

MENU

DALILÍ

PIZZERIA NAPOLETANA | COCKTAIL BAR



Pizzeria Dalilí



+506 8635-2772

RESERVATION | DELIVERY



@pizzeriadalili



ANTIPASTI

- FOCACCIA CLASSICA**  3.000 ₡
(Focaccia con aceite de oliva y oregano)
(Pizza bread with olive oil and herbs)
- FOCACCIA SPECIALE**  3.500 ₡
(Focaccia con aceite de oliva, parmesano y pimienta negra)
(Pizza bread with olive oil, parmesan and black pepper)
- FRITTELLE RIPIENE** 4.000 ₡
(Buñuelos italianos rellenos de jamon y mozzarella)
(Fried dough balls stuffed with ham & mozzarella)
- SPIEDINO DI CAPRESE**   4.000 ₡
(Brocheta de mozzarella y tomates secos con albahaca)
(Mozzarella & dried tomatoes skewer with basil)
- PARMIGIANA DI MELANZANE**   5.000 ₡
(Berenjena con mozzarella, salsa de tomate y parmesano)
(Eggplant parmigiana with mozzarella, tomato sauce & parmesan)
- TAGLIERE MISTO** 6.000 ₡
(Tabla tradicional de embutidos y quesos surtidos con pan)
(Traditional mixed charcuterie & cheese board with bread)

 ENTRADAS VEGETARIANAS | VEGETARIAN STARTERS

 ENTRADAS GLUTEN FREE | GLUTEN FREE STARTERS

PASTA

- PASTA ALLA SORRENTINA**  7.500 ₡
(Bowl de pan · salsa tomate · mozzarella · aceite de oliva · parmesano)
(Bread bowl · tomato sauce · mozzarella · olive oil · parmesan)
- PASTA AL PESTO**  9.500 ₡
(Bowl de pan · pesto de albahaca · aceite de oliva · parmesano)
(Bread bowl · basil pesto · olive oil · parmesan)
- PASTA ALLA SALSICCIA** 8.000 ₡
(Bowl de pan · salsa tomate · salchicha italiana · aceite de oliva · parmesano)
(Bread bowl · tomato sauce · italian sausage · olive oil · parmesan)
- PASTA AI QUATTRO FORMAGGI**  9.000 ₡
(Bowl de pan · mozzarella · gorgonzola · provola · parmesano)
(Bread bowl · mozzarella · gorgonzola · provola · parmesan)

 PASTAS VEGETARIANAS | VEGETARIAN PASTA



PIZZE CLASSICHE

MARGHERITA 	6.500 ₡
(Salsa tomate · mozzarella · albahaca · aceite de oliva)	
(Tomato sauce · mozzarella · basil · olive oil)	
BUFALINA 	7.500 ₡
(Salsa tomate · mozzarella de búfala · albahaca · aceite de oliva)	
(Tomato sauce · buffalo mozzarella · basil · olive oil)	
NAPOLI	8.000 ₡
(Salsa tomate · anchoas · alcaparras · aceitunas · orégano)	
(Tomato sauce · anchovies · capers · olives · oregano)	
SICILIANA 	7.500 ₡
(Salsa tomate · mozzarella · berenjena · parmesano)	
(Tomato sauce · mozzarella · eggplant · parmesan)	
COTTO	7.500 ₡
(Salsa tomate · mozzarella · jamón · aceite de oliva)	
(Tomato sauce · mozzarella · ham · olive oil)	
DIAVOLA	7.500 ₡
(Salsa tomate · mozzarella · salami picante · aceite de oliva)	
(Tomato sauce · mozzarella · pepperoni · olive oil)	
FUNGI 	8.000 ₡
(Salsa tomate · mozzarella · hongos · aceite de oliva · albahaca)	
(Tomato sauce · mozzarella · mushroom · olive oil · basil)	
REGINA	8.500 ₡
(Salsa tomate · mozzarella · jamón · hongos · aceite de oliva)	
(Tomato sauce · mozzarella · ham · mushroom · olive oil)	
PROSCIUTTO	9.900 ₡
(Salsa tomate · mozzarella · prosciutto crudo · aceite de oliva trufado · parmesano)	
(Tomato sauce · mozzarella · parma ham · truffled olive oil · parmesan)	
SALSICCIA	9.500 ₡
(Salsa tomate · mozzarella · salchicha italiana · salami italiano · orégano)	
(Tomato sauce · mozzarella · italian sausage · italian salame · oregano)	
SALSICCIA PICCANTE	9.500 ₡
(Salsa tomate · mozzarella · salchicha italiana picante · salami picante · orégano)	
(Tomato sauce · mozzarella · spicy italian sausage · pepperoni · oregano)	
CAPRICCIOSA	9.900 ₡
(Salsa tomate · mozzarella · jamón · hongos · alcachofas · aceitunas)	
(Tomato sauce · mozzarella · ham · mushroom · artichokes · olives)	
ORTOLANA 	9.900 ₡
(Salsa tomate · mozzarella · berenjena · hongos · alcachofas · tomates secos · aceitunas)	
(Tomato sauce · mozzarella · eggplant · mushroom · artichokes · dried tomatoes · olives)	
CALZONE CLASSICO	9.000 ₡
(Mozzarella · provola · salami italiano · salsa tomate · pimienta negra · parmesano)	
(Mozzarella · provola · italian salame · tomato sauce · black pepper · parmesan)	

