

ENGLISH

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# DRINKS

## Non-Alcoholic

Coca Cola, Coca-Cola Light, Gingerale, Fanta, Fresca, Club Soda, Tonic Water	¢1.200
Kombucha	¢2.500
Fresh Lemonade	¢1.300
Hot Tea	¢1.000
Coffee	¢1.000
Hot Chocolate	¢1.500

## Milkshakes

Vanilla, chocolate, or choice of fruit	¢2.800
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## Smoothies

Choice of raw sugar, local honey, or unsweetened

Water & fruit	¢1.500
Milk & fruit	¢2.000
Coconut milk & fruit	¢2.500
Local yogurt & fruit	¢2.500

## Super Smoothies

¢2.800

### Mani Man

Peanut butter, cacao nibs, banana & choice of milk or coconut milk

### Half Moon

Turmeric, papaya, banana, honey & choice of milk, coconut milk, or local yogurt

### Green Sun

Soursop, ginger, banana, chia seeds, honey & choice of milk, coconut milk, or local yogurt

### Martin Bee

Avocado, banana, chia seed, honey & choice of milk, coconut milk, or local yogurt

### Toucan Sam

Ginger, pineapple, mango, banana, honey & choice of milk, coconut milk, or local yogurt

## Alcoholic:

### National Beer

Sanroque National Craft Beer: IPA, Summer Ale, Golden Ale	¢3.000
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Brewery La Florida Costa Rica: Pilsen, Imperial Silver & Light	¢1.600
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Brewery La Florida Costa Rica: Bavaria Gold	¢2.500
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### International Beer

Biara Moretti (Italy)	¢2.500
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Stella (Belgium)	¢2.800
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Lefe (Belgium)	¢3.500
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### Sangria

Sureo Sparkling Sangria (Spain)	¢3.000
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### White Wine

Santa Julia	
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Sauvignon Blanc (Argentina)	¢12.500
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120 Chardonnay (Chile)	¢12.500
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Gio Pinot Grigio (Italy)	¢12.500
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### Red Wine

Norton D.O.C Malbec (Argentina)	¢19.000
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Carmen Reserva	
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Cabernet Sauvignon (Chile)	¢16.000
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Carmen Reserva Merlot (Chile)	¢16.000
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Care Roble Tempranillo	
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Syrah (Spain)	¢17.000
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### Wine by the Glass

White or Red wine	¢3.000
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### National Liquor

Guaro Cacique	¢1.200
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### Gin

Master's	¢2.000
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House Gin	¢1.500
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### Rum

Flor de Caña (Nicaragua)	¢2.000
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Centenario (Costa Rica)	¢2.000
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Malibu	¢2.000
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House Rum	¢1.500
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### Tequila

Milagro Silver	¢3.000
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Milagro Reposado	¢3.000
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House Tequila	¢1.500
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### Vodka

Absolute	¢2.500
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Smirnoff	¢1.500
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# ...DRINKS

## Whisky

Scotch- Crown Royal	¢3.000
Scotch- J&B	¢2.000
Scotch- Johnny Walker Red	¢2.000
Bourbon- Jack Daniels	¢3.000
Bourbon- Jim Beam	¢2.000
Irish Whisky- Jameson	¢3.000

## Liqueur

Limoncello	¢2.000
Campari	¢2.000
Baileys	¢2.000
Coffee Liqueur	¢1.500

## Cocktails

### Tu Tonic

 ¢3.000

Choice of gin, vodka, or guaro, with tonic & ice and choice of cardamom, lemon, berry, strawberry, or spearmint

### Kombucha Cocktail

 ¢3.500

Kombucha, soda, lemon, ice & choice of guaro, tequila, or vodka

### Tico mule

 ¢3.500

Ginger beer, guaro, lemon, pineapple & ice

### Daiquiri

 ¢3.000

Rum, lemon, raw sugar simple syrup & choice of fruit

### Mojito

 ¢3.000

Rum, soda, lemon, raw sugar simple syrup, mint & ice with option of passion fruit or strawberry

