



CHEF
Kenneth Martinez



Appetizers

- Ceviche
 - Costa Rican Style Fish or Shrimp Ceviche
 - Caribbean Ceviche with Coconut Milk
 - Plantain Ceviche VG
- Poke Tuna or Vegan Poke Served with Avocado, Sesame, Wasabi, and Ginger VG
- Tataki Tuna, Fresh Pacific Tuna Encrusted with Toasted Sesame Seeds. Served with Mango, Avocado, Roasted Pineapple, and Teriyaki Sauce
- Tuna Tartar
- Patacones served with Guacamole and Smash Beans VG
- Fresh Spring Rolls with Thai Peanut Sauce VG
- Vegetarian Antipasto, Grilled Tomato, Zucchini, Eggplant, Fresh Mozzarella, and Basil with a Balsamic Reduction
- Traditional or Pejibaye Hummus served with Pita Bread and Fresh Raw Vegetables VG
- Creamy Mushroom Cheese Dip served with Crackers
- Sauteed Mussels with White Wine and Basil
- Salsa, Chips, and Guacamole
- Bruschetta with Cheese and Tomato
- Melted cheese dip accompanied by chips
- Charcuterie tray

Salads

- Spinach Salad with Goat Cheese, Green Apple, Caramelized Nuts, and Balsamic Vinegar Dressing
- Cold pasta salad with Carrot, Cherry Tomato, Corn, Cilantro and a pinch of Mayonnaise
- Caesar Salad
- Cous Cous salad with Red Berries and Tico cheese
- Frisee Salad with Butter Lettuce, Walnuts, Green Apple, Blue Cheese
- Roasted Beet salad with Lettuce, Cashew Seeds, Melon Spheres, fresh Costa Rican Cheese and Herb dressing
- Frisee Salad with Butter Lettuce, Walnuts, Green Apple, Blue Cheese, and Blackberry Vinaigrette
- Asian Salad, a variety of Sprouted Seeds and Greens with a touch of Nori
- Greek Salad with Cucumbers, Tomato Cherry, Red Onion, and Feta Cheese

Soups

- Onion Soup
- Pejibaye Cream, a Traditional Costa Rican Specialty
- Shrimp or Lobster bisque
- Seafood soup with broth or cream
- Black Bean Soup VG
- Vegetable Soup VG

Main Courses

Latin Influenced Favorites

- Taco Bar, served with Guacamole, Jalapeños, Pico de Gallo salsa, Refried Beans, Cheese, Salads, and Tortillas
 - *Meat Options: Beef Tenderloin Fajitas, Chicken Fajitas, and/or Grilled Mahi Mahi*
- Costa Rican Casado, Rice, Beans, Fried Plantain, Vegetables
 - *Meat Options: Chicken, Beef, Pork, or Fresh fish*
- Costa Rican Rice with Shrimp served with French Fries and Pico de Gallo Salsa
- Traditional Rice with Chicken served with Pico de Gallo and Tortillas
- Vegetarian Rice VG
- Paella Tica with fresh local Fish, Shrimp, and Mussels
- Burritos or Chimichangas

Asian Influenced Favorites

- A Variety of Sushi Rolls
- Teriyaki Chicken
- Fried Rice with your choice of Pork, Chicken, or Shrimp
- Sweet and Sour Pork or Chicken, with Vegetables and Jasmine Rice
- Pad Thai, Rice Noodles with Shrimp, Chicken, and Egg

Vegan Options

- Vegan Coconut Curry with Jasmine Rice
- Vegan Quinoa Burger with Coconut and fried Sweet Potato
- Vegan Sushi Roll
- Pasta Primavera
- Vegan Quesadillas (with cheese substitute)
- Faux Fried Fish from Cauliflower and Nori Seaweed
- Sweet Pepper stuffed with Quinoa and Vegetables with Ginger Carrot Puree
- Squash and Sweet Potato Curry
- Zucchini and Eggplant rolls stuffed with Tofu and bathed in Creole Tomato Sauce, topped Au Gratin style Vegan Cheese

Mix & Match Fresh Fish

- Sea Bass
- Red Snapper
- Mahi Mahi
- Tuna
- Snook

Preparation

- Seared
- Panko
- Grilled
- Baked

Sauces

- Garlic and Parsley Butter
- Blackened
- Citrus Sauce
- Spicy Caribbean Sauce
- Fresh Herb Sauce
- Seafood Sauce
- Curry and Lemongrass Sauce
- Teriyaki
- Romesco Sauce
- Chipotle Sauce
- Mediterranean Sauce
- Curry and Coconut Sauce
- Tartar Sauce
- Avocado Sauce

Lobster

- Risotto
- Butter and Garlic
- White wine sauce
- Pasta with Fresh Tomato, Basil, and Cream
- Lobster bisque

Jumbo Shrimp

- Risotto
- Pasta with Spinach, Fresh Tomato, White Wine, and Butter
- Butter and Garlic
- Salsa al Diablo
- Curry and Coconut

Chicken

- Parmesan
- Gorgonzola Sauce
- Basil and Tomato Sauce
- Mustard and Honey Sauce
- Bechamel and Mushrooms
- Stuffed with Gouda Cheese, Spinach, and Almonds
- Chipotle Chili Sauce
- Bell Pepper Sauce
- Stuffed with Plantain Fufu with Pejibaye and Chipotle sauce



