACONES 6,900

Deep fried green plantain chips. Served with mashed beans, shredded beef and pico de gallo.



ALL TAXES INCLUDED IN THE PRICE

## SALADS

### **SALMON SALAD** 9,900

200 g of salmon, lettuce, bell pepper, cucumber, purple onions and cherry tomatoes.

### **1910 SALAD** 8,300

180 g of grilled chicken, kalamata olives, lettuce, cherry tomatoes, cucumber, carrots and homemade bread croutons.

### **COUNTRY SIDE SALAD** 7,700

Lettuce, kalamata olives, fresh cheese, cherry tomatoes, bell pepper, green onion, cucumber, carrots and homemade bread croutons.

## SANDWICHES

### **ITALIAN** ♥ 9,200

180g of grilled chicken breast, basil pesto, sliced tomato, provolone cheese, fresh basil leaves and ciabatta bread. Served with french fries.

### **SHREDDED BEEF** 6,500

Delicious shredded beef with homemade tomato sauce, lettuce, sliced tomato, ketchup, mayonnaise and ciabatta bread. Served with french fries.

## FRIED RICE

### **RICE AND SHRIMP** 7,850

180 g of shrimp, coconut milk, bell pepper, onions, cilantro and carrots. Served with french fries.

### **CHICKEN AND RICE** 6,500

150 g of chicken, bell peppers, onions, green onion, cilantro and carrot. Served with french fries.

## HAMBURGERS

### **1910 HAMBURGER** ♥ 8,600

Delicious 7oz premium beef patty, brioche bread, fresh mushrooms sautéed with white wine and maître butter, provolone cheese, lettuce, basil and garlic mayo. Served with french fries.

### **PRUSIA HAMBURGER** 8,400

Delicious 7oz premium beef patty, brioche bread, bacon, lettuce, tomato slice, red onion, provolone cheese, ketchup and mayonnaise. Served with french fries.

## PASTAS

### **PASTA WITH PESTO AND SHRIMP** 9,950

125 g of pasta, 180g of shrimp bathed in a homemade basil pesto sauce with cream.

### **PASTA PRIMAVERA** 7,300

125 g of pasta bathed in a basil pesto sauce with cherry tomatoes.

### **PASTA DEL SOL** 6,500

125 g of pasta, cherry tomatoes sautéed in olive oil with garlic and fresh basil.

### **PASTA WITH SALMON** 9,900

125 g of pasta, 100g of salmon, heavy cream, garlic, parsley and lemon peel.



ALL TAXES INCLUDED IN THE PRICE

## STEAKS

### FROM THE MOUNTAIN 11,950

Our house specialty, 200 g of tenderloin topped with fresh mushrooms sautéed with maitre butter. (white wine, parsley, lemon). Served with vegetables, and mashed potatoes

### WITH ONIONS 11,300

200 g of tenderloin with onions. Served with vegetables, and mashed potatoes.

### FAJITAS 10,150

200 g of tenderloin fajitas with onions. Served with french fries.

### CHURRASCO 11,700

300 g of grilled sirloin steak. Served with vegetables, and mashed potatoes.

### CHURRASCO CRIOLLO 11,300

300 g of grilled sirloin steak. Served with chimichurri, rice, mashed beans, tortilla and sweet plantain.

### ROMESCO 12,500

200 g of tenderloin and a rich bell pepper, tomate and almond sauce. Served with vegetables, and mashed potatoes.

## MEAT BOARDS

### PARRILLADA TICA for sharing 21,950

150 g of fried pork rind, 200 g of chorizo, 150 g of beef fajitas, 150 g of chicken fajitas, bell peppers and onions. Served with 6 tortillas, 6 patacones, sweet plantain, pico de gallo and mashed beans.

### IRAZU 12,900

200 g of tenderloin fajitas, 150 g of chicken fajitas, pell peppers and onions. Served with tortillas, mashed beans, pico de gallo and sweet plantain.

