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Doma
ESCALANTE

A B O U T U S

In the heart of Barrio Escalante, next to the iconic roundabout “El Farolito”, stands DOMA, a house of Costa Rican architecture and Spanish colonial dyes. Built in 1945 and restored during 10 long months; it was rescued from time, updating its design through a colorful facade and giving it the value it deserves within the neighborhood.

Doma is Toribio&Donato's space for experimentation and gastronomic experience, where the brand implements its ethical and sustainable design philosophy, creating a gastronomic atelier; from the catwalk to the table.

Through fresh products and honest flavors DOMA has created a gastronomic experience with local products that arise at the foot of the Costa Rican volcanoes, plains and mountains. These are transformed into art thanks to the vision, dedication and talent of our chefs.

But the experience is not restricted to our table, in our space, gastronomy merges with the sustainable vision of Toribio&Donato; a Costa Rican brand of ethical and sustainable fashion that shares its store and atelier with us. They are joined by our friends from FlorenFlor, a boutique dedicated to floral art, plants and design; inspiration that comes from the heart.

It's never too late to change your conventional coffee for our delicious Buena Vida organic specialty coffee. We want you to enjoy a cup full of awareness and commitment at Doma Café.

We are happy to share our home with you, a space designed to inspire and encourage creative and entrepreneurial minds to work as a team under a sense of community and collaboration, with the goal of serving as an oasis and green-orange haven in the heart of San José.

DOMA TASTING MENU

Because eating is one of the greatest pleasures and the options are limitless, Doma's founders came up with a weekly 5-course tasting menu that will take you on a journey through exceptional flavors, textures and pairings; the result of continuous exploration and their love for good food.

This menu is designed with fresh seasonal products, so it varies continuously. The pairing is created by our sommelier with wines selected for each of the courses.

For more information about the tasting menu, ask your waiter.



Doma Escalante is a gluten-free space where we take care of each one of our processes to ensure that our customers have the best experience. However, due to the variety of products we use, there's risk of cross contamination.

COCKTAILS

Fitzgerald

Tanqueray Ten, angostura and lime juice

¢5.950

Perfect Gin

Tanqueray London Dry, tonic and a lemon slice

¢5.950

Gin and Cucumber

Tanqueray London Dry, cucumber juice and tonic

¢5.950

The Real Pink

Tanqueray London Dry, infused berries, tonic and strawberry slices

¢5.950

Sevilla & Rosemary

Tanqueray Sevilla, tonic, orange slice and rosemary

¢5.950

La Mula

Ron Flor de Caña Extra Dry, blueberries and lime juice

¢5.950

Pica Flor

Cointreau, macerated strawberries, lime juice and jalapeños

¢5.950

El Burro

Ron Flor de Caña Extra Dry, infused ginger and berries, and lime juice

¢5.950

Pura Pasión

Ron Flor de Caña 7 years and passion fruit

¢5.950

Mojito

Ron Flor de Caña 12 years, ginger slices, sugar and lime

¢5.950

Caipirinha

Cachaça 53, lime and salt

¢5.950

Tequimosa

Don Julio Blanco, prosecco and lime juice

¢5.950

Mimosa

Prosecco and orange juice

¢4.550

Margarita

Don Julio Blanco, lime juice and triple sec.

Classic, passion fruit or cas

¢5.950

Doma Margarita

Mezcal, lime juice and triple sec

¢6.950

Paloma

Don Julio Blanco, grapefruit juice, lime juice and agave honey

¢5.950

Pineapple Express

Johnnie Walker Black Label, Campari, pineapple juice and lime

¢5.950

Lychee Martini

Ketel One, lychee juice and vermouth

¢6.950

Apple Martini

Ketel One, apple extract and lime

¢5.950

Passion Fruit Martini

Tanqueray London Dry, passion fruit and Cinzano

¢6.950

Espresso martini

Ketel One, Baileys, amaretto and coffee

¢5.950

Carajillo

Licor 43, coffee and orange zest

¢5.950

Flor en Flor

Old Parr 12 years, crème de cassis, passion fruit syrup, lime juice and angostura

