



TREECASA

NICARAGUA

With a garden steps away from our restaurant
farm-to-table has never been so fresh.

And at our poolside bar, the beverage program courses
from fresh-made smoothies in the morning to classic
cocktails with a tropical twist in the evenings.

[English Menu](#)

APPETIZERS

CEVICHE TREECASA

Raw, locally-caught seafood in a house citrus marinade with avocado, red onion and fresh herbs.
Served with mixed chips.

Fish **gf df nf sf**
Shrimp **gf df nf sf**
Mixt (fish, shrimp) **nf df sf**

MIXED CROQUETTES SAMPLER

A trio of crispy shrimp, fish and chicken croquettes.
Served with jalapeño cilantro and chipotle chile sauces. **nf sf**

BURGER TRILOGY: VEGAN SLIDERS

One of each: bean, lentil & chickpea sliders.
House hamburger bun of different flavors (beet, spinach and turmeric),
with lettuce, tomato and condiments **vg**

EMPANADAS DE PLATANOS MADURO

Mashed ripe plantains form crispy pockets filled with chicken, beef & cheese.
Served with jalapeño cilantro sauce and fresh pico de gallo. **gf nf ef sf**

gf: gluten free / nf: nuts free / df: dairy free / ef: egg free
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15% taxes is not included | 10% service charge will apply

COCONUT SHRIMP

Creaded shrimp with coconut and panko. Served with chipotle sauce,
carrot sautéed in butter or zucchini sautéed in butter
with herbs and white wine. **nf sf df**

MEDITERRANEAN PLATE

A light and flavorful spread of falafel, hummus, tzatziki,
Greek salad, warm house-baked pita bread. **nf sf**

VEGETABLE CEVICH

Raw vegetables marinated in citrus & peruvian spices, with hearts of palm,
ginger, roasted onion & sweet potato, quinoa and beans.
Served with house-baked chips. **vg**

BUTTERNUT SQUASH SOUP

A rich pumpkin and squash soup simmered with garden vegetables,
fresh herbs and spices. **vg ve gf nf nf df sf**

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SALADS

TREECASA HOUSE SALA

Fresh from our garden. Mixed baby lettuces, microgreens, cherry tomatoes and fresh vegetables. **nf ef ve df vg**

CHOOSE YOUR DRESSING: Passion fruit, Chimichurri, Dragon fruit, or Balsamic/Olive Oil
df ef gf nf

- + Grilled steak
- + Grilled chicken
- + Shrimp

THAI STYLE PAPAYA SALAD

Crispy, shredded green papaya from our garden tossed with a spicy peanut and citrus dressing on a bed of fettuccine rice noodles. **vg *Contains nuts**

- + Shrimp

ROASTED BEET SALAD

Mixed baby greens from our garden, feta cheese, roasted red beets and candied walnuts with a dressing of lemon and fresh herbs. **ve *Contains nuts**

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SANDWICHES & BOWLS

JACKFRUIT SHAWARMA

Warm homemade pita bread stuffed with jackfruit falafel, onions, mushrooms, bell peppers & tomatoes, white wine sauce.
Side of crudite & vegan cheese dipping sauce. **vg, *contains gluten**

TREECASA BUDDHA BOWL

Steamed quinoa, white beans, garden greens, avocado, spicy candied cashews, roasted beets, butternut squash and falafel dressed with a citrus vinaigrette.
vg, *contains sugar and nuts

RIBEYE BURGER

7oz grilled ground ribeye beef patty, homemade bun, caramelized onion, bacon, cheddar cheese, pickles, tomato, lettuce.
Served with fried potatoes. **sf**

BLACKENED MAHI MAHI SANDWICH

Fresh, locally-caught, Cajun spiced and grilled Mahi Mahi on house-baked ciabatta bread with lettuce, tomato, avocado and chipotle dressing.
Served with peasant potatoes with curry dressing. **ef df nf**