PIZZE GOURMET

DALILÍ 	9.000 ₡
(Mozzarella · mozzarella de búfala · tomates secos · cherry tomatoes · albahaca)	
(Mozzarella · buffalo mozzarella · dried tomatoes · cherry tomatoes · basil)	
CALZONE RUSTICO	9.000 ₡
(Mozzarella · jamón · hongos · queso de cabra · aceite de oliva trufado)	
(Mozzarella · ham · mushroom · goat cheese · truffled olive oil)	
HONOLULU	9.500 ₡
(Mozzarella · prosciutto crudo · mermelada de piña · cherry tomatoes)	
(Mozzarella · parma ham · pineapple jam · cherry tomatoes)	
AMALFI	9.900 ₡
(Mozzarella de búfala · salchicha italiana · gorgonzola · tomates secos)	
(Buffalo mozzarella · italian sausage · gorgonzola · dried tomatoes)	
QUATTRO FORMAGGI 	9.500 ₡
(Mozzarella · gorgonzola · provola · parmesano · miel)	
(Mozzarella · gorgonzola · provola · parmesan · honey)	
VESUVIO	9.500 ₡
(Salchicha italiana · berenjena en salsa tomate · mozzarella · provola · parmesano)	
(Italian sausage · eggplant in tomato sauce · mozzarella · provola · parmesan)	
CAPRI	9.900 ₡
(Mozzarella · prosciutto crudo · queso de cabra · cherry tomatoes)	
(Mozzarella · parma ham · goat cheese · cherry tomatoes)	
SORRENTO	9.500 ₡
(Mozzarella de búfala · anchoas · cherry tomatoes · ralladura de limón · pimienta negra)	
(Buffalo mozzarella · anchovies · cherry tomatoes · lemon zest · black pepper)	



PIZZAS VEGETARIANAS | VEGETARIAN PIZZAS



OPCIÓN VEGANA VEGAN OPTION	+ 2.000 ₡
Sustitución del queso mozzarella por mozzarella vegana	
Substitution of the mozzarella cheese by vegan mozzarella	



PIZZA GLUTEN FREE	+ 3.000 ₡
Pizza sin gluten a solicitud con anticipación	
Pizza gluten free on demand ordering in advance	

COCTELES | COCKTAILS

MOJITO 4.500 ₡
(Ron · limón · sirope de azúcar · menta)
(Rum · lime · sugar syrup · mint)

APEROL SPRITZ 5.200 ₡
(Prosecco · Aperol · agua con gas)
(Prosecco · Aperol · sparkling water)

WHITE DALILÍ 4.500 ₡
(Ginebra · leche de coco · licor de banano · polvo de canela)
(Gin · coconut milk · banana liqueur · cinnamon powder)

CAIPIRINHA 4.600 ₡
(Cachaça · limón · sirope de azúcar)
(Cachaça · lime · sugar syrup)

