Seba's Green Season 2026

Starter

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

INSALATA DI ZUCCHINE
SHAVED RAW ZUCCHINI, CREAMY STRACCIATELLA, FRESH MINT, LEMON ZEST, TOASTED SUNFLOWER SEEDS
& EXTRA VIRGIN OLIVE OIL. SERVED WITH HOMEMADE FOCCACIA ₵10,000

FISH CRUDO VERDE
THINLY SLICED LOCAL CATCH, AVOCADO, FRESH DILL, EDIBLE FLOWERS,
AND A VIBRANT GREEN HERBY SALSA VERDE ₵13,500

EMPANADAS DE OSSOBUCO
HANDMADE EMPANADAS FILLED WITH SLOW-BRAISED OSSOBUCO, MELTED PROVOLONE & HERBS,
SERVED WITH HOUSE CHIMICHURRI ₵12,000

BARBACOA TOSTADAS
SLOWLY COOKED BEEF, HANDMADE BLUE-CORN TORTILLA, SLICED AVOCADO
SMOKED TOMATILLO SALSA, PICKLED RED ONION. CILANTRO ₵16,000

FIRE-ROASTED MIXED MUSHROOMS
FIRE-ROASTED LOCAL MUSHROOMS WITH HERBY GOAT YOGURT,
FRESH GOAT FETA CHEESE, TOASTED SESAME SEEDS ₵10,500

HAND-CUT FRIES
LOCAL POTATOES, COOKED IN OLIVE OIL AND TOPPED WITH HERBS
AND PARMIGIANO REGGIANO ₵6,500 - ADD TRUFFLE ₵2,500

FOCACCIA DI RECCO
THIN, GOLDEN, CRISPY ITALIAN FOCACCIA FILLED WITH FRESH MOZZARELLA,
ROASTED GARLIC & AROMATIC HERBS ₵8,000

Pasta

''ALL PASTA IS MADE BY HAND IN OUR KITCHEN, USING ITALIAN FLOUR, ORGANIC EGGS AND ALL OUR LOVE"

RAVIOLI BOLOGNESE
RAVIOLI WITH A SEASONAL MEAT FILLING, MASCARPONE, AND A TOUCH OF LEMON ZEST.
FINISHED IN A SOFTLY SPICED BOLOGNESE ₵20,000

ANOLINI DI RICOTTA E SPINACI
DELICATE PASTA FILLED WITH RICOTTA, FRESH SPINACH, NUTMEG & PARMIGIANO REGGIANO.
SERVED IN A RICH, SLOW-SIMMERED BEEF BROTH ₵18,000

CAVATELLI AL POMODORO E BASILICO
HANDMADE CAVATELLI WITH SLOW-COOKED TOMATO, GARLIC, FRESH BASIL & EXTRA VIRGIN OLIVE OIL.
FINISHED WITH FRESH STRACCIATELLA CHEESE ₵16,000

Mains

''ALL OUR MAIN DISHES ARE COOKED ON THE OPEN FIRE''

ENTRAÑA
FIRE-GRILLED PREMIUM SKIRT STEAK - 500G
SERVED WITH CRISPY FRIES OR GRILLED VEGETABLES
TOPPED WITH FRESH CHIMICHURRI
₵40,000

RIBEYE
FIRE- GRILLED 30 DAY AGED RIBEYE STEAK - 500G
SERVED WITH YOUR CHOICE OF ROASTED GARLIC POTATOES OR GRILLED VEGETABLES
TOPPED WITH FRESH CHIMICHURRI
₵43,000

COSTA RICA CATCH

250G OF LOCALLY CAUGHT FISH, CHANGING DAILY.
SERVED WITH ROASTED GARLIC POTATOES AND FINISHED WITH A FRESH SWEET RED PEPPER CRIOLLA ₡19,500

GARDEN VEGETABLE BOARD

A GENEROUS SELECTION OF SEASONAL VEGETABLES COOKED OVER THE
OPEN FIRE WITH DAILY SALSAS AND LOCAL CHEESES ₡20,000

Pizza

''RANKED AMONG THE WORLD'S BEST PIZZERIAS BY 50 TOP PIZZA. MADE WITH ITALIAN 00 FLOUR,
OUR SIGNATURE LONG-FERMENTED DOUGH & THE FINEST INGREDIENTS''

MARINARA

SAN MARZANO TOMATO, ROASTED GARLIC, FRESH OREGANO (OPTIONAL PARMIGIANO) ₡11,000

MARGHERITA

SAN MARZANO TOMATO, FRESH MOZZARELLA, PARMIGIANO, FRESH BASIL ₡13,500

THE ELEVATED PEPPERONI

SAN MARZANO TOMATO, FRESH MOZZARELLA, SALAMI TOSCANA, ROASTED GARLIC, BASIL REDUCTION ₡16,500

VEGETABLE

SAN MARZANO TOMATO, FIRE ROASTED EGGPLANT, ZUCCHINI, RED ONION, PARMIGANO, FRESH MOZZARELLA ₡14,000

THE BURRATA

SAN MARZANO TOMATO, FRESH BUFFALO BURRATA, ROASTED GARLIC, PECORINO, BASIL REDUCTION ₡16,000

SPICY SAMMY

SAN MARZANO TOMATO, BUFFALO MOZZARELLA, SPICY SOPPRESSATA, BLACK OLIVES, JALAPENOS PARMIGANO ₡19,000

DOTA

GORGONZOLA CHEESE, LOCAL GOAT CHEESE, FRESH DILL, SPICY HONEY, LEMON ZEST, SMOKED TROUT ₡15,500

WILD MUSHROOM

SAN MARZANO TOMATO, FIRE ROASTED MUSHROOMS, TRUFFLE OIL, ARUGULA, PARMIGIANO ₡17,000

POTATO CHORIZO

MOZZARELLA, THINLY SLICED POTATOES, GRILLED CHORIZO, ROSEMARY, CARMELIZED ONIONS, SPICY HONEY ₡17,500

TARTUFO & PANCETTA

PASTE OF TRUFFLE, BUFFALO MOZZARELLA, CRISPY PANCETTA, ROASTED GARLIC, GRILLED MUSHROOMS, PARMIGANO ₡19,500

STEAK & PESTO

GRILLED SKIRT STEAK 250G, FRESH BRUSCHETTA, PESTO, BURRATA, PARMIGANO ₡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

THE LOU

SAN MARZANO TOMATO, SALAMI TOSCANA, FRESH STRACCIATELLA CHEESE, JALAPEÑOS, SPICY HONEY ₡18,500

GALLUCCI SPECIAL

SLOWLY COOKED OSSOBUCCO, CRISPY POTATOES, SALSA VERDE, MELTED PROVOLONE, LEMON ZEST, SHAVED PARMIGAN ₡20,800

CHORI-PIZZA

SAN MARZANO TOMATO, FRESH PROVOLONE, GRILLED ARGENTINE-STYLE CHORIZO, SALSA CRIOLLA
AND FRESH CHIMICHURRI ₡18,500

10% SERVICE & 13% TAX INCLUDED