### Margarita

 ¢3.500

Tequila, Triple Sec, lemon & orange juice with choice of lemon, strawberry or passion fruit; frozen or on the rocks

### Sangria

 ¢3.000

Red wine sangria & ice, served with tropical fruit


### Piña Colada

 ¢3.500

Rum, fresh pineapple, orange juice, coconut milk, raw sugar simple syrup & ice

### Black Russian

Vodka, Costa Rican coffee liqueur & ice

 Vegetarian  Dairy free  Gluten free

# APPETIZERS

## Toasted Garlic Bread

House made bread toasted with olive oil, rosemary & parmesan cheese, paired with homemade tomato sauce. ¢1.800

## Mexican Plantain Chips

Plantain chips served with homemade refried beans, guacamole & pico de gallo. ¢4.000

## Italian Sushi

Pepperoni, ham, mozzarella, tomato, red cabbage, mayo & fresh basil, rolled in a flour tortilla and sliced into bite size pieces. ¢4.500

## Grilled Skewers

Two skewers with choice of marinated chicken, steak or tuna with pineapple, bell pepper & onion, served over green salad

- Chicken ¢5.000
- Steak ¢5.500
- Tuna ¢6.000

## Veggie Skewers

Two skewers with fresh eggplant, pineapple, zucchini, bell pepper, onion & mushroom, served over green salad. ¢4.500

## Quesadillas

Choice of chicken, steak, or shrimp in flour tortillas with mozzarella, bell pepper, onion & jalapeño, served with avocado, pica de gallo & sour cream

- Chicken ¢5.500
- Steak ¢6.000
- Shrimp ¢6.500

Substitute flour for homemade corn tortillas  
¢800 

## Vegetarian Quesadillas

Mozzarella, eggplant, zucchini, bell pepper, onion, jalapeño, mushroom & tomato in flour tortillas, served with avocado, pica de gallo & sour cream. ¢5.500


# SALADS


## Tangy Sweet

### Potato Coleslaw

Finely grated red cabbage, sweet potato, raisins & fresh basil tossed in a mayo & sesame oil dressing, topped with tomato, avocado and sesame seeds. ₡4.500

## Savory Greek Salad

Crisp organic lettuce, chopped tomato, red onion & cucumber, tossed with feta cheese, kalamata olives & homemade greek dressing. Served with homemade garlic bread ( without bread).

- Vegetarian ₡5.000 
- Chicken ₡5.500
- Shrimp ₡6.000

## Basil Curry Salad

Hand ground curry sauce made with coconut milk, served over fresh organic greens, red onion, tomato & avocado.

Vegetable ₡5.000 

Chicken ₡5.500

Steak ₡5.500

Shrimp ₡6.000

Tuna ₡6.000

## Mountain Man Salad

Grilled marinated eggplant & zucchini accompanied by organic lettuce, red onion, tomato, bell pepper, avocado, black olives & grated mozzarella.

- Vegetarian ₡5.000 
- Chicken ₡5.500
- Steak ₡5.500
- Shrimp ₡6.000
- Tuna ₡6.000

# BOWLS

## Vegan Curry

Zucchini, carrot, broccoli, mushroom, onion and bell pepper sautéed in a hand ground, coconut milk curry sauce. Served over organic white rice, topped with crushed peanuts, green onion, tomato & avocado.

₡5.500

## Chicken Teriyaki

Sautéed chicken with broccoli, carrot and green beans in teriyaki sauce.

Served over a bed of organic white rice, topped with sesame seeds, green onion, tomato & avocado.


₡6.000

## Shrimp Fried Rice

Organic white rice sautéed with shrimp, sesame oil, soy sauce, garlic, onion, carrot, green beans & broccoli, topped with avocado, lemon & pico de gallo.

