

What to Eat in Costa Rica: Eight Dishes You Shouldn't Miss

From pejibayes, a strange but addictive snack served with coffee, to artisan goat cheese and a seafood cocktail that's also the world's best hangover cure, here are eight Costa Rican foods you have to try.

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PHOTO: KRISTA SIMMONS

Costa Rica is well known for its lush rainforests, epic surf spots, and cuddly three-toed sloths, but its food scene is also worthy of attention. Costa Rica's rich culinary culture is strongly influenced by the dizzying array of fruits and veggies made possible by the same biodiversity and microclimates that make it a destination for nature lovers. The country's modern food scene is also thriving. Here are the dishes not to miss when you visit.



Krista Simmons

Quesos Artesanales

In addition to the many traditional artisans in Costa Rica, there's been a new wave of specialty producers, including craft beer brewers and small-batch artisan cheese makers like the farmsteaders at [Monte Azul](#), who blend traditional goat cheesemaking techniques with their own Costa Rican spin. One of the best spots to get a taste of is at San Jose's [Furca](#), a farm-to-table restaurant where chef Marco Leiva serves a cornucopia of local cheeses on a massive slate smattered with nuts and preserves.