¢5.950

Negroni

Tanqueray London Dry, Campari and Cinzano Rosso

¢6.950

Negroni Doma

Mezcal, Campari and Cinzano Rosso

¢6.950

COCKTAILS

Blackberry Mule

Ketel One, blackberry syrup, ginger and lime juice
€5.950

Kir Royale

Crème de cassis and sparkling wine
€5.950

Cerveza clara

From Spain, a fresh mix of beer and grapefruit soda
€3.000

SPRITZ

Doma Spritz

€5.950

Aperol Spritz

€5.950

St Germain Spritz

€5.950

Disaronno Spritz

€5.950

Limoncello Spritz

€5.950

SANGRÍAS

La prodigiosa - Tinta

Red wine, triple sec, sparkling water, apple, blackberry and pear
€5.500

El arrepentido - Blanca

White wine, triple sec, sparkling water, pineapple, banana and green apple
€5.500

La sofisticada - Rosada

Rosé, triple sec, strawberry and blueberries
€5.500

WHISKYS

SINGLE MALT

Singleton **€7.000**

Talisker 10 years **€6.500**

Highland Park 12 years **€9.000**

Macallan 12 years **€9.000**

Glenfiddich 12 years **€6.000**

Glenmorangie 10 years **€9.000**

Aberfeldy 12 years **€6.000**

The Glenlivet 12 years **€6.500 | GF**

BLEND

Johnnie Walker Black Label **€5.500**

Johnnie Walker Gold Label **€7.000**

Old Parr 12 years **€6.150**

Old Parr 18 years **€7.500**

Buchanan's 18 years **€7.000**

Chivas Regal 12 years **€6.150**

Chivas Regal 18 years **€9.000**

Nikka Coffey Grain **€10.000**

BOURBON

Michter's Small Batch **€7.500**

B E E R S

Imperial **€2.500**

Imperial Light **€2.500**

Bavaria (Light and Gold) **€2.500**

Heineken **€3.000**

Sol **€3.500**

Corona **€3.500**

Modelo **€3.500**

Peroni **€3.750 | GF**

M E N U

A P P E T I Z E R S

Chicken liver parfait with pickles, crispy toast, balsamic glaze and tender shoots. | **GF option**
¢8.300

Octopus ceviche Fresh octopus marinated in lime juice and wrapped in cucumber, accompanied with red onion, morita pepper and olive oil. With a side of fried octopus and plantain chips. | **GF, LF**
¢8.300

Veal carpaccio with a parmesan cookie, mustard, tempura onion and truffle oil. | **GF**
¢7.550

Octopus carpaccio marinated in a lemon and pepper vinaigrette accompanied with capers, arugula and parmesan cheese. | **GF, LF**
¢8.100

Tuna tataki wrapped in sesame seeds, with eggplant puree and shrimp tempura. | **GF**
¢6.550

Shrimp tempura on a bed of seaweed, vegetables, parmesan tuile, wasabi mayonnaise and a sweet and sour sauce. | **GF**
¢8.500

Tuna tartar Fresh tuna marinated in ginger sauce with mango chutney, avocado and lemon caviar. | **GF**
¢8.300

Truffled french fries with parmesan cheese accompanied with our wasabi mayonnaise, anchovy mayonnaise and ketchup. | **GF**
¢6.550

Doma mix board Selection of imported cheeses: parmesan 18 months aged, camembert and goat cheese. Accompanied with prosciutto, sweet potato chips and figs in syrup. | **GF**
¢9.500

Homemade baguette with tapenade sauce made of black olives, garlic, anchovies and olive oil.
| **GF option**
¢2.700

GF: gluten free | V: vegan | LF: lactose free

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M E N Ú

S A L A D S

Prosciutto salad with avocado, arugula, palm heart, parmesan, caramelized pecans and balsamic glaze. | **GF**

¢8.750

Eggplant carpaccio with tomato confit, fresh onion, arugula and parmesan. | **GF**

¢7.850

La estilosa Quinoa salad with a fresh lemon dressing, arugula, lettuce, cherry tomato and avocado mousse. Topped with sweet potato chips and sesame seeds. | **GF, V, LF**

¢8.500

Caesar Salad Lettuce, capers, parmesan, homemade anchovy dressing, grilled chicken and homemade bread. | **GF option**

¢9.100

S A N D W I C H E S A N D M I N I B U R G U E R S

Mini skirt steak burgers on brioche bread with tomato confit, lettuce and homemade anchovy mayonnaise. | **GF option**

¢7.100

Mini tuna burgers on brioche bread with tender shoots and homemade wasabi mayonnaise.

| **GF option**

¢7.100

Doma club-sandwich with chicken breast, crispy bacon and homemade egg mayonnaise. | **GF option**

¢7.750

Roasted eggplant sandwich with tomato confit and green salad. | **GF option**

¢7.750

Grilled cheese sandwich with a side of green salad. | **GF option**

¢7.750

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M E N Ú

M A I N D I S H E S

Grilled lamb cutlet with wild mushroom ravioli, spinach and truffle oil. | **GF option**
¢20.700