### COTEÑA 12,150

150 g of beef fajitas, 150 g of chicken fajitas, 100 g of chorizo. Served with tortillas, mashed beans, pico de gallo and sweet plantain.

### TIERRA BLANCA 11,950

150 g of fried pork rind, 150 g of chicken fajitas, fried cheese. Served with tortillas, mashed beans, pico de gallo and sweet plantain.

### PACAYAS 9,950

150 g of beef fajitas 100 g of chorizo. Served with tortillas, mashed beans, pico de gallo and sweet plantain.

### CHURUCA 12,500

300 g of fried pork rind. Served with chimichurri, tortillas, mashed beans, and sweet plantain.

## TRADITIONAL LUNCH

Rice, beans, picadillo, sweet plantain and salad.

### BEEF FAJITAS WITH ONIONS 7,950

### SHREDDED MEAT 5,950

### CHICKEN FAJITAS 6,250

### VEGETARIAN 5,900

### TENDERLOIN FAJITAS WITH ONIONS 10,950

### TONGUE 10,950

### MAHI MAHI 7,950

ALL TAXES INCLUDED IN THE PRICE

## FROM THE SEA

### **SALMON WITH PESTO** 12,500

200 g of salmon, homemade basil pesto and cherry tomatoes. Served with vegetables, and mashed potatoes.

### **SALMON AND DILL** 12,000

200 g of salmon, homemade sauce made with mayonnaise, sourcream, dill, garlic and lemon.. Served with vegetables, and mashed potatoes.

### **SALMON AMALFI** 11,400

200 g of salmon, capers, white wine, onions, bell peppers and butter. Served with vegetables, and mashed potatoes.

### **SALMON 1910** ♥ 11,500

200 g of salmon, bathed in a delicious asian fusion sauce with a soy sauce base, ginger, dijon mustard, and honey. Served with vegetables, and mashed potatoes.

### **FISH AND SHRIMP** 11,800

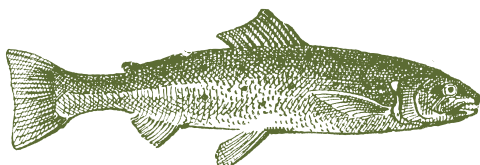
180 g de mahi mahi, 180 g of shrimp sautéed in maître butter (white wine, parsley and lemon) Served with vegetables, and mashed potatoes.

### **GREEK MAHI MAHI** 9,400

180 g of mahi mahi bathed in a greek styled sauce with kalamata olives, ginger, basil, diced tomato, bell peppers and onions. Served with vegetables, and mashed potatoes.

### **FISH AND GARLIC** 7,850

180 g of mahi mahi buttered with garlic and parsley. Served with vegetables, and mashed potatoes.



## FROM THE LAND

### **ROMESCO** 8,500

180g of chicken breast and a rich bell pepper, tomato and almond sauce. Served with vegetables, and mashed potatoes.

### **CHICKEN AND PESTO** ♥ 7,950

180 g of chicken breast, homemade basil pesto and cherry tomatoes. Served with vegetables, and mashed potatoes.

### **ORANGE SAUCE CHICKEN** 7,650

180 g of chicken breast, bathed in a homemade orange sauce. Served with vegetables, and mashed potatoes.

### **1910 CHICKEN** 7,900

180 g of chicken breast, bathed in a homemade tomato sauce with melted mozzarella on top. Served with vegetables, and mashed potatoes.

### **MEDITERRANEAN CHICKEN** 7,500

180 g of chicken breast, served with a mediterranean sauce made with diced tomato, almonds, curry and ginger. Served with vegetables, and mashed potatoes.

## KIDS MENU

### **CHICKEN AND FRENCH FRIES** 4,600

### **PASTA POMODORO** 4,200

### **FRENCH FRIES** 2,500

ALL TAXES INCLUDED IN THE PRICE

# WOOD OVEN

FRIDAY, SATURDAY AND SUNDAY

## FOCACCIA

### TUSCAN ♥

5,900

Kalamata olives, fresh sage, cherry tomatoes and extra virgin olive oil.

### ROMAN

3,950

Garlic, rosemary and extra virgin olive oil.

## PIZZA

### BUONA

8,550

Ham, fresh mushrooms, cherry tomatoes, homemade tomato sauce and mozzarella cheese.

### CAPRICCIOSA

9,200

Ground meat, kalamata olives, red onions, bell peppers, homemade tomato sauce and mozzarella cheese.

### THREE FLAVORS

9,950

Bacon, salami, ham, cherry tomatoes, homemade tomato sauce and mozzarella cheese.

### GENOVESE

10,500

200g of shrimp, cherry tomatoes, home made basil pesto and mozzarella cheese.

### GREEK ♥

8,600

200g of shrimp, cherry tomatoes, home made basil pesto and mozzarella cheese.

### PROSCIUTTO

12,200

Prosciutto crudo, fresh arugula, cherry tomatoes, home made tomato sauce and mozzarella cheese.

### FUNGI ♥

8,550

Fresh mushrooms, basil, cherry tomatoes, home made tomato sauce and mozzarella.

### MARGARITA

7,950

Basil, cherry tomatoes, home made tomato sauce and mozzarella.

### BOSCAIOLA

7,950

Fresh mushrooms, cherry tomatoes, home made basil pesto and mozzarella.

### DIAVOLA

9,700

Salami, jalapeños, red onion, cherry tomatoes, home made tomato sauce and mozzarella.

## DESSERTS

### NUTELLA GIFT

3,800

Tiny ball of pizza dough filled with nutella and caramelized almonds. Served with vanilla ice cream.



ALL TAXES INCLUDED IN THE PRICE

# DESSERT

**APPLE CRUMBLE** ♥ 2,950

Delicious home made apple crumble, served warm with vanilla ice cream.

**CREME BRULEE** 3,200

traditional french dessert.

**BROWNIE** 2,950

Brownie served warm with vanilla ice cream.

**ARROZ CON LECHE** 1,950

Traditional dessert, made with three kinds of milk.

**CHIRICAYA** 1,950

Caramel Flan, our grandma's recipe.

**PRESTIÑO** 1,950

Classic costarrican dessert, served with molasses.

## HOT BEVERAGES

**COFFEE** 1,600

**COFFEE WITH MILK** 1,950

**IRISH COFFEE** 3,900

**CAPUCHINO** 2,450

**CAPUCHINO WITH AMARETTO** 3,400

**CAPUCHINO WITH MINT LICOR** 3,200

**CAPUCHINO WITH BAILEYS** 3,550

**ESPRESSO** 1,500

**AGUA DULCE** 1,250

**AGUA DULCE WITH MILK** 1,600

**HOT CHOCOLATE** 1,850

**HOT CHOCOLATE WITH MARSHMELLOWS** 2,100

**HOT CHOCOLATE WITH ANISE** 2,800

**MOKACHINO** 2,450

**CHAMOMILLE TEA** 1,600

**AROMATIC TEA** 1,850

**PRAGA** 3,950

Spiced hot wine.

## COLD BEVERAGES

**NATURAL SMOOTHIE** 1,950

strawberry, Lemonade, Peppermint lemonade, Cas, Sour sop and Ginger drink.

**NATURAL SMOOTHIE MILK BASE** 2,400

Strawberry, Cas and Sour sop.

**SODA** 1,700

Coca Cola, Fanta, Ginger Ale, Fresca, Soda

**CHOCOLATE SMOOTHIE** 3,900

**NATIONAL BEER**

Imperial, Pilsen, Bavaria

**IMPORTED BEER**

**SANGRIA** 4,200

**APEROL SPRITZ** 4,800

Autentic italian aperitivo.



ALL TAXES INCLUDED IN THE PRICE