

Bienvenidos a la Caballo Negro and the Lucky Bug Gallery

All of our meals are prepared fresh with organic ingredients chosen at the peak of their taste and flavor.

While waiting for one of Caballo Negro's signature dishes please feel free to explore our gallery where you will find a collection of treasures by local artisans, expatriate artists and our own creations inspired by our love for Costa Rica and its many wonders.

☘ Salads ☘

All our salads are made with organically grown greens and vegetables and are served with your choice of Blue Cheese, Honey Mustard or Balsamic Vinegar & Oil. All salad dressings are Caballo Negro's own recipes and are made on the premises.

House Mixed Greens	\$2.95
A freshly tossed blend of mesclun mix and vegetables	
A larger serving of the same	\$5.50
Curried Chicken Breast Salad	\$7.95
Our fresh mesclun mix topped with pieces of seared curried chicken breast with seasonal vegetables	
Caesar Salad	\$5.95
Fresh crisp chopped romaine lettuce, homemade croutons and our special Caesar salad dressing	
With chicken, add \$2.00	

13% Tax and 10% Service Fees are Not Included

☞ Vegetarian Delights ☜

Gardenburger	\$7.95
Grilled and served "steak style" with Potatoes Monica and a small garden salad	
Overstuffed Potato	\$4.95
An extra-large potato filled to bursting with vegetables and mozzarella cheese	
"The" Vegetarian Lasagna	\$8.95
A reason for going vegetarian! A mix of mozzarella, ricotta and parmesan cheeses skillfully blended with a rustic red sauce and overstuffed with seasonal vegetables. Served with a petite salad.	
Brown Rice with Sautéed Vegetables	\$5.95
Organic brown rice sautéed with seasonal vegetables and served with a savory vegetable sauce	
Eggplant Parmesan with Pasta	\$7.95
Eggplant prepared to perfection in extra virgin olive oil, served over penne pasta and smothered in our homemade vegetable marinara sauce and parmesan cheese.	
Nuts for Pasta	\$6.95
Pesto Costa Rican style. A rich blend of locally grown organic macadamia nuts, with cilantro and extra virgin olive oil. Pura Vida!	

☛ Specialties ☛

Zigeuner Schnitzel

\$10.95

Your choice of chicken or pork breaded and served in a spicy blend of fresh grilled peppers and onions with homemade spatzle and red cabbage

Jager Schitzel

\$10.95

Your choice of chicken or pork braised and infused with a creamy mushroom and red burgundy sauce, Served with homemade spatzle and red cabbage.

Organic Grilled Chicken Breast

\$9.95

A breaded organic chicken breast seared to perfection and served with brown rice, a fresh vegetable medley and a zesty sauce.

Chicken Cordon Bleu

\$10.95

A hand breaded, butterflied filet overfilled with ham, cheese and spices. Served with brown rice, a fresh vegetable medley and a zesty sauce.

Fish of the Day

\$9.95

Fresh as the moment it was caught! Fish filet breaded and topped with fresh garlic and lemon slices. Served with Potatoes Monica and a fresh vegetable medley.

Bratwurst

\$7.95

German-style sausage served with mashed potatoes and homemade sauerkraut.

☞ Sandwiches ☜

BLT \$4.95

The All-American favorite! Rashers of crisp bacon served on toasted French bread or homemade whole wheat bread with lettuce and tomato.

Gardenburger \$5.95

Grilled Gardenburger served on toasted French bread or homemade whole wheat bread with tomato, lettuce and fresh pineapple garnish. With cheese, add \$.50.

Grilled Ham & Cheese \$4.95

Served on grilled white bread or homemade whole wheat bread with fresh pineapple garnish.

☞ Beverages ☜

Soda	\$1.50
Bottled Water	\$1.50
Natural Fruit	\$1.80
Tea	\$1.00
Coffee	\$1.25
Espresso	\$1.25
Cappuccino	\$2.00
Café Latte	\$2.00

<u>18 and Over</u>	
Local Beers Subject to	
Availability: Imperial,	
Bavaria, Pilsen	
<u>Wine</u>	
Bottle	\$12.00
Glass	\$3.95

☞ Desserts ☜

Chocolate Brownie	\$2.95
Macadamia Nut Pie	\$2.95
Black Forest Cake	\$2.95
Tropical Lemon Cake	\$2.95

Other desserts depending upon availability – Please ask your Server