Skirt steak with potato mille-feuille on top of an onion cream. | **GF**
¢19.900

Ossobuco cooked for 24 hours, wrapped in eggplant and served on mashed potatoes. Topped with sweet potato chips and freshly germinated tender shoots and lettuce sprouts. | **GF**
¢19.900

Smoked salmon ravioli accompanied with our catch of the day, tomato confit and a chive and pepper cream. | **GF option**
¢18.800

Potato gnocchi gorgonzola with spanish chorizo, octopus, asparagus and pesto sauce. | **GF**
¢18.500

Goat cheese ravioli on a roasted butternut squash cream and artichokes.
¢17.500

Creamy parmesan risotto with red wine demi-glace sauce accompanied with a leg of lamb slowly cooked for 24 hours. | **GF**
¢20.700

Catch of the day in a light spicy coconut sauce with a side of basmati rice and quinoa. | **GF, LF**
¢18.800

D E S S E R T S

Chocolate fondant and caramel ice cream. | **GF**
¢5.500

Pavlova with whipped cream, seasonal fruits and berry coulis. | **GF**
¢5.500

Japanese cheesecake with blackberry ice cream, ginger coulis and blackberries. | **GF**
¢5.500

Ice cream selection Three homemade seasonal ice creams. | **GF**
¢5.500

Nougat glacé with seeds and strawberry coulis. | **GF, V, LF**
¢5.500

Mixed berry ice cream | **GF, V, LF**
¢5.500

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BEVERAGES

NATURAL BEVERAGES

Strawberry **¢2.200**
Watermelon **¢2.200**
Mint lemonade **¢2.200**
Pineapple basil **¢2.200**
Passion fruit **¢2.200**

S O D A

Coca Cola **¢2.100**
Coca Cola Zero **¢2.100**
Ginger Ale **¢2.100**
Ginger Ale Light **¢2.100**

D E T O X

Pineapple, basil, cucumber and green apple **¢4.100**
Orange, carrot and ginger **¢4.100**
Strawberry, mango and beets **¢4.100**

D I G E S T I F S

Grand Marnier **¢4.900**
Cointreau **¢4.900**
Amaretto Disaronno **¢4.900**
Brandy Fernando de Castilla **¢4.900**
St Germain **¢4.900**
Ron Zacapa 23 **¢9.000**
Limoncello **¢4.900**
Frangelico **¢5.700**
Bailey's **¢5.700**
Mezcal 7Misterios **¢5.700**
Mezcal Zignum Reposado **¢6.200**
Don Julio 70 **¢9.000**
Hennessy V.S.O.P **¢9.000**

C O F F E E

Espresso **¢2.350**
Double espresso **¢2.650**
Americano **¢2.350**
Cappuccino **¢2.550**
Large cappuccino **¢2.850**
Latte **¢2.850**
Cortado **¢2.500**
Double cortado **¢2.850**
Flat white **¢2.500**
Macchiato **¢2.350**
Mocha **¢2.750**

C O L D C O F F E E S

Iced latte **¢2.750**
Cold brew **¢2.750**
Affogato **¢3.500**
Coffee tonic **¢3.750**
Iced mocha **¢2.750**

T E A

English breakfast

Blend of black teas from India, Kenya and Sri Lanka.
¢2.000

Happy Tummy

Chamomile, aloe vera, rooibos, turmeric, peppermint, fennel, lemon balm, coconut, sea buckthorn berries, sweet blackberry leaves, blue cornflower and chlorella powder.
¢2.000

Ginger Fresh

Chopped ginger, lemongrass, licorice root, peppermint, lemon peel and black pepper.
¢2.000

Roses & Berries

Blueberries, strawberries, rose buds and petals and green tea.
¢2.000

Milk options: Skimmed | Almond | Lactose free

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TORIBIO & DONATO

TORIBIO & DONATO was born in 2014 from the fusion of two creative minds that have demonstrated a passion for ethical, social and traceable sustainable design during their journey.

The brand's creative process involves constant research into materials and innovation in each of the production processes.

Making the collections reflect a conscious urban lifestyle through handmade, versatile, high-quality garments and accessories. Produced in an inclusive space, free from discrimination and under ethical values, and social, economic and environmental responsibility.

As a brand we believe in the formalization of the fashion industry, that's why the hiring process is so important. Each collaborator is hired directly, respecting their rights, providing them with the necessary tools for their professional and personal development and their family environment.