



TREECASA

NICARAGUA

RESTAURANT MENU



BREAKFAST

gf nf ef sf

NICA TRADICIONAL BREAKFAST

gf ef ve

GRANOLA & FRESH FRUIT BOWL

gf df ef vg

CHIA BOWL

ve

PANCAKES OR WAFFLES

gf nf sf ve

HERBS & PARMESAN OMELETTE

gf nf sf

BACON & CHEDDAR OMELETTE

gf sf ve

CHEESE & MUSHROOMS OMELETTE

gf sf ve

BENEDICT EGGS WITH ANNATO HOLLANDAISE

nf sf

RANCHEROS TOAST

nf sf

BREAKFAST PHILLY SANDWICH

EXTRAS

Egg / Feta Cheese / Goat Cheese
Cheddar Cheese / Ranchero Sauce
Pico de gallo Roasted potatoes / Homemade bread

SIDE DISH

Avocado / Sausage / Bacon / Seasonal fruits

COFFEE

**AMERICAN
ESPRESSO
CAPUCCINO
ICE COFFEE**

*gf – gluten free, df – dairy free, nf – nuts free, ef – egg free
sf – sugar free, ve – vegetarian, vg – vegan*

15% tax is not included | 10% Service fee will be charged

APPETIZERS

nf sf **MIXED CROQUETTES**

gf nf ef sf **NO MASA EMPANADA**

df nf **BREADED FISH**

gf df nf sf **FISH & SHRIMP AVOCADO CEVICHE**

gf nf ef sf **MEDITERRANEAN PLATTER**

vg **BURGER TRILOGY**

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TREECASA ESSENTIALS

TREE CASA SALAD
+ Beef or chicken

gf df sf **SPINACH DUMPLINGS**

gf sf **RIBEYE BURGER**

nf sf **COCONUT SHRIMP**

gf nf df ef **CHICKEN SKEWERS WITH VEGETABLES**
MEAT OR PORK

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SMOKE & GRILL

gf nf ef sf **GRILLED ASADO DE TIRA**

gf **NICA CHURRASCO**

nf df ef **PAPAYA PORK RIBS**

GRILLED LAMB RACK

EXTRAS

Cilantro Jalapeño Sauce / Chipotle Sauce / Garlic Alioli

SIDE DISH

White Rice / Mashed Potatoes / Malanga puree
Yuca Puree / Mixed Chips / Grilled vegetables

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SEAFOOD

sg sn sa

FISH FILET WITH SHRIMP SAUCE

sn sa

WHOLE FISH (1 lb)

sn sa

SHRIMP

sg sn sa

BUTTER POACHED LOBSTER

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SCOTCH

J & B Blended
JOHNNIE WALKER Red
GRAN OLD PARR 12 Yr Blended
GLENFIDDICH 12 Yr Single Malt
JOHNNIE WALKER Black
MACALLAN 12 Single Malt

WHISKY & BRANDY

CROWN ROYAL Canadian Whisky
FIREBALL Whisky, Canada
JACK DANIELS Sour Mash, US
WILD TURKEY 101 Bourbon, US
JAMESON Irish Whisky
BULLEIT Bourbon, US
BULLEIT Rye, US
BUFFALO TRACE Bourbon, US
HENNESSEY VS Cognac, France
NOAH'S Bourbon Kentucky, US
CHIVAS REGAL Scotland
ARMORIK Single Malt Whisky, France
SONOMA BROS. Rye, US
WHISTLE PIG Rye, US
HIBIKI «Japanese Harmony»

LIQUEURS

BAILEY'S Liqueur
FLOR DE CAÑA CAFÉ Liqueur
FRANGELICA Liqueur
KAHLUA Liqueur
AMARETTO DISSARONO Liqueur
APEROL Liqueur
JÄGERMEISTER Liqueur
SAMBUCA Liqueur
COINTREAU Liqueur
CAMPARI Aperitivo
BENEDICTINE Liqueur
GRAND MARNIER Liqueur
LUXARDO MARISCHINO Liqueur

