

Snack y coctel de bienvenida to our guests

Fiesta Tica : ceviche de pescado, Pico de gallo, frijoles molinos servido with Patacones

Drink : coctel “Pura Vida”

Menu Suggestions

Breakfast / Desayuno

Startes / Para Empezar

Fresh squeezed juice/ Jugo fresco : orange/naranja or grapefruit /pomelo

coffee/café : regular or decaffeinated. /regular or descafeinado.

tea/Te: black or chamomile/ negro o manzanilla

tropical fruit plate /Plato de frutas tropicales : Bananas/bananos/ Cantaloupe/ melon, Watermelon/Sandia, Pineapple/piña, Papaya/papaya, Mango/mango

Oatmeal/ Avena

Cereal/cereal

Toasted bread/ Pan Tostado : white or whole wheat/ blanco o integral

Sweet rolls/ pan dulce

Breakfast

Eggs as you want/ Huevos al gusto: scramble, refried, steamed, served with “gallo pinto” traditional recipe from j.R / revueltos, fritos, al vapor (tiernos), servidos con “gallo pinto” receta tradicional de C.R.

Omelet/ omelet with ham, mushrooms, cheese, bacon / jamon, hongos, queso, tocineta

Ranchero Eggs/ Huevos rancheros, eggs covered with tomato sauce, onions, cilantro.

Pancakes: plain or with banana, served with honey or maple syrup /sencillos o con banana, servidos con miel de abeja o sirope de maple.

French Toast with cinnamon served with maple sirup / tostadas francesas con canela, servidas con sirope de maple.

Side Dishes/ extras

racon/ Tocineta

Refried beans/ frijoles molidos

Potatoes hash brown/ Papas Aash

LUNCH/ ALMUERZO

Appetizers / bocas

Guacamole & fresh Salsa serve with corn chips/ guacamole y salsa fresca servida con tortillitas fritas.

Black beans salsa, cheese,served with corn chips/ Frijoles molidos con queso servidos con chips de tortilla.

Ceviche/ Marinated white fish with lemon,tomato,onion,red bell pepper and cilantro, serve with green plantains / pescado blanco marinado al limon con tomate,cebolla, chile dulce,y cilantro, servido con platanos verdes.

Salads/ Ensaladas

Potato and beetroot salad chopped and mix with mayo and eggs / ensalada rusa, papas y remolacha en cubitos con un aderezo de mayonesa y huevo.

Caprese salad / ensalada caprese : sliced tomatoes topped with mozzarella cheese,and basil leaves serