



zer *comida del alma*



Ser restaurante

Step into a world where the art of cooking transcends the ordinary and touches the very essence of your being.

SOUL, HEART & BEING: At Ser, we believe that food is not just sustenance for the body, but a symphony that resonates with the soul. Our plant-based restaurant is more than just a place to dine; it's a journey to discover the profound connection between what you eat and how you perceive the world around you.

KEY ICONS:

regarding allergies

CONTAINS SOY



GLUTEN FRIENDLY



CONTAINS NUTS



SPICY FOOD



zer *comida del alma*

LUNCH

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PLANT BASED FOOD

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DINNER

Lunch menu

APPETIZERS

TACOS:

Green plantain

€3,182

shredded green plantain in a slightly sweet and spicy sauce, fried tortilla, mozzarella, sriracha mayonnaise, avocado, pickled red cabbage, chives, and fresh mint - Asian-style chimichurri sauce with herbs and jalapeño sauce.



Juicy oysters

€2,637

fried oyster mushrooms, guacamole, pickled red onions. - Smoky chipotle pepper sauce.



White beans

€2,944

refried white beans in barbecue sauce, fried tortilla, mozzarella - Roasted jalapeño and pineapple sauce.



EMPANADA DUO

Shiitake

€4,546

mushroom pecan, and roasted bell pepper tomato paste pâté.



Lentils

€4,546

in smoky tomato cream with walnuts, and "mozzarella".



*Accompanied by two dipping sauces:
Marinara with pasilla pepper sauce and Asian herby chimichurri sauce.*

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lunch menu

APPETIZERS

MORE:

- Pear Eggplant Gratin** ₡7,500
grilled slices of eggplant and pear, fresh mint, sunflower and black sesame seeds, served with coconut yogurt dressing infused with mint - side of sourdough bread. 
**ask for gluten-friendly availability*
- Juicy Oysters** ₡6,819
marinated fried oysters served with a choice of chipotle sauce and/or cilantro aioli.  
- Pejibaye and Hearts of Palm Ceviche** ₡5,910
pejibaye, hearts of palm, and avocado in a coconut cream, flavored with orange, lime, and curry 
- Served with crispy fried yuca strips.
- Portobello Miso Carpaccio** ₡8,182
thinly sliced portobello mushrooms marinated for 24 hours in miso dressing, topped with sunflower seeds, arugula.  
- Served with sourdough bread.
**ask for gluten-friendly availability.*

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• THESE PRICES DO NOT INCLUDE 10% SERVICE TAX •

lunch menu

MAIN COURSES

Tofrijo

€7,273

basmati rice, seasoned red beans, pico de gallo, fried tofu, avocado, topped with a basil, parsley, and cashew pesto.



Tempura Pockets

€6,137

rice paper pockets filled with sushi rice, Chinese and red cabbage, carrot, seaweed, ginger, and sesame seeds; served over Asian-style herby ginger jalapeño chimichurri. - Accompanied by miso | soy | lemon dressing.



Pad Thai

€8,410

*soba, carrot and zucchini noodles, chives, ginger, sweet chili, red cabbage, and white mushrooms, served on a bed of Swiss chard, dressed in tamarind and soy sauce. Topped with watercress, toasted peanuts, black and white sesame seeds - side of creamy peanut sauce. *gluten-friendly option*



Asian Carbonara

€12,910

*fettuccini in a creamy almond tofu sauce, edamame, portobello and white mushrooms, garnished with arugula, red chili flakes (optional), and crispy smoked thin slices of carrot. *gluten-friendly option.*



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lunch menu

MAIN COURSES

Portobello Sandwich

₺8,637

tempura miso portobello mushrooms, arugula, and guacamole, served with pasilla pepper marinara sauce. Choice of side: crispy fries or house salad (arugula, caramelized onions, pumpkin seeds, and passion fruit dressing).



Zuchini and Carrot Fritters

₺7,046

*zucchini and carrot patties, served on a creamy mint, tahini, lime and white bean base.
- Accompanied by basil and parsley cashew pesto.*



Porcini Risotto

₺11,773

creamy white mushroom and porcini risotto with caramelized onions, sautéed chives, toasted sunflower seeds, shredded pejibaye - topped with a toasted mozzarella crust.



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lunch menu

SALADS

Asian

€10,682

*arugula, mint, golden sautéed mushroom mix, cucumber, chives, seaweed, avocado, edamame, marinated and roasted sushi rice, shiitake pecan crumble.
- Tamarind soy dressing.*



Citrus

€8,637

*massaged kale mix, butter beans in a cilantro basil mint sauce, toasted hazelnuts, cacao nibs & fried yuca chips.
- Passion fruit dressing.*



DESSERTS

Cocoa and Cream Tartufo

€6,137

velvety cocoa and cream tartufo, filled with cashew butter and drizzled with caramelized miso.



Chocolate Tart

€6,364

(cold) dark chocolate tart with a base of almond, coconut, and cocoa crust, topped with coconut yogurt and passion fruit sauce.



Chocolate Panna Cota

€6,819

paired with pistachio and banana ice cream.



Coconut Tart

€6,591

*(raw) soft rich coconut tart with dried cranberry cashew.
- Based crust, topped with blueberry sauce.*



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