



R E S T A U R A N T

Welcome and thank you for choosing to dine with us at Seba's Restaurant.
We are a family run restaurant and one-of-a-kind place. Located in the lush
jungles of Uvita, Costa Rica across from a beautiful waterfall.
It's a little slice of paradise with a delicious, healthy and
vibrant farm-to-table menu.

Inspired by Argentinian-Italian traditions and the bounty of Costa Rica,
we cook with flame and a lot of heart. We work with over 15 local farms which
supply us with incredible herbs, fruits, vegetables and cheeses.
All Fish is sourced from local fishermen and sustainable waters.

My wife Michelle and I followed a dream to Costa Rica,
seeking a life in greater harmony and connection with the earth.

We hope you taste the LOVE in every bite.

With gratitude,
Chef Sebastian Gallucci & a rock-star team

APPETIZERS

Rocket Salad

Organic arugula, roasted beets, shaved fennel, and honey-roasted walnuts. Finished with a bright lemon and extra virgin olive oil dressing and shaved Parmigiano,

¢10,000

Tomato Stracciatella Salad

Local cherry tomatoes with buffalo stracciatella, homemade pesto and edible flowers. Served with a housemade focaccia.

¢11,000

Fish Crudo Aguachile

Thinly sliced local catch in a bright, daily-changing aguachile made with seasonal fruits.

¢13,500

Crudo Verde

Thinly sliced local catch, avocado, fresh dill, edible flowers, and a vibrant green herby salsa verde.

¢13,500

Grilled Tiger Shrimp

Fire-grilled local shrimp in a smokey red pepper sauce topped with a fresh lemony gremolata. Served with housemade focaccia.

¢13,500

Fritto Misto

Classic Italian style. Lightly fried local seafood. House-made dipping sauce.

¢13,500

Barbacoa Tostada

Ever-changing cuts of meat slowly-cooked for 24 hours in our underground barbacoa oven, served on organic purple corn tortillas with chopped white onion, avocado, and cilantro.

Served with consommé.

¢16,000

Seba's Famous Wings

24-hour marinated chicken wings cooked over the fire.

Sauce : Honey with roasted garlic & lime or daily spicy sauce.

3 wings ¢8000 · 6 wings ¢15,500

Fire-Roasted Mixed Mushrooms

A medley of fire-roasted local mushrooms with herby goat yogurt, fresh goat feta cheese, toasted sesame seeds, and sesame oil.

¢10,500

Antipasto Board

House-made focaccia, chef's selection of cheeses and cured meats, grilled vegetables, local honey, and house-made jams.

For 2 ¢27,000 · For 4 ¢49,000

Hand-Cut Fries

Local potatoes, cooked in olive oil and topped with herbs and Parmigiano Reggiano.

¢6,500

Add truffle ¢2,500

13% TAX & 10% SERVICE FEES INCLUDED

PASTAS

*Our pastas are made by hand daily, with quality Italian flour, organic eggs and a little patience.
Inspired by Italian tradition and shaped by the flavors of Costa Rica,
each dish is simple, honest, and deeply satisfying.*

Gnocchi Genovese

Soft, pillowy gnocchi in a traditional Genovese sauce — beef and onions slowly cooked down into a delicate ragù. Topped with fresh stracciatella cheese.

¢18,000

Ravioli Bolognese

Large, hand-crafted ravioli with a seasonal meat filling, mascarpone, and a touch of lemon, finished in a softly spiced Bolognese.

¢20,000

Pappardelle ai Funghi

Handmade pappardelle with a slow-simmered ragù of local mushrooms, finished with fresh cream, delicate herbs and shaved parmigano cheese.

¢18,000

SIGNATURE PLATES

Lamb Chops

Fire-grilled lamb chops with mint chimichurri, served on honey-roasted beets and house-made tzatziki.

€46,000

Beef Short Rib Barbacoa

Local beef short rib slow-cooked 12+ hours in the earth oven. Served with creamy garlic mashed potatoes, carrots and a rich red wine reduction.

€39,000

Ribeye 500g

Ribeye Steak aged 30-days for exceptional flavor. Cooked on the fire grill. Served with your choice of daily side and topped with fresh garden chimichurri.

€43,000

Entraña 500g

Fire-grilled premium skirt steak. Served with your choice of daily side and topped with fresh chimichurri.

€40,000

Nonna's Milanese

Inspired by Chef Seba's Nonna Gloria.

A crispy chicken milanese with San Marzano tomato sauce and melted fresh mozzarella cheese. Served with hand-cut fries or salad.

€20,000

Costa Rica Catch

250g of locally caught fish that changes daily, topped with a fennel and heart of palm salsa and fresh herbs, on a bed of sweet potato purée.

€19,500

Whole Fire-Grilled Fish

Local whole fish cooked over the open fire, served with daily salad and handmade purple corn tortillas.

Market price.

Garden Vegetable Board

A large selection of seasonal vegetables cooked over the open fire with daily salsas and local cheeses.

€20,000

PIZZA

MARINARA

San Marzano Tomato, Roasted Garlic
Fresh Oregano (optional Parmigiano)

€11,000

MARGHERITA

San Marzano Tomato, Buffalo Mozzarella
Parmigiano, Fresh Basil

€13,500

VEGETABLE

San Marzano Tomato, fire roasted Eggplant,
Zucchini, Red Onion, Buffalo Mozzarella

€14,000

BURRATA

San marzano Tomato, fresh Buffalo Burrata,
Herb infused oil

€16,000

BIANCA VERDE

Fresh Ricotta Cheese, Buffalo Mozzarella
topped with a mix of greens and herbs

€13,000

EMILIA-ROMAGNA

Roasted Walnut, spicy Honey, Pancetta
Gorgonzola, Pecorino Sardo

€17,000

NONNA'S MEATBALLS

Handmade baby Meatballs, San Marzano Tomatoes,
Basil salsa, shaved Pecorino Romano

€18,500

SPICY SAMMY

San Marzano Tomato, Buffalo Mozzarella
Spicy Soppressata, Black olives, Jalapenos

€19,000

DOTA

Gorgonzola Cheese, local Goat Cheese
Fresh Dill, Spicy honey, House smoked Trout

€15,500

WILD MUSHROOM

San Marzano Tomato, Fire roasted Mushrooms,
Truffle oil, Arugula, Parmigiano

€17,000

POTATO CHORIZO

Mozzarella, thinly sliced Potatoes, Chorizo, Rosemary,
Caramelized Onions, Spicy Honey

€17,500

TARTUFO & PANCETTA

Paste of truffle, Buffalo Mozzarella, crispy Pancetta,
Roasted Garlic, mix of grilled Mushrooms

€19,500

PIZZA

STEAK & PESTO

Grilled skirt Steak, fresh Bruschetta
Pesto, Burrata, Parmigiano
¢26,500

MASSI

Roasted Squash puree, Pancetta, Parmigiano,
Gorgonzola, crispy Kale, spicy Honey
¢18,500

PESTO PROSCIUTTO

Pesto, Buffalo Mozzarella, Burrata,
Prosciutto, cherry Tomatoes, Arugula
¢20,800

TORONTO

San Marzano Tomato, Buffalo Mozzarella
Salami Toscana, hand-cut Fries
¢16,500

THE LOU

San Marzano Tomato, Salami Toscana
Fresh Bocconcini, Jalapeños, spicy Honey
¢18,500

ROMANA STYLE

CLASSIC

San Marzano Tomato, Buffalo Mozzarella
Salami Toscana, black Olives, red Onions
Parmigiano
¢18,500

GALLUCCI SPECIAL

Lamb shoulder slowly cooked in the earth oven,
crispy Potatoes, Salsa Verde, melted Provolone,
Lemon zest, shaved Parmigiano
¢20,800

MORTADELLA

Mortadella, Arugula, Cherry Tomatoes,
Bocconcini, fresh Basil
¢18,500

FOUR CHEESE

Roasted Garlic paste, Buffalo Mozzarella,
Asiago Cheese, Gorgonzola
Parmigiano Crisps, Herb Reduction
¢18,000

PANZEROTTI

San Marzano Tomato, Buffalo Mozzarella
Mushrooms, Sopressata, Chili Oil
¢17,000

SEBA'S SIGNATURE COCKTAILS

ENJOY OUR HAND-CRAFTED
COCKTAILS INSPIRED BY 5 ELEMENTS



EARTH

Rooted in the essence of the earth — rich, aromatic, and powerful.

