

MENÚ

EREMITA TAP ROOM



HORARIO
MARTES A VIERNES
 4:00PM - 12:00AM
SÁBADOS
 12:00PM - 12:00AM

STARTERS

TUNA TIRADITO \$7.900

Tuna marinated in tiger's milk, soy sauce, sesame oil, aioli, Peruvian chili, avocado, cucumber, and crispy onion.

ASIAN SALAD \$7.600

Mixed lettuce with soy-marinated tuna, sesame oil, tomato, cucumber, green olives and sesame seeds.

CAESAR SALAD \$5.200

Mixed lettuce with Caesar dressing, anchovies, bacon, cherry tomatoes, parmesan, and croutons.

POPCORN CHICKEN \$5.400

Popcorn chicken served with a sweet spicy sauce.

KIDS

Includes a beverage and fries.

CHICKEN FINGERS \$ 4.000

CHEESEBURGER \$ 5.500

TO SHARE

SPICY CASSEROLE \$7.900

Melted cheese casserole with shredded pork, grilled jalapeño, and crispy pork cracklings, and tortilla chips. It's a bit spicier than the previous one, but not over the top.

CHILAQUILES DIVORCIADOS \$7.900

Chilaquiles with pulled pork, crispy fried corn tortillas covered in green chili sauce, sour cream, red onion, and a perfectly runny golden yolk egg

CHICKEN FINGERS \$7.100

Breaded chicken strips and fries served with two sauces of your choice.

HOUSE FRIES \$4.100

Homemade fries with two sauces of your choice. We call them "house fries" because they're made from scratch, not frozen.

ONION RINGS \$4.100

Crispy onion rings served with your choice of sauce.

HERMIT HUMMUS \$5.500

Chickpea hummus with toasted pita bread, Arab sauce and our own zaatar. It sounds like any hummus, but it's much more than that!

TUMACA BREAD \$4.100

A Spaniard classic pub food. Bread with tomato, garlic, and olive oil. Simplicity goes well with any beer.

BURGERS

BLUE CHEESE BURGER ₡13.200

A blend of beef and pork patty with arugula, roasted tomatoes, blue cheese, toasted bacon, grilled mushrooms, onion rings and pickles.

DOUBLE SMASH ₡10.300

Double seared beef patty, cheddar cheese, house pickled cucumbers, red onion, chopped romaine lettuce and remoulade.

All our sandwiches are made with sourdough bread and served with fries and a sauce of your choice.

HERMIT BURGER ₡10.400

Beef patty with bacon, swiss cheese, fried onions, horseradish sauce and fresh cucumber.

CHEESE BURGER ₡9.000

Classics will be classics. Beef burger with cheddar cheese, pickles, fried onion, curry ketchup and Dijon mustard.

HERMIT FAVORITES

HERMIT RIBS ₡9.900

1/2 kilo of pork rib bathed in BBQ made with our star Beduino beer, Accompanied by crispy fried yucca and Cuban mojo.

BIRRIA TACOS ₡6.300

Shredded stewed meat-style tacos on crispy yellow corn tortillas with cheese, fresh onion, coriander, and beef broth. It tastes better when you lick the grease off your fingers. Otherwise, we have napkins for delicate people...

MEXICAN SOPE ₡6.200

Mexican Sope with a fried corn tortilla, layered with refried beans, succulent cochinita pibil, a mix of cheeses, sour cream, fresh cilantro, white onion, and to top it off, a side of green salsa.

HOUSE CHIFRIJO ₡5.800

A Costarrican flagship. Classic chifrijo with rice, tender beans, pico de gallo, pork, avocado and tortilla chips. There's not much to add here; it's just like your favorite chifrijo, but quite better.

AREPAS ₡4.900

Arepas with a choice of 3 fillings:

REINA PEPIADA: Filled with a mix of chicken, avocado, aioli, and cilantro.

LA PELUDA: Filled with our shredded beef cooked with Beduino beer and delicious cheddar cheese.

CHEESECHARRON: Filled with crispy pork belly, our melted cheese mix, and pico de gallo.

SANDWICHES

DOUBLE CUBAN PORK ₡10.300

Pulled pork sandwich with Cuban mojo, bacon, pickles, mustard and Swiss cheese. It looks and tastes like a Cuban sandwich when you add some funky rhythm!

SPICY CHICKEN ₡8.300

Fried chicken marinated in harissa with coleslaw, ranch sauce, pickles and grilled jalapeño. We could try to describe its flavor, but it's better to taste it.

GRILLED CHEESE ₡7.300

Cheese sandwich on brioche bread with crispy pork cracklings, aioli, harissa and pickled chayote.

LE VEGANNIER ₡6.600

Eggplant babaganoush, hummus, cucumber, fresh tomato, alfalfa sprouts, basil, harissa, and lemon dressing. The Hermit's favorite.