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PASTAS AND MAINS

CASHEW RICOTTA VEGETABLE LASAGNE

Layers of roasted zucchini and tomato, vegan almond cheese, fresh basil and our zesty garden tomato sauce infused with rosemary and garlic.
Served with focacia. **vg. *Contains gluten**

FETTUCCINE GORGONZOLA

Fettuccine nestled in a shallot, blue cheese cream sauce with fresh herbs.
Served with focacia. **ef nf**

+ Shrimp
+ Chicken

FETTUCCINE CON FRUTTO DI MARE

Seafood lovers' fettuccine with a saute of fresh shrimp, lobster and fish in a garlic, white wine parmesan sauce. Served with our house focaccia. **ef nf**

TEX-MEX SURF & TURF FAJITAS

Strips of beef and shrimp sauteed in zesty pomodoro sauce.
Flour tortilla with chipotle chili, guacamole, pico de gallo and charro beans. **df sf ef**

CHICKEN MEDALLIONS

Sauteed medallions of chicken rolled with spinach & gorgonzola cheese and simmered in a bacon sauce.
Served with green beans, garden salad and mashed potatoes. **sf**

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SMOKED AND GRILLED

PAPAYA GLAZED SMOKED PORK RIBS

Smoked and grilled pork ribs brushed with a sweet papaya glaze.
Served with fresh salad of garden greens, baked potato and mixed chips. **sg**

PORK TENDERLOIN ON THE GRILL

8 oz of traditional pork tenderloin grilled to perfection.
Served with wedges and roasted potatoes, avocado,
sauteed kale, cherry tomatoes and red fruits sauce. **sf gf ef**

CHICKEN & VEGETABLE SKEWERS

**BEEF
PORK**

Two juicy brochettes of lime and cilantro marinated chicken,
nested between garden veggies sautéed.
Paired with fried plantains with cheese, frijoles,
pico de gallo and chimichurri. **gf nf df ef**

NEW YORK CHURRASCO

New York steak, chimichurri, sautéed vegetables,
white rice, tostones **or** french fries.

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SEAFOOD

BLACKENED MAHI MAHI WITH MANGO

Locally-caught Mahi Mahi dusted with Cajun spices and grilled.
Served with spicy mango salsa, sautéed vegetables and green garden salad.
gf ef nf df

CATCH OF THE DAY FISH FILLET

Fresh-caught local fish pan-seared and served with sides of sautéed vegetables, potato puree and salad of our garden greens. **sf**

Choice of shrimp sauce **or** almond sauce.

CRISPY FRIED WHOLE SNAPPER (2 LB)

Local Red Snapper kissed with a piquant Tipitapa sauce.
Served with rice, green garden salad and tostones **or** French fries. **nf ef df**

SOUTH COAST SEAFOOD STEW

Fresh, locally-caught fish, shrimp and lobster simmered in a rich seafood tomato herb broth with or without sweet cream.
Served with tostones and rice. **nf ef gf**

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PACIFIC LOBSTER TO YOUR TASTE FLORENTINE GRATIN

Fresh-caught Nicaraguan Pacific lobster served with mashed potatoes, green beans, sautéed vegetables and your choice of sauce **nf sf gf**

- Classic butter
- White wine, butter & garlic
- Diabla (spicy red sauce)
- Florentina (rich cream sauce)

SHRIMP TO TASTE

Served with mashed potatoes, sautéed vegetables and garden salad.
Prepared to your liking:

- Sautéed with garlic
- Sautéed a la diabla (spicy)
- Sautéed à la meunière (white wine, capers, butter)
- Breaded & deep fried
- Grilled shrimp (a la plancha)

NICA STYLE RICE WITH SHRIMP

A flavorful stir fry of shrimp, paprika, red onion, green olives, sweet pepper, celery and cherry tomatoes with white wine.
Served with plantains and a salad of our garden greens.

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DESSERTS

Ask about our dessert specials

LEMON MERINGUE TART

Lemon tart with a sablée dough base and creamy lemon filling topped with fresh meringue.