₡6.500

## Fajita Bowl

Chicken, steak or vegetables  sautéed with garlic,

onion & bell pepper, served over a bed of organic white rice, topped with avocado, refried beans, lettuce, pico de gallo & sour cream.

₡6.000



# GRILLED WRAPS

Made in a large flour tortilla, served with a choice of french fries, sweet potato fries, or sweet potato coleslaw

## **Bunny Heaven**

Grilled marinated zucchini, eggplant, bell pepper & mushrooms, with tomato, fresh basil, mozzarella & avocado. **¢5.500**

## **The Crazy Chicken**

Grilled marinated chicken, sliced ham, lettuce, tomato, mozzarella, tangy dill pickles, mustard & mayo. **¢5.500**

## **The Drunk Chicken**

Grilled marinated chicken, onion, tomato, lettuce, avocado & a white wine, blue cheese sauce. **¢5.500**

## **Italian Heart Attack**

Salami, pepperoni, ham, mozzarella, tomato, lettuce, onion, avocado, homemade pesto & balsamic vinegar. **¢5.500**


## **The Flying Pig**

Slow cooked pulled pork, mozzarella, refried beans, jalapeños, tomato & avocado. **¢5.500**

## **Vaca Philly**

Tender strips of beef sautéed with onion, bell pepper, mushrooms & mozzarella. **¢5.500**

## **The Happy Burrito**

Sautéed chicken, steak, vegetables  or shrimp, refried beans, bell pepper, onion & avocado topped with crisp lettuce, sour cream & pico de gallo. **¢5.500** • With shrimp **¢6.500**

# Sandwiches

Served with a choice of french fries, sweet potato fries, or sweet potato coleslaw

## **House Burger**

Grilled beef patty, bacon, monterey jack cheese, lettuce, tomato, onion, dill pickles, ketchup, mustard & mayo on a homemade bun. **¢6.500**

## **Plain Jane Burger**

Grilled beef patty, mozzarella cheese, ketchup, mustard & mayo on a homemade bun. **¢5.500**

## **Bandit Pork Sandwich**

Slow cooked pulled pork, tangy pickles & chipotle mayo slaw on locally made ciabatta bread. **¢5.500**

## **Green Chicken Sandwich**

House-made pesto, grilled chicken, lettuce, onion, tomato, mushroom, avocado & melted mozzarella on locally made ciabatta bread. **¢6.000**

## **Wasabi Tuna Sandwich**

Seared tuna, lettuce, tomato, onion, avocado & wasabi mayo on locally made ciabatta bread. **¢6.500**

## **Buddha Burger**

Sautéed zucchini, sweet red pepper, eggplant, mushroom, avocado, tomato, lettuce, fresh basil & blue cheese, topped with a reduced balsamic and onion sauce on locally made ciabatta bread. **¢6.000**

# PASTAS



Served with homemade garlic bread. Option to substitute for gluten free pasta

## Spaghetti Primavera

Sautéed zucchini, eggplant, mushroom, broccoli, tomato, black olives, minced garlic & onion, served with choice of homemade tomato sauce or white sauce. ₡5.500

## Spaghetti Bolognese

Ground beef, fresh tomato & mushroom in a homemade tomato, garlic & basil sauce. ₡6.000

## Spaghetti Carbonara

Bacon, egg, onion, garlic, olive oil & cream. ₡6.000

## Vodka Penne Pasta

Sautéed chicken or shrimp, bacon, onion & garlic in a savory rosé sauce.  
Chicken ₡6.500 • Shrimp ₡7.000

## Fettuccine Puttanesca

Anchovies, tomato, garlic, capers, green olives, chili pepper flakes, parsley & basil, served in a homemade tomato sauce.  
₡6.000

## Shrimp Linguini

Shrimp sautéed in butter, garlic, capers, lemon & white wine. ₡7.000

## Salmon Linguini

Chopped wild salmon, sun dried tomatoes, capers, onion & garlic, served with a homemade white wine cream sauce. ₡7.500