PIÑA COLADA 4.500 ₡
(Ron · leche de coco · jugo de piña)
(Rum · coconut milk · pineapple juice)

REVOLUCIÓN 4.800 ₡
(Ginebra · amaretto · vermut rosso · limón · sirope de azúcar)
(Gin · amaretto · red vermouth · lime · sugar syrup)

BANANA DAIQUIRI 4.500 ₡
(Ron · licor de banano · limón · sirope de azúcar)
(Rum · banana liqueur · lime · sugar syrup)

MAMA TANGO 4.500 ₡
(Vodka · mango · limón · sirope de mango · menta)
(Vodka · mango · lime · mango syrup · mint)

COCO MOJITO 4.500 ₡
(Ron · leche de coco · limón · sirope de azúcar · menta)
(Rum · coconut milk · lime · sugar syrup · mint)

MARGARITA 4.800 ₡
(Tequila · triple sec · limón)
(Tequila · triple sec · lime)

PASSION MULE 4.800 ₡
(Vodka · maracuya · ginger ale · jugo de piña · limón)
(Vodka · passion fruit · ginger ale · pineapple juice · lime)

MIMOSA 4.500 ₡
(Prosecco · triple sec · jugo de naranja · sirope de granada)
(Prosecco · triple sec · orange juice · pomegranate syrup)

TEQUILA SUNRISE 4.500 ₡
(Tequila · jugo de naranja · sirope de granada)
(Tequila · orange juice · pomegranate syrup)

NEGRONI 5.000 ₡
(Ginebra · Campari · vermut rosso)
(Gin · Campari · red vermouth)

REFRESCOS | SOFT DRINKS



LIMONADA (Limón · azúcar · agua mineral) 1.800 ₡
LEMONADE (Lemon · sugar · mineral water)

LIMONSODA (Limón · azúcar · menta · agua mineral con gas) 1.900 ₡
LEMONSODA (Lemon · sugar · mint · sparkling mineral water)

TÉ FRIO Clásico // Melocotón // Limón 1.800 ₡
ICED TEA Classic // Peach // Lemon

GINGER ALE (Gengibre · azúcar · limón · agua mineral con gas) 1.900 ₡
GINGER ALE (Ginger · sugar · lemon · sparkling mineral water)

PEPSI COLA 1.800 ₡

AGUA MINERAL NATURAL (1 L) 2.800 ₡
NATURAL MINERAL WATER

AGUA MINERAL CON GAS (0.75 L) SAN PELLEGRINO 3.900 ₡
SPARKLING MINERAL WATER



NATURALES | FRUIT JUICES



BATIDO Piña // Mango // Papaya // Sandía 2.000 ₡
SMOOTHIE Pineapple // Mango // Papaya // Watermelon EXTRA FRUIT + 200 ₡

TROPICALITY 2.400 ₡
(Piña · papaya · mango)
(Pineapple · papaya · mango)

CAFES | COFFEES

ESPRESSO ITALIANO 1.500 ₡

ESPRESSO MACCHIATO 1.700 ₡

CAFE CON LECHE 2.000 ₡

CAPPUCCINO 2.200 ₡

ICE SHAKED CAFFÉ 2.500 ₡

CAFFÉ BAILEYS 2.800 ₡

CERVEZAS | BEERS

PILSEN 6.0 (DOBLE MALTO)	2.000 ₡
BAVARIA GOLD	2.300 ₡
IMPERIAL SILVER	1.900 ₡

MENABREA BIONDA (ITALIA)	3.000 ₡
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ARTESANAS | CRAFT BEERS



AMBAR PREMIUM (PALE LAGER)	2.900 ₡
(Pilsner ligera, aroma muy limpio y amargo característico, bien balanceados) (Soft pilsner, very clean aroma and characteristic bitterness, well balanced)	

TUMBA CALZONES (SAISON ROSÉ)	3.200 ₡
(Saison rosé con flor de jamaica, twist tropical, gusto alborotado y sensual) (Pink saison with hibiscus flower, tropical twist, turbulent and sensual flavour)	