FALAFEL ERMITAÑO ₡6.600

Mediterranean style wrap filled with hummus, zaatar, lettuce, alfalfa, tomato, cucumber, pickled chayote, bell pepper and falafel with Greek yogurt dressing.

OUR SAUCES

AIOLI, TARTAR SAUCE, BBQ, HONEY MUSTARD, CURRY KETCHUP, REMOULADE, HARRISAA Y RANCH.

BEBIDAS

CERVEZAS

DE TEMPORADA .. \$3.850 - \$9.795

SERIE EREMITA

Revisar disponibilidad en pizarra con el signo de +

SERIE VERDE

Revisar disponibilidad en pizarra con el signo de +

LÍNEA REGULAR

ANACORETA	\$3.390 - \$8.650
DOÑA SEÑORA	\$3.280 - \$8.350
PICO E ZAPATO	\$3.280 - \$8.350
BEDUINO	\$3.280 - \$8.350
GANDUL	\$3.280 - \$8.350
¡UNA MÁS, POR FAVOR!	\$3.280 - \$8.350
EL NOTAS	\$3.280 - \$8.350
LOW CAL	\$2.250 - \$6.920

TRAGOS

TEQUILA DON JULIO REPOSADO	\$5.900
TEQUILA DON JULIO BLANCO	\$5.500
TEQUILA JOSÉ CUERVO C/O	\$3.000
GINEBRA HENDRICKS	\$5.100
GINEBRA TANQUERAY	\$3.950
GINEBRA GORDONS	\$3.950
WHISKY JOHNNIE W BLACK	\$4.900
WHISKY OLD PAR	\$4.900
WHISKY GLENFIDDICH	\$6.500
RON FLOR DE CAÑA 12 AÑOS	\$5.200
RON FLOR DE CAÑA 4 AÑOS	\$3.000
RON FLOR DE CAÑA EXTRA DRY	\$3.000
VODKA SMIRNOFF	\$2.750
VODKA ABSOLUT	\$3.000
CACIQUE	\$1.900

COCTELES

GIN TONIC ÁRANDANOS	MOJITO
GIN TONIC PEPINO	MOJITO FRESA
GIN TONIC FRESA	DAIQUIRÍ MANGO
TICO MULE	DAIQUIRÍ FRESA
MARGARITA	SANGRÍA

DINOS

CONSULTE POR NUESTRO VINO DEL MES.....	
COPA PINOT GRIGIO DELLE VENEZIE	\$5.200
COPA ROJO GARNACHA	\$5.200
BOTELLA PINOT GRIGIO DELLE VENEZIE	\$16.900
BOTELLA ROJO GARNACHA	\$14.900

GASEOSAS

COCA COLA	GINGER ALE
COCA COLA LIGHT	FRESCA
COCA COLA ZERO	SPRITE

OTRAS BEBIDAS

SUPERONDA	\$1.800
CHAI CALM	
FOREST FOCUS	
ORANGE BREAK	
TROPICAL WAVES	
KOMBUCHA	\$2.500
PURPLE RAIN	
BOHO	
ISLAND ROOTS	

MENÚ CÓCTELES

SINALOA SUNSET..... \$5.000

TEQUILA - GRANADINA
CARRETA NARANJA
TABASCO - SUPERONDA ORANGE BREAK



CHAI SUNRISE \$4.800

AGUARDIENTE - LICOR DE MENTA
GRANADINA - SUPERONDA CHAI CALM

LOST IN THE WOODS \$5.600

TEQUILA - TRIPLE SEC
JUGO DE LIMÓN - ALMIBAR
SUPERONDA FOREST FOCUS
ENEBRO Y CAPULLITOS DE ROSA



ANESTESIA \$4.500

VODKA - RON CLARO
BLUE CURACAO - TEQUILA
TRIPLE SEC - JUGO DE NARANJA
SUPERONDA TROPICAL WAVES



ORANGE SPRITZ \$4.800

APEROL - TRIPLE SEC
SUPERONDA ORANGE BREAK



PORNO DELIGHT \$6.900

HPNOTIQ - CREMA DE COCO
BLUE CURACAO
SUPERONDA TROPICAL WAVES
CRUSTA DE COCO



HIPSTER MOJITO..... \$4.800

FLOR DE CAÑA EXTRA DRY
BLUE CURACAO - JUGO DE LIMÓN
ALMIBAR - HIERBABUENA
SUPERONDA TROPICAL WAVES

BLOODYLOVE \$4.500

TEQUILA - PIÑA
LIMÓN - GRANADINA
SUPERONDA ORANGE BREAK
CRUSTA DE AZUCAR



COSMONAUTA \$4.500

VODKA - ARANDANOS
GRANADINA
SUPERONDA FOREST FOCUS

SUPERONDA®