

Our Chefs' Tasting has been designed to showcase our young chefs' culinary vision and creativity, and it serves as an invitation for you to experience Costa Rica's cuisine at its best. The menu includes six courses inspired by the seasonal richness, drawing inspiration from local flavours and nature's unique ingredients. For the complete Amor Loco experience, we encourage you to put yourself in our hands and enjoy the wine pairings. Looking for harmony, our culinary team and Sommeliers have chosen a combination that elevates both the food and wine. We believe the pairings on our menu create the ultimate food and wine experience.

Buen Apetito!

CHEF'S TASTING MENU FLORES DE NAYARA

Amuse Bouches

Crispy Punta Arenas Lobster

Wrapped in nori and rice paper, with a sesame sauce of umami and tobiko for a marine flavor

Pejibaye Fritters

Black garlic aioli for depth and fresh parsley for freshness and balance

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Pez Candado with Pear – Lemon Caviar and Lemon Grass

2023 Rutini Sauvignon Blanc, Tupungato Valley, Argentina

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Ricotta Ravioli with Black Mamey

2022 Montes Chardonnay, Aconcagua Valley, Chile

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Caribbean Mackerel – Velouté Sauce

2023 Chacra Barda, Patagonia, Argentina

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Short Ribs with Hala Fruit – Oyster Mushrooms and Sweet Potato Terrine

2020 Montes Wings Carmenere, D.O Apalta, Chile

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Melon Granita with Star Fruit

Canistel Flower with Corn Sponge Cake Orange and Grapefruit Bites Organic Bee Pollen

Floraris Moscatel, Villafranca del Penedes, Non Vintage

Guanabana Soursop Textures with Mandarin Lemon

Scarlet Macaw Cocktail

Chef Alex Jiménez

Chef Marco Murillo

Tasting Menu: \$160 Wine Pairings: \$120

SERVICE AND TAXES ARE NOT INCLUDED






NAYARA
SPRINGS
Costa Rica