AMBAR IPA (INDIAN PALE ALE)	3.100 ₡
(Auténtica IPA con amargor ligero de cítrico y pino, suave en boca) (English IPA with soft citrus and pine bitterness, medium mouthfeel)	

ESCALANTE (IRISH RED ALE)	3.300 ₡
(Red ale a cinco maltas, leve sabor a caramelo tostado, levadura y frutos rojos) (Five malt red ale, slight flavours of toasted caramel, yeast and red fruit aromas)	

PUERTO VIEJO (SWEET STOUT)	3.300 ₡
(Sweet stout cremosa, cuerpo robusto, aroma de chocolate amargo y notas de café) (Creamy sweet stout, strong body, dark chocolate aroma and notes of coffee)	

LA PELONA (INDIAN PALE ALE)	3.300 ₡
(IPA bien amarga de sabor a cítricos, fuerte aroma de lúpulo, poderosa en boca) (American IPA fairly bitter, bright citrus, strong hop aroma, powerful mouthfeel)	

VINO BLANCO | WHITE WINE

	BOT.	COP.
PINOT GRIGIO (ITALIA) VIGNETI DEL SOLE	18.500	3.700 ₡
VERMENTINO SARDEGNA (ITALIA) SELLA & MOSCA ..	19.500	3.900 ₡
SAUVIGNON BLANC (CHILE) CONO SUR		3.500 ₡
PROSECCO (ITALIA)	18.500	3.700 ₡

VINO TINTO | RED WINE

	BOT.	COP.
MONTEPULCIANO (ITALIA) PASQUA		3.800 ₡
CHIANTI (ITALIA) MELINI	21.500	3.900 ₡
VALPOLICELLA (ITALIA) PASQUA	20.000	3.900 ₡
MALBEC (ARGENTINA) ALTOS LAS HORMIGAS	21.500	3.900 ₡
SANGRIA DALILI		3.900 ₡

VINO ROSADO | ROSÉ WINE

	BOT.	COP.
BARDOLINO CHIARETTO (ITALIA) PASQUA	19.000	3.700 ₡

LICORES | SPIRITS

LIMONCELLO	2.500 ₡
AMARETTO	2.800 ₡
BAILEYS	2.600 ₡
TEQUILA	2.500 ₡
VERMOUTH ROSSO ARTESANAL	3.500 ₡
WHISKY 12 YEARS OLD	4.000 ₡
RON OSCURO 7 AÑOS	3.500 ₡



DESSERT

TIRAMISÚ EXPRESS 5.000 ₡

(Tiramisú italiano auténtico con mascarpone)
(Authentic italian tiramisú with mascarpone)

FONDANT AU CHOCOLAT 4.500 ₡

(Pastel de chocolate con corazón suave)
(Chocolate fondant with melting heart)

VANILLA ICE CREAM + 500 ₡

GELATO  3.000 ₡

(Helado artesanal, base agua vegano o base leche)
(Artisanal ice cream, water base vegan or milk base)

AUTENTICA PIZZA NAPOLETANA

You are going to eat a neapolitan pizza, famous all over the world and classified as UNESCO heritage

Our dough, highly hydrated, and composed of a flour blend, less processed and hence healthier, is handmade and left to rise for at least 24 hours. All this provides superior flavour properties and higher digestibility. We use exclusively fresh mozzarella, made locally in Costa Rica, as most of our toppings, some in the purest italian tradition

The pizza is baked in our artisanal neapolitan oven at about 450°C. So if you are looking for a flat crispy covered of cheese pizza, we are sorry to announce this is not the right place. Enjoy the real taste of Napoli together with a refreshing drink

From food to drinks, our values are authenticity, homemade, quality and eco-responsibility. We grow ourselves some of the ingredients, select others produced at zero-kilometer, and privilege essentially products from the country. We ban plastic as much as possible as we work mostly with glass bottles, biodegradable packagings and washable metal straws among many others



BUON APPETITO !



POSTRES VEGANOS | VEGAN DESSERTS

LOS PRECIOS NO INCLUYEN EL 10% DE SERVICIO
PRICES DO NOT INCLUDE THE 10% SERVICE CHARGE