BROWNIES

ADD VANILLA ICE CREAM TO YOUR DESSERT

Warm chocolate brownie loaded with chocolate chips.

TRES LECHES

Classic vanilla sponge cake soaked with tres leches of condensed, evaporated & whole milk, topped with fresh meringue.

CHOCOLATE TRUFFLES

Ganache of Nicaraguan chocolate, butter and cream dusted in fine cocoa.

CARROT CAKE

Heavy sponge cake with a crunchy touch of walnuts and raisins.
Made with a carrot base with a creamy filling and caramelized carrot.

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SNICKERS - RAW VEGAN

Delectable 4-layer bar with cashew base, date caramel, nut crunch and vegan chocolate coating. **vg**

BROWNIE - RAW VEGAN

Nicaraguan chocolate and mixed seeds, organic cocoa, pecans, chia, virgin coconut oil. **gf sf vg**

COFFEE

AMERICANO

ESPRESSO

CAPUCCINO

ICE COFFEE

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SPIRITS / DRINKS

SCOTCH 1.5oz

GLENFIDDICH 12 Yr
JACK DANIELS N° 7
FIREBALL
J & B Blended
JOHNNIE WALKER Red
GRAN OLD PARR 12 Yr Blended
GLENFIDDICH 12 Yr Single Malt
JOHNNIE WALKER Black
GLENFIDDICH 18 Yr
JHONNY WALKER BLUE LABEL
MACALLAN 12 Single Malt

WHISKY / BRANDY 1.5oz

JACK DANIELS Sour Mash, US
GENTLEMAN JACK
FIREBALL Whisky, Canada
WILD TURKEY 101 Bourbon, US
GLENMORANGIE
JAMESON Irish Whisky
CHIVAS REGAL Scotland

VODKA 1.5oz

FINLANDIA Finland
STOLICHNAYA Russia
TITO'S US
KETEL ONE Holland
GREY GOOSE France

LIQUORS 1.5oz

FLOR DE CAÑA Coffee licor
BAILEY'S
FRANGELICO
KAHLUA
AMARETTO DISSARONO
APEROL
JÄGERMEISTER
SAMBUCA
COINTREAU
CAMPARI Aperitive
GRAND MARNIER

RUM

FLOR DE CAÑA 130 Aniversario (1 oz)
FLOR DE CAÑA 130 Aniversario (1.5 oz)
FLOR DE CAÑA 25 Yr (1.5 oz)
FLOR DE CAÑA 21 Yr (2 oz)
FLOR DE CAÑA 18 Yr (1.5 oz)
FLOR DE CAÑA 17 Yr (2 oz)
FLOR DE CAÑA 15 Yr (2 oz)
FLOR DE CAÑA 12 Yr (1.5 oz)
FLOR DE CAÑA 11 Yr (2 oz)
FLOR DE CAÑA 10 Yr (2 oz)
FLOR DE CAÑA Cristalino (1.5oz)
FLOR DE CAÑA 7 Yr Gran Reserva (1.5oz)
FLOR DE CAÑA 5 Yr Añejo Clásico (1.5oz)
FLOR DE CAÑA 4 Yr Extra lite (1.5oz)

GIN 1.5oz

GIN FACTORY
GORDON'S London Dry
BEEFEATER London Dry
HENDRICKS
BOMBAY SAPPHIRE London Dry
TANQUERAY London Dry
London Gin Blue (1.5 oz)
London Gin Sherry (1.5 oz)

TEQUILA 1.5oz

MILAGRO Silver
MILAGRO Single barrel añejo
MILAGRO Reposado
EL JIMADOR Blanco
EL JIMADOR Reposado
HERRADURA Plata
HERRADURA Reposado
MEZCAL
PATRON Silver
PATRON Añejo
PATRON Reposado
DON JULIO Silver
DON JULIO Añejo
DON JULIO Reposado
JOSE CUERVO Reposado

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