### Options only available with wheat:

## Fettuccini Alfredo

Fresh mushrooms, ham, garlic & red onion in a homemade creamy alfredo sauce. ₡5.500

## Mushroom Ravioli

Served with a homemade creamy pesto sauce. ₡6.000



# SPECIALTY ENTREES

## Grilled Chicken Filet

Grilled marinated chicken breast, roasted rosemary potatoes & sautéed seasonal vegetables. Served with a side of homemade creamy mushroom sauce. ₡7.000

## Chicken Milanese

Grilled crispy chicken filet, topped with homemade tomato sauce & melted mozzarella. Served with garlic mashed potatoes & fresh green salad. ₡7.000

## Beef Tenderloin

Grilled to taste, served with a creamy peppercorn sauce, garlic mashed potatoes & sautéed seasonal vegetables. ₡9.500

## Filet Mignon

Tender beef medallions gently wrapped with bacon, served with a homemade red wine reduction sauce, sautéed seasonal vegetables & roasted rosemary potatoes. ₡10.000

## Seared Tuna Steak

Seared fresh tuna served with garlic mashed potatoes, sautéed seasonal vegetables & a homemade tropical thai salsa. ₡9.000

## Grilled Salmon & Shrimp

Grilled wild salmon with shrimp and homemade creamy pesto sauce. Served with zesty mashed potatoes & grilled vegetable towers. ₡11.000

# PIZZAS / CALZONES

Hand tossed thin crust with homemade tomato sauce & mozzarella cheese

## Cheese

Tomato sauce & mozzarella. \$5.500

## Margarita

Tomato sauce, mozzarella, sliced tomato, fresh basil & olive oil. \$6.000

## Loud Mouth

Tomato sauce, mozzarella, blue cheese & tico cheese. \$6.000

## Hen's Nest

Tomato sauce, mozzarella, blue cheese, onion & egg. \$6.000

## Costa Rican

Tomato sauce, mozzarella, sliced ham & mushroom. \$6.000

## Hawaiian

Tomato sauce, mozzarella, sliced ham & fresh pineapple. \$6.000

## Chiky

Tomato sauce, mozzarella, pepperoni & mushroom. \$6.000

## Canadian 'Eh

Tomato sauce, mozzarella, bacon sautéed with maple syrup, ham, mushroom & onion. \$6.000

## Spitfire

Tomato sauce, mozzarella, jalapeño, ground beef, ham, mushroom & onion. \$6.500

## Sunrise

Tomato sauce, mozzarella, sliced ham, tomato, onion, green olives & fresh basil. \$6.500

## Garden

Tomato sauce, mozzarella, grilled eggplant & zucchini, tomato, mushroom, broccoli, onion, bell pepper & black olives. \$6.500

## Surf 'n Turf

Tomato sauce, mozzarella, anchovies, capers, tomato, onion, bell pepper & green olives. \$6.500

## Tom's

Tomato sauce, mozzarella, local german sausage, onion & fresh garlic. \$6.500

## Fisherman's

Tomato sauce, mozzarella, fresh tuna, sliced tomato, onion, black olives & fresh basil. \$7.000

## Farm

Tomato sauce, mozzarella, pepperoni, salami, ground beef, ham, mushroom, onion & bell pepper. \$7.000

## Broken Ceiling

Tomato sauce, mozzarella, grilled chicken, blue cheese, asparagus & mushroom. \$7.000

## SPECIALTY PIZZAS

### Vegan

Tomato sauce, fresh mushroom & basil, sun dried tomatoes, red pepper, onion & a reduced balsamic glaze. \$6.500

### Goddess

Tomato sauce, refried beans, grilled eggplant & zucchini, broccoli, fresh mushroom, red onion, bell pepper & black olives. Topped with fresh greens, cherry tomatoes, balsamic & olive oil. \$6.500

### Pesto

Homemade creamy pesto sauce, mozzarella, tomato, mushroom, onion & fresh garlic. \$6.500