Cacao-infused rum, Fernet, rosemary syrup, lemon juice, Angostura bitters & dust of Cacao powder. ₱9,000



WATER

Shaped by the spirit of water — refreshing, luminous, invigorating.

Don Julio Blanco Tequila, Blue Curaçao, grilled pineapple juice, pinch of salt, fresh coconut water, lemon juice, orange Angostura bitters. Topped with ginger beer. ₱8,500



FIRE

Driven by the element of fire — warm, spicy, and bold.

La Medida specialty Mezcal, cas juice, aquafaba, lemon juice, chili syrup.
Spicy tortilla & salt rim. ₱9,000



AIR

Floating through tropical air — bittersweet, floral, exotic.

Campari, Hendrick's Gin, Martini Blanco, Uchuva—passion fruit cordial, orange Angostura bitters. ₱8,500



ETHER

Suspended in the essence of ether — fragrant, silky, ethereal

Grey Goose Vodka, Cointreau, lemon, salt, Angostura bitters and red fruit cordial with a meringue garnish. ₱8,500

CLASSIC COCKTAILS

NEGRONI ₱7,500

OLD FASHION ₱7,500

PIÑA COLADA ₱7,000

MOSCOW MULE ₱8,000

ESPRESSO MARTINI ₱8,500

GIN & TONIC ₱7,500
(classic, cucumber basil or berries)

FERNET & COCA COLA ₱7,000

APEROL SPRITZ W/ ORANGE ₱7,500

BOURBON PINEAPPLE SMASH ₱8,000

MEZCAL/TEQUILA MARGARITA ₱7,500
(lime, passionfruit, mango, pineapple, or strawberry)

{ Other Classic Cocktails Available Upon Request }

SMOOTHIES

SEBA'S FAVOURITE

Fresh squeezed orange juice, mango,
passionfruit, ginger syrup

₹4,500

SWEET RELIEF

Watermelon, mint, lime. coconut water
sea salt rim

₹4,200

COCO DREAM

Pineapple, banana, coconut milk, honey

₹4,500

MAKE YOUR OWN SMOOTHIE

1 fruit ₹4,200

2 fruit ₹4,900

* all fruit is local & organic *

HOUSE-MADE SODAS

FLOR DE JAMAICA

Infusion of hibiscus flowers & orange,
ginger simple syrup, soda water, ice

₹4,000

MINT REFRESH

Lime juice, fresh mint, cucumber,
splash of simple syrup, soda water, ice

₹4,000

KOMBUCHA

Local-made Kombuchas in a variety of
changing flavors

₹4,500

WATER

Glass Bottled Still or Sparkling Water

₹4,900

BOTTLED BEERS

PILSEN & IMPERIAL, CR 3,600

MORETTI & PERONI, ITALY ₦4,900

CRAFT BEERS

COLLECTIVE ARTS, ONTARIO ₦6,100

RANSACK THE UNIVERSE IPA - HAZY STATE IPA

LIFE IN THE CLOUDS IPA - COLLECTIVE LAGER

GOOD MONSTER NEDIPA

FUEGO BREW & CO, DOMINICAL ₦4,900

BUNUN KOLSCH - TALOK SESSION IPA

MANGO PALE ALE

PAPAGAYO BREWERY, LIBERIA ₦4,900

HAZY DAZE IPA - BEACH LAGER

OFFSHORE ALE - PASSION FRUIT ALE

SUNSET SURF ALE - TROPICAL IPA