RUM

BACARDI Carta Blanca, Puerto Rico
MALIBU Barbados
FLOR DE CAÑA Extra lite
FLOR DE CAÑA Añejo Clásico
FLOR DE CAÑA Gran Reserva
FLOR DE CAÑA Centenario 12
FLOR DE CAÑA Centenario 18
FLOR DE CAÑA Centenario 25

VODKA

SMIRNOFF Russia
FINLANDIA Finland
STOLICHNAYA Russia
TITO'S US
KETEL ONE Holland
ABSOLUTE Sweden
GREY GOOSE France
SKY

GIN

GORDON'S London Dry
BEEFEATER London Dry
BOMBAY SAPPHIRE London Dry
TANQUERAY London Dry

TEQUILA

EL JIMADOUR Blanco
EL JIMADOUR Reposado
MEZCAL
HERRADURA Plata
HERRADURA Reposado
PATRON Silver
PATRON Añejo
PATRON Reposado
DON JULIO Silver
DON JULIO Reposado
DON JULIO Añejo
JOSE CUERVO Reposado

“SHAKEN” COCKTAILS

TREECASA MACUA

POINT BREAK

ALMOST PARADISE

NICA HURRICANE

LIME IN THE COCONUT

SPICY ‘RITA

*All our cocktails were created & curated by
our friends from Brooklyn, New York,
Lucey’s Lounge, one of New York’s highly
acclaimed cocktails bars.
Owners Henry Lopez & Darren Lucey*

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“STIRRED” CLASSIC COCKTAILS

OLD FASHIONED

AGED NEGRONI

“SHAKEN” COCKTAILS

PURPLE RAIN

THE RUM CRUSTA

SPRESSO MARTINI

PENICILINA

Our ice and water are purified.

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JUICES

JUICE OF THE DAY

TREE CASA SUPER JUICE

SMOOTHIES

GREEN SMOOTHIE

GINGER

GRACELAND

TREECASA TROPICAL

OTHERS

BLOODY MARY TREECASA

MICHELADA

Mango, Original or Traditional

15% tax is not included | 10% Service fee will be charged

DRINKS

ALE BEERS

19 dias
La Lola
Lado Oscuro

LAGERS +

Toña, Toña Light
Victoria, Victoria Frost
Premium
Corona
Smirnoff Ice
Heineken
Miller

SODAS

Coca Cola
Fanta Naranja / Roja
Fresca
Ginger Ale
Coca Cola Zero / Light
7 UP
Sprite
ENSA / Simple soda

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WHITE WINE

HOUSE WHITE WINE

CHENET CHARDONNAY VIOGNIER

Aroma de orejones, vainilla y pan de jengibre

TORRES VERDEO

Frutas Tropicales cítricas y un toque de hinojo

CHARDONNAY MATUA SAUVIGNON BLANC

Frutas Tropicales y cítricos con notas herbáceas

MENAGE A TROIS PINOT GRIGIO

Vívidos sabores de frutas equilibradas por una deliciosa acidez

ROSE WINE

CALVET ROSE D ANJOU

Aromas a fresas maduras mantequilla de avellana con matices de menta.

RED WINE

HOUSE RED WINE

TORRES SANGRE DE TORO

ALTANZA CAPITOSO Rioja

LUIGI BOSCA MALBEC DOC

19 CRIMES RED BLEND

JP CHENET MERLOT CABERNET

IBARIS CABERNET SAUVIGNON

SPARKLING

MÉNAGE Á TROIS PROSECCO

CHAMPAGNE MOET & SHANDON

DESSERT

MOUSSE DE FRUTA DE LA PASION

MOUSSE DE CHOCOLATE

BROWNIES

CHOCOLATE TRUFFLE

LEMON TART MERINGUE

CALALA BRULEE PIE

TRES LECHEs

TOCINO DEL CIELO

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COFFEE

AMERICAN

ESPRESSO

CAPUCCINO

ICE COFFEE

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