



Grab & Go Lunch at Muzza (Monday – Friday, 11am to 2pm)
Almuerzo para llevar en Muzza (de lunes a viernes, de 11 a.m. a 2 p.m.)

PANINIS & SUBS

Caprese*

Fresh ciabatta bread, buffalo mozzarella, tomato, basil, pesto sauce, balsamic glaze

Trilogia*

Fresh ciabatta bread, salami, pepperoni, capicola, mozzarella, provolone, tomato, lettuce, onion, cucumber

Spicy Picante Gorgonzola*

Fresh ciabatta bread, spicy spianata, tomato, arugula, gorgonzola sauce

Pollo Pesto (Chicken Pesto)

Fresh ciabatta bread, grilled chicken breast, pesto sauce, mozzarella, tomatoes, arugula

Burrata & Prosciutto

Fresh ciabatta bread, Burrata cheese, prosciutto, cherry tomatoes, basil, balsamic glaze

Veggie*

Fresh ciabatta bread, pomodoro sauce, sauteed eggplant, tomato, avocado, feta cheese

Tico*

Fresh ciabatta bread, shredded beef, mozzarella, provolone, tomato, lettuce, onion, ketchup, mayo, mustard

Prosciutto & Arugula

Fresh ciabatta bread, prosciutto, arugula, buffalo mozzarella, balsamic glaze

Pollo Milanese

Fresh ciabatta bread, breaded chicken cutlet (milanese-style), mozzarella, tomatoes, arugula, lemon aioli

Housemade Meatball Sub

Fresh ciabatta bread, housemade meatballs, mozzarella, marinara sauce

PANINIS Y SUBS

Caprese*

Pan ciabatta fresco, mozzarella de búfala, tomate, albahaca, salsa pesto, glaseado balsámico

Trilogia*

Pan ciabatta fresco, salami, pepperoni, capicola, mozzarella, provolone, tomate, lechuga, cebolla, pepino

Picante Gorgonzola*

Pan ciabatta fresco, spianata picante, tomate, rúcula, salsa gorgonzola

Pollo Pesto

Pan ciabatta fresco, pechuga de pollo a la parrilla, salsa pesto, mozzarella, tomates, rúcula

Burrata & Prosciutto

Pan ciabatta fresco, queso burrata, prosciutto, tomates cherry, albahaca, glaseado balsámico

Veggie*

Pan ciabatta fresco, salsa pomodoro, berenjena salteada, tomate, aguacate, queso feta

Tico*

Pan ciabatta fresco, carne mechada, mozzarella, provolone, tomate, lechuga, cebolla, ketchup, mayonesa, mostaza

Prosciutto & Rúcula

Pan ciabatta fresco, prosciutto, rúcula, mozzarella de búfala, glaseado balsámico

Pollo Milanese

Pan ciabatta fresco, milanese de pollo (Estilo milanese), mozzarella, tomates, rúcula, aioli de limón

Sándwich de Albóndigas Caseras

Pan ciabatta fresco, albóndigas caseras, mozzarella, salsa marinara

*Made by the Paninoteca chef, using the same recipes and ingredients

*Elaborado por nuestro chef de Paninoteca con recetas e ingredientes auténticos



Welcome Back! We Missed You!! #GoBills!!

TAPAS

Mozzarella Fritta <i>Golden fried mozzarella sticks served with marinara sauce</i>	€5,000	Crispy Parmesan Fries <i>Hand-cut fries tossed with parmesan cheese and fresh herbs, served with Garlic Aioli</i>	€4,500
Spinach Fritters <i>Crispy spinach fritters with creamy leek mayo</i>	€5,000	Calamari Fritta <i>Lightly battered and fried calamari</i>	€6,500
Muzza Housemade Meatballs (5) <i>Traditional Italian meatballs in rich tomato sauce with parmesan and fresh bread</i>	€7,500	Pepperoni Balls <i>Fresh dough balls stuffed with pepperoni and Mozzarella and baked in our wood stove</i>	€5,000
Warm Brie Prosciutto Bruschetta <i>Toasted fresh bread with melted brie, prosciutto, arugula, and honey drizzle</i>	€8,000	Housemade Garlic Bread <i>Freshly baked bread with garlic butter and herbs</i>	€4,000
Burrata <i>Creamy burrata cheese with organic cherry Tomatoes, kalamata olives, and housemade bread</i>	€10,500	CharcutERIE <i>Selection of cured meats, artisan cheeses, olives, and housemade bread</i>	€12,000

GRANDE SALADS

Mixed Greens <i>Fresh seasonal greens with cherry tomatoes, almonds, beets, red onion, avocado and chickpeas</i>	€8,000	Arugula <i>Arugula, roasted pumpkin, goat cheese, pumpkin seeds, red onion, sundried tomatoes, pickled radish and Kalamata olives</i>	€9,000
Caesar <i>Crisp romaine lettuce with classic Caesar dressing, croutons, and parmesan</i>	€7,500	Mediterranean <i>Tomatoes, Feta, black olives, red onion, and passionfruit reduction dressing</i>	€9,000

Add Grilled Chicken +€4,000 · Add Prosciutto +€5,000 · Add Burrata +€6,000.

