



SILVESTER



Us

We are a group of gastronomy lovers with more than 20 years of experience in the restaurant industry.

Our passion for this world is reflected in the creation of spaces that offer memorable experiences through talent, atmosphere, and refined taste.

# Location

We are located in Amón, the distinguished historic neighborhood of San José where the capital's early 20th-century "aristocracy" once lived.

It lies north of downtown San José, 200 meters north and 100 meters west of the Alliance Française, in a two-story corner house.

## How to get to us:

**Waze:** <https://waze.com/u/hd1u0wc1w9> | **Google Maps:** <https://g.page/silvestrecr?share>

# Hours

We are open every day of the week.

**Lunch:** from 12:00 pm to 2:45 pm

**Dinner:** from 6:00 pm to 9:30 pm

# The Chef

Santiago Fernández Benedetto (San José, 1986) began his journey in the culinary world during his adolescence and built his career alongside prominent chefs from four continents over more than 15 years.

In 2017, he founded Silvestre with the intention of creating a high-level culinary project with a strong national identity.

Silvestre soon became a renowned gathering place for gastronomy enthusiasts.

Our chef's achievements stem from his graceful and imaginative handling of Costa Rican flavors and themes, transforming ingredients into sensations accompanied by stories that together synthesize a splendid experience, one that truly honors what it represents: Costa Rican national cuisine.



# Our house

The restaurant is located in a historic house in Barrio Amón, built in 1896 by Costa Rican diplomat and politician Leonidas Pacheco. The name Silvestre is inspired by a character created by Costa Rican writer Carmen Lyra, who lived just three blocks away.

The restaurant offers 75+ seats across four distinct spaces, each functioning as an independent area.





# “Óptica” Tasting menu

Óptica is an eight-course tasting menu conceived as a way of looking at Costa Rican cuisine through a very personal lens. Rather than presenting a chronological or regional narrative, the menu explores perspective, memory, and perception, allowing ingredients, textures, fire, smoke, and technique to guide the experience.

Deeply rooted Costa Rican products form the foundation of the menu, but they are interpreted with contemporary techniques and a playful, intimate approach. Throughout the experience, subtle references to the land, the sea, the kitchen fire, and everyday culinary rituals appear and disappear, creating small moments that evoke memory rather than explain it.

Óptica is designed to be experienced without prior knowledge of the dishes. The element of surprise is essential to its intention, allowing each guest to engage freely with the flavors and emotions as they unfold at the table. **This menu is only available for groups of up to 7 guests**

# Tasting menu for groups

**5-course menu**  
**55.000 colones**

**Pairing**  
Non-alcoholic  
**14.000 colones**

Local Pairing  
**25.000 colones**



# Lunch menu

**3-course menu**  
**35.000 colones**

Pairing  
**10.000 colones** (Non alcohol)  
**15.000 colones** (3 alcoholic beverages)

# Terms and conditions

<b>Discount Policy</b>  1 to 5 passengers: 2 staff at 50% off  6 to 10 passengers: 1 staff CPL and 1 staff at 50% off  11 to 19 passengers: 2 staff CPL  20+ passengers: 2 staff CPL + 2 staff at 50% off	<b>Pre-orders:</b>  They must be submitted within the agreed timeframe. Failure to receive the pre-order may result in additional menu restrictions imposed by the restaurant.  Pre-order: The advance selection of the dishes the group wishes to order at the restaurant. This applies to groups of more than 8 people (no exceptions).	<b>Payment policy:</b>  Any reservation for 8 guests or more requires a deposit of 50% of the total service value. If the final amount of consumption is not yet determined, a per-person deposit amount will be established.	<b>Cancelations or modifications:</b>  contact us by email or via WhatsApp at +506 8308 3388 at least 48 hours prior to the event time. We do not guarantee additional availability when requesting an increase in the number of guests.  Any modifications to reduce the number of guests, or cancellations made less than 48 hours before the date and time of the event, will incur a charge of US\$25 per guest to cover restaurant expenses, ingredient procurement, and potential loss of reservations.
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# Contact

**Email:** [reservas@restaurantesilvestre.com](mailto:reservas@restaurantesilvestre.com)

**Phone:** +506 2221-2465

**Whatsapp:** +506 8308-3388

**Website:** [www.restaurantesilvestre.com](http://www.restaurantesilvestre.com)

**RRSS and general info:**

<https://linktree/silvestrecr>

**Manager:**

José Andrés Quesada Sánchez

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## Lunch menu

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