



TWO
PARROTS
RESTAURANT
MAIN MENU



MARALA
HOTEL



BREAKFAST



COSTA RICAN BREAKFAST • \$10

Typical Costa Rican gallo pinto, sweet ripe plantains, sunny-side-up egg, fried cheese, your preferred meat, all served alongside warm tortillas.

HUEVOS RANCHEROS • \$12

Hearty dish that includes eggs, crisp tortillas, mashed beans, ranchero sauce, and fresh avocado.

HEALTHY BREAKFAST FRUIT BOWL • \$9

A nutritious start to your day, featuring fresh fruits, creamy yogurt, and natural granola.

VEGAN TOAST • \$8

A vegan option, combining creamy avocado, tender spinach, earthy mushrooms, and a selection of seasonal fruits.

AMERICAN BREAKFAST • \$11

Farm-fresh eggs, your choice of meat, perfectly seasoned hash browns, toasted artisanal bread, and a side of seasonal fruits.

OMELETTE SPECIAL • \$10

Personalized omelette, accompanied by seasoned hash browns and fresh fruit.

BACON EGG AND CHEESE SANDWICH • \$12

Freshly baked bread, savory bacon, sunny-side-up egg, american cheese.

HOMEMADE WAFFLES • \$10

Crispy homemade waffles topped with seasonal fruits and drizzled with maple syrup.

FRENCH TOAST • \$10

Slices of artisanal bread served with a medley of seasonal fruits, whipped cream, powdered sugar, and a touch of cinnamon.

SIDES	Toast	\$2	Granola	\$2	Beef	\$4
	Croissant	\$3	Hash Browns	\$3	Avocado	\$2
	Egg	\$2	Bacon	\$4	Plantain	\$1
	Gallo Pinto	\$2	Sausage	\$4	Spinach	\$1
	Yogurt	\$3	Ham	\$3	Mushrooms	\$2



STARTERS

BRUSCHETTA BLISS • \$9

A symphony of flavors awaits in this classic Italian appetizer, featuring crusty bread topped with roasted garlic, creamy mozzarella, juicy tomatoes, fresh basil, and tangy olives.

SEAFOOD SYMPHONY SOUP • \$10

Seafood medley of fresh fish, tender mussels, shrimp, and crab, harmonized with onions, chilies, and a light cream broth.

TUNA TEMPTATION • \$12

Fresh tuna, served on crisp tortillas, complemented by avocado, sesame, capers, and olives.

SPICY SHRIMP SENSATION • \$14

Shrimp bathed in a white wine and cream sauce, with a kick of spiciness.

GOLDEN GARLIC BUTTER MUSSELS • \$12

Plump mussels baked to perfection, infused with the rich flavors of white wine, butter, and garlic.

CARPACCIO ROYALE • \$14

Tenderloin slices, drizzled with olive oil and lemon, accompanied by the robust flavors of Grana Padano cheese, arugula, and pesto.



TWO
PARROTS
RESTAURANT



SALADS

CAPRESE FUSION DELIGHT • \$10

Experience the freshness of Italy with this simple yet elegant salad, combining ripe tomatoes, fresh Mozzarella, fragrant basil, and a drizzle of pesto and balsamic vinaigrette.

CAESAR SUPREME MEDLEY • \$11

Crisp Romaine lettuce accompanied by Grana Padano cheese, bacon, crunchy croutons, and a tangy Caesar dressing.

TROPICAL PARADISE HARVEST • \$8

A blend of mixed lettuce, sweet onions, juicy tomatoes, strawberries, tangy tangerines, and tropical mango, brought together with a light dressing.

SALAD ADD-ONS

Add Chicken - \$5 • Add Shrimp - \$7 • Add Salmon - \$10

DRESSING CHOICES

Change any of the recommended dressings for one of your preference.

- Balsamic Vinaigrette
- Caesar Dressing
- Olive Oil and Vinegar
- Ranch Dressing
- Italian Dressing



TWO
PARROTS
RESTAURANT



VEGAN & VEGETARIAN

HUMMUS HARMONY • \$9

Delectable hummus, with a drizzle of fragrant olive oil, creamy chickpeas, and served with freshly baked bread.

TOSTONES TANGO • \$8

Crispy flattened plantains served alongside creamy guacamole, pico de gallo, and mashed beans.

GREEN GODDESS WRAP • \$10

Grilled vegetables, protein-packed quinoa, creamy avocado, and French fries, all wrapped in a soft tortilla.