### White Mayan

Homemade creamy Alfredo sauce, mozzarella, grilled chicken, asparagus & mushroom. \$7.000

### Barbecue

Barbecue sauce, mozzarella, grilled chicken, bacon & onion. \$7.000

# HOMEMADE DESSERTS

## Brownie

Brownie made with local cacao, served with a scoop of ice cream. ₡2.500

## Heaven Bar

Cookie made with condensed milk, chocolate, coconut, caramel, almonds, and raisins. Served with a scoop of ice cream. ₡2.500

## Chocolate Zucchini Cake

Slice of chocolate and fresh zucchini cake, topped with a buttery chocolate frosting. Served with a scoop of ice cream. ₡2.500

## Banana Cake

Slice of banana cake, topped with a vanilla cream cheese frosting. Served with a scoop of ice cream. ₡2.500

## Macadamia Pie

Slice of homemade pie made with local macadamias. Served with a scoop of ice cream. ₡3.000

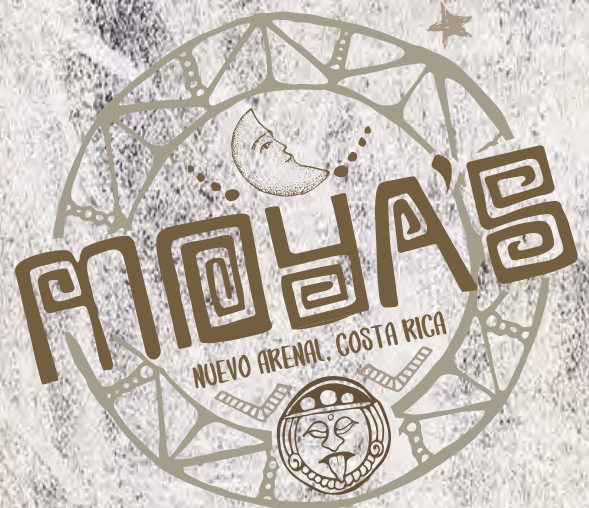
## Baked Cheesecake

Slice of homemade cheesecake topped with fresh fruit. ₡3.000

## Dessert of The Day

Ask for today's dessert

The prices do not include  
10% service fee



MOYA'S PLACE  
RESTAURANTE & PIZZERIA

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# About Moya's Place

Moya's Place first opened in Nuevo Arenal in April, 2005 with a vision of good food, music, art, and community. Over the years we have formed many beautiful relationships, allowing us to support local art, offer handmade goods and jewelry, and bring joy through live music. Today, we are excited to share our new and improved menu, inspired by both flavor and health. This new menu weaves together the best of both worlds; introducing new recipes while maintaining long time favorites.

For years we have avoided the use of artificial products such as soy oil and consomme (monosodium glutamate), but recently we have decided to level up. In our kitchen, you will no longer find fluoridated table salt, refined sugar, and margarine; rather we are excited to replace these ingredients with sea salt from the Nicoya Peninsula of Costa Rica, raw sugar, local honey, and local organic butter.

Our salsas are homemade with extra virgin olive oil, all seafood is wild caught, and we are buying more products both locally and organically. You will find more from-scratch offerings, such as cocktails and super smoothies, as well as dietary based options; gluten free, dairy free, vegetarian, and vegan. We acknowledge the opportunity we have to be more conscious in the decisions we make, and are so thrilled you are here supporting our endeavor.

Enjoy your meal! Gracias and pura vida!

If you would like to share your experience, reviews are greatly appreciated!

Trip Adviser

Google Reviews

Facebook @Moya's Place

Instagram @moyasplace



For more information on health related menu changes:

Contact Mary at [halfmoonholistichealth@gmail.com](mailto:halfmoonholistichealth@gmail.com)

Offering holistic nutritional therapy consultations

Personalized support in health and wellness

Instagram @halfmoonholistichealth

Facebook open group @Arenal Holistic Health (Salud Holística Arenal)