Beef

Your Choice of Tenderloin, Skirt Steak, or New York Steak

- Chimichurri
- Caramelized Onions
- Blue Cheese Sauce
- Mignon in Demiglace Sauce and Truffle Oil
- Porcini Mushroom
- Dijon Mustard
- Spicy Corn sauce
- Costa Rican coffee sauce
- Mushroom sauce
- Red Wine and Demiglace

Pasta

- Pasta Pesto
- Pasta Bolognese
- Vegetarian Pasta
- Seafood pasta
- Pasta with shrimp, Tequila and Lime

Desserts

- Tropical Brulee with fresh Mango and Passionfruit
- Deep Fried Oreo with Ice Cream and Strawberries.
- Brownie with Ice Cream
- Tres Leches Cake
- Chocolate Lava Cake
- Coconut or Coffee Flan
- Banana Flambé with Ice Cream
- Mango or Passionfruit Mousse
- Fresh Fruit with or without Vanilla Ice Cream
- Crepes with Nutella and Ice Cream
- Cheesecake with Strawberry Basil drizzle
- Rice Pudding
- Tiramisu
- Key Lime Pie
- Dessert sampler

Pork Tenderloin or Ribs

- Jack Daniels B.B.Q Sauce
- Honey Mustard
- Tamarindo BBQ Sauce
- Guava sauce
- Red wine sauce
- Roasted Pineapple and B.B.Q Sauce
- Chipotle Barbecue
- Sweet and Sour Sauce

Some suggested Sides

- Broccoli
- Green Beans with Toasted Almonds
- Sautéed Veggies
- Grilled Veggies
- Jasmine Rice
- Mashed Potatoes
- Rosemary Potatoes
- French Fries
- Roasted Corn on the Cob with Parmesan and Cilantro Sauce
- Baked Polenta with Gratin Cheese or the very creamy classic
- Baked Sweet Potato with Olive Oil and fine herbs

Kids Menu options

- Chicken Fingers and French Fries
- Fish Fingers and French Fries
- Simple Pasta with Butter
- Hamburger or Cheeseburger
- Hot Dog
- Quesadilla
- Cheese Pizza

Chef's Recommendations

Taco Bar

Kick off your stay with flavorful fish, beef fajitas, chicken fajitas, Pico de Gallo, guacamole, cheese, grilled pineapple with onion and cilantro, chipotle sauce, jalapenos, charro and black beans, Everything will be prepared for you to build your ideal taco, just the way you like it. And to finish on a sweet note, indulge in churros filled with dulce de leche, perfectly paired with a scoop of vanilla ice cream.

La Mariscada

Delicious combination of seafood, lobster, octopus, shrimp, seasonal fish, mussels, clams and crabs all in a classic garlic sauce or Caribbean sauce with coconut milk and a touch of habanero. Accompanied by a fresh green salad, sautéed vegetables and jasmine rice.

Italian Night

Indulge in a delightful evening with a combination of variety of Italian classics. Caesar salad, brusquettes with garlic bread, two options of spaghetti and penne pasta with three separate sauces, bolognese, alfredo with chicken and fresh mushrooms, Aurora sauce with shrimp, chicken parmesan and portefino mussels sautéed in wine with basil and butter. Finish the night on a sweet note with a classic and refreshing tiramisu for dessert.

Asian Night

Experience a vibrant and flavorful Asian-inspired feast. Start with fresh tuna sashimi and tuna tartare, followed by delicate gyoza and a tempting variety of sushi rolls. Enjoy the crispy perfection of tempura shrimp and savory teriyaki chicken, paired with fried rice packed with vegetables. Customize your meal by choosing from shrimp, pork, or chicken to complement the rice.

Parrillada

Get ready for a mouthwatering grilled feast featuring an irresistible selection of meat, fish, shrimp, and chicken, all perfectly cooked over an open flame. These savory dishes are complemented by flavorful sauces, including chimichurri, fresh mushroom sauce, and a rich garlic wine sauce. On the side, enjoy a crisp spinach salad, creamy mashed potatoes, and a medley of grilled vegetables.

Costa Rican Dinner "Casado"

Savor the authentic flavors of Costa Rica with our traditional Casado dinner. This hearty meal features rice, beans, a fresh Costa Rican salad, and sweet fried ripe plantains. Enjoy chicken in Creole tomato sauce and garlic-infused fish, paired with sautéed vegetables and warm tortillas. For a sweet finish, indulge in a typical Costa Rican dessert: pumpkin in syrup served with creamy coconut ice cream.





Breakfast

- Typical Costa Rican Breakfast, Gallo Pinto, Eggs, Ripe Plantains, Sour Cream, and bread or Corn Tortillas
- Typical American Breakfast, Toast, Eggs any style, Bacon, or Sausage
- Breakfast Burrito: Wheat Tortilla, Egg, Avocado, Cheese, and Beans
- Egg Frittata: Sundried Tomato, Mushrooms, Bacon or Ham, Parsley, and Parmesan Cheese
- Omelets: Choose from a selection of fresh Vegetables, Cheese, and Meat
- Pancakes and Maple Syrup
- French Toast
- Oatmeal with Cinnamon, Raisins, and Strawberries.
- Huevos Rancheros
- Eggs Benedict
- Continental breakfast: Cereal, Granola, or Oatmeal, Toast, Ham, and Cheese
- Fresh Fruit
- Smoothies
- Yogurt
- Granola or Cereal
- Hash Brown Potatoes
- Rosemary Potatoes
- Cheeses
- Sausage or Bacon sides

All breakfasts are accompanied by fresh fruit, orange juice, and coffee. Other options are available on request, the chef is at your service.