ROASTED VEGETABLE TIAN • \$11

A medley of roasted seasonal vegetables, accented with homemade chimichurri, and served with freshly baked bread.

PASTA PRIMAVERA • \$11

Spaghetti with a colorful array of sautéed vegetables, aromatic garlic, and fragrant herbs.



TWO
PARROTS
RESTAURANT



PASTA



AMORE DI SALMONE FETTUCCINE • \$23

Fettuccine pasta, fresh salmon, served in a white wine and cream sauce, accented with caramelized onions and a sprinkle of cheese.

SIZZLING SHRIMP SCAMPI • \$19

Al dente Fettuccine with shrimp, sautéed onions, and a blend of red or white sauce, enriched with cream and fragrant herbs.

SEASIDE TREASURE LINGUINE • \$18

Linguine pasta, featuring a medley of fresh fish, mussels, shrimp, and crab, in a light cream and wine sauce.

POMODORO PASSION • \$14

Perfectly cooked Linguine, covered in a luscious tomato sauce bursting with the sweetness of vine-ripened tomatoes, infused with fresh basil, and garlic.

BELLA ITALIA BOLOGNESE • \$16

Spaghetti, smothered in a rich and savory slow-cooked meat sauce.

PESTO POLLO FANTASIA • \$14

Spaghetti tossed in fresh pesto, complemented by tender sautéed chicken, almonds, and a drizzle of olive oil.

FIERY FUSION PASTA ARRABIATA • \$11

Penne pasta, dances in a robust tomato sauce infused with onions, garlic, paprika, aromatic basil and crushed red pepper.

CHOOSE YOUR PASTA

Elevate your pasta experience by selecting your preferred pasta: Fettuccine, Spaghetti, Penne, Linguine, or Vegan pasta
All of the pastas are accompanied by fresh garlic bread.



TWO
PARROTS
RESTAURANT



FROM THE SEA

TUNA AL SOLE • \$22

Fresh, meaty tuna grilled to perfection, drizzled with a house vinaigrette.

MARALA SALMON • \$37

Grilled salmon crowned in a shrimp sauce enriched with fresh dill.

MAHI MAHI FLAMBE • \$19

Delicate and flaky fish fillet with a reduction of zesty orange, aromatic herbs, and caramelized plantains.

LUXE LOBSTER TAILS • \$31

Grilled lobster tails, cooked in a garlic and butter sauce.

JUMBO DEL MAR SHRIMP • \$27

Jumbo shrimp, bathed in a garlic and butter sauce.

CHAR-GRILLED OCTOPUS • \$31

Tender and flavorful grilled octopus, accompanied by a garlic butter sauce, white wine, and aromatic herbs.

MAIN COURSE ACCOMPANIMENTS (CHOOSE TWO)

Elevate your dining experience by pairing your main course with two delectable sides:

Mashed potatoes, sautéed vegetables, sautéed potatoes, crisp salad, perfectly seasoned French fries, or aromatic rice.



TWO
PARROTS
RESTAURANT



FROM THE GRILL

BBQ GLAZED RIBS • \$25

BBQ ribs, slow-cooked to perfection and glazed with our homemade BBQ sauce.

PRIME CUT RIBEYE • \$38

Grilled ribeye, served with our signature chimichurri sauce.

FIORENTINA CHICKEN • \$19

Tender chicken bathed in a velvety spinach and cheese sauce.

SURF AND TURF • \$35

Enjoy our combination of beef tenderloin and shrimp.

MUSHROOM TENDERLOIN • \$28

Beef tenderloin with a mushroom cream sauce, house wine, and sautéed onions.

MILANESE BEEF • \$25

Italian-inspired beef served alongside creamy risotto and fresh vegetables.

MAIN COURSE ACCOMPANIMENTS (CHOOSE TWO)

Elevate your dining experience by pairing your main course with two delectable sides:

Mashed potatoes, sautéed vegetables, sautéed potatoes, crisp salad, perfectly seasoned French fries, or aromatic rice.



TWO
PARROTS
RESTAURANT



BURGERS

MAHI MAHI BURGER • \$14

Breaded fish fillet, crisp lettuce, juicy tomato, and our signature tartar sauce, served on a freshly baked bun.

MARALA HOUSE BURGER • \$16

Succulent beef patty, topped with caramelized onions, savory bacon, fresh lettuce, ripe tomato, and creamy avocado, all served on a soft artisanal bun.

