

Seasons

By Shlomy



Menu

Appetizers

Sashimi

Topped with sizzling sesame oil, ginger and green onions 8.5\$



Sauteed Calamari with olive oil over tahini and chickpeas 8.5\$



Blackened Tuna
Over lemon herb pasta 8.5\$



Beef Tenderloin served M-MR with mushrooms in balsamic reduction 8.5\$



Home made chicken liver pate served with a granny smith chutney 8\$



Beets, mint and goat cheese salad (veg) 8.5\$



Healthy Choice - green papaya, broccoli, basil, cilantro, peanuts in a lemon chili sauce (veg) 8\$



Mixed Field Green Salad
With parmesan and gorgonzola tossed in a balsamic dressing (veg) 8.5\$

Entrees

Sticky Chili Chicken 15\$



Fillet Mignon

8 oz. Cut with choice of red wine sauce or creamy mustard sauce 18\$



Pasta with artichoke, mushrooms, scallions and parmesan (veg) 14\$



Asian style cellophane noodles with vegetables and ginger (veg) 14\$

Fish and Seafood

Red Snapper Fillet

Pan seared with portabello mushrooms caramelized onions and balsamic vinegar 17\$



Grilled Sea bass

with smoked bacon and lentil salad 17\$



Seared Tuna

Fresh pacific yellow fin in a honey chili marinate 17\$



Grilled Shrimp

in a mild curry satay 18\$



Shrimp Scampi over green salad with parmesan cheese 18\$



Seafood Linguini

In a tomato martini crab sauce with shrimp, calamari and mussels 18\$

Desserts

White Chocolate mousse

With strawberries 6\$



Seasons Toblerone

Dense chocolate with almond nougat and rich chocolate ganache 6\$



Lemon Cream, lady fingers and meringue 6\$



Creme Brule 6\$

Menu for 28\$ not including daily specials
seasonstamarindo@gmail.com

OPEN MON-SAT 18:00-22:00 8368-6983
LOCATED AT HOTEL ARCO-IRIS TAMARINDO
www.seasonstamarindo.com
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