CLASSICS AND SPECIALS

Milanese

Breaded and pan-fried chicken or beef cutlet, Italian-style

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| • Classic (with fries & side salad) | €9,000 |
| • Fugazzetta (topped with mozzarella & onions) | €10,000 |
| • Napolitana (topped with tomato sauce & mozzarella) | €10,000 |

MUZZA’S FAMOUS SOURDOUGH PIZZA

Muzza <i>Classic mozzarella pizza with tomato sauce</i>	₡8,000	Napolitana <i>Tomato sauce, mozzarella, fresh tomatoes, garlic, parsley, and olives</i>	₡8,500
Prosciutto, Arugula & Parmesan <i>Prosciutto di Parma, fresh arugula, parmesan, mozzarella, and kalamata olives</i>	₡14,000	Hawaiian <i>Tomato sauce, mozzarella, ham, and pineapple</i>	₡10,500
Buffalo, Sundried Tomatoes & Pesto <i>Buffalo mozzarella, sundried tomatoes, basil pesto, and kalamata olives</i>	₡11,000	Four Cheese <i>Mozzarella, gorgonzola, goat cheese, parmesan cheese, and tomato sauce</i>	₡9,500
Fugazzetta <i>Argentine-style pizza with mozzarella, onions, kalamata olives, and oregano</i>	₡9,000	Calabreza <i>Spicy calabrese salami, mozzarella, tomato sauce, and olives</i>	₡12,000
Life Saver <i>Ask your server for details. Muzza donates 10% of the proceeds from each Life Saver pizza order to a local charity saving lives, water, animals, or kids.</i>	₡10,000	Italian Sausage & Fennel <i>Caramelized onions, mozzarella, and parmesan</i>	₡12,000

Add Prosciutto + ₡5,000 · Add Burrata + ₡6,000 · Substitute Gluten Free Crust + NO CHARGE

KIDS MENU

Hamburger / Cheeseburger <i>Juicy beef patty on a soft bun, served with crispy fries</i>	₡4,000/₡5,000	Pepperoni Pizza <i>Tomato sauce, mozzarella, and pepperoni</i>	₡9,000
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DESSERTS

Crepe with Nutella <i>Thin French crepe filled with Nutella and dusted with powdered sugar</i>	₡4,000	Volcan de Chocolate <i>Warm chocolate lava cake with a molten center, served with vanilla ice cream</i>	₡5,000
		Crepe Dulce de Leche <i>Delicate crepe filled with sweet caramel dulce de leche sauce</i>	₡4,500

Prices in Costa Rican Colones (₡) – Menu Prices do not include 10% Service Fee

FAQ about tipping at restaurants in Costa Rica: Should I tip my server in Costa Rica?

In Costa Rican eateries, tipping is completely optional. Unlike other places in the world, a 10% gratuity (service fee) is added to your bill before it's given to you. Offering an additional tip is much appreciated if you feel your server(s) exceeded expectations or went the extra mile with your meal.



MUZZA SPECIALTY COCKTAILS

17

Old Fashioned (with Jameson)

€6,500

007

Stoli-O, OJ and 7Up

€6,000

The Josh

Makers Mark and Ginger Ale

€8,000

Crowded Lineup

Long Island Iced Tea

€8,500

Purple Rain

Vodka, Flor de Jamaica, blue curacao, and lime juice

€5,900

Margarol

Aperol margarita with pink salt

€6,000

76

Dirty Shirley (vodka, sprite, grenadine syrup)

€6,500

eleven eleven

Aperol Spritz

€7,000

Colorado Bulldog

White Russian with Coke (vodka, coffee liqueur, coke and milk)

€7,000

Cowboy

Mezcal, triple sec, lime juice, pineapple juice and Tajin

€6,500

Tony's Pony

Vodka, white rum, cranberry juice, soda, and an orange slice

€7,000

Baby Guinness Shot

Kahlua and Bailey's Irish Cream

€3,500

NON-ALCOHOLIC DRINKS

6-7 (for the kids)

Shirley Temple (sprite, grenadine syrup)

€2,500

Mineral Spring Water

€2,500

Orange, passion fruit & ginger juice

€2,500

Lemonade with peppermint smoothie

€2,500

Pop

Coke, Coke Light, Fresca, Ginger Ale, Sprite

€2,000

Vichy Catalan Sparkling Water

€2,500

Pineapple, strawberry, mango, watermelon and papaya smoothie

€2,500

Orange Juice

€2,500

Prices in Costa Rican Colones (C) – Menu Prices do not include 10% Service Fee

We serve regular cocktails and wine, too.