FLAME-GRILLED CHEESEBURGER • \$12

Juicy beef patty, crowned with American cheese, fresh lettuce, ripe tomatoes, and nestled between a soft artisanal bun.

ITALIAN CHICKEN BURGER • \$14

Grilled chicken burger, topped with fresh Mozzarella, ripe tomato, and fragrant basil, all served on a freshly baked bun.

NOURISH & FLOURISH BURGER • \$11

Grilled eggplant, zucchini, mushrooms, spinach, crisp lettuce, juicy tomato, served on a freshly baked bun.

* All burgers are accompanied with a generous portion of french fries, cooked to perfection for a truly indulgent experience.



TWO
PARROTS
RESTAURANT



KIDS MENU

KID'S BURGER • \$9

A perfectly sized beef patty topped with American cheese, served alongside golden French fries.

CHICKEN NUGGETS • \$8

Breaded chicken nuggets, served with a side of golden French fries.

MACARONI AND CHEESE • \$7

Macaroni coated in creamy mozzarella and butter sauce.

PASTA IN TOMATO SAUCE • \$6

Spaghetti tossed in our homemade tomato sauce.

FRENCH FRIES • \$6

Golden French fries accompanied by a homemade dipping sauce.

Desserts

VELVET CHOCOLATE MOUSSE • \$10

Chocolate mousse, topped with a generous dollop of whipped cream and a scattering of fresh strawberries.

ISLAND COCONUT FLAN • \$9

Homemade creamy coconut flan topped with a sweet caramel drizzle.

CREPES FLAMBÉ • \$11

Flambéed crepes, served with fruits and a scoop of creamy vanilla ice cream.

MARALA ICE CREAM • \$7

A combination of smooth and creamy vanilla ice cream with a medley of fresh fruits, a drizzle of chocolate sauce, and a crown of whipped cream.



COLD BEVERAGES



NATURAL FRUIT SMOOTHIES

WATER 1 FRUIT • \$4 WATER 2 FRUITS • \$5
MILK 1 FRUIT • \$6 MILK 2 FRUITS • \$7

FRUIT SELECTION

Strawberries, Pineapple, Watermelon, Melon, Mango, Banana, Papaya, Blueberries, Blackberries, Passion Fruit, Seasonal Fruit.

LEMONADES • \$4

Original, Peppermint, Peppermint Pineapple, Ginger Honey

FRESH SQUEEZED ORANGE JUICE • \$4

HOMEMADE ITALIAN SODAS • \$4

Wildberry, Mandarin, Raspberry, Watermelon, Strawberry, Kiwi

SODAS • \$3

Coca Cola, Coca Cola Zero, Ginger Ale, Sprite, 7up, Fanta Naranja, Fanta Colita, Fanta Uva, San Pellegrino Sparkling Water

ICED COFFEE • \$4

Americano, Cappuccino, Mochaccino, Café con Leche

ICE CREAM MILKSHAKE • \$7

Vanilla, Chocolate

HOT BEVERAGES

COFFEE

Espresso ————— \$3
Americano ————— \$4
Cappuccino ————— \$4
Mochaccino ————— \$4
Café con Leche — \$4
Latte ————— \$4
Machiato ————— \$4

TEA • \$3

Black Tea
Green Tea
Cinnamon
Lemon
Orange Ginger
Red Fruits
Tutti Frutti

HOT CHOCOLATE W/ MARSHMALLOWS • \$5



TWO
PARROTS
RESTAURANT





TWO PARROTS

R E S T A U R A N T



Welcome to **TWO PARROTS RESTAURANT**, where the flavors of Italy and the natural beauty of Costa Rica come together in perfect harmony. Nestled in the heart of Central Pacific Costa Rica, our restaurant is a culinary oasis that invites you to savor the best of both worlds. With a fusion of authentic Italian recipes and locally sourced ingredients, our menu offers a unique dining experience that celebrates the rich cultural diversity of this vibrant country. From our homemade pasta dishes to fresh seafood and grilled meats, each bite at Two Parrots is a symphony of flavors that will transport your taste buds on a delicious journey. We invite you to join us in this culinary adventure and make memories that will linger long after your meal is over. Thank you for choosing Two Parrots Restaurant, where every dish is a passport to culinary bliss.



www.maralahotel.com
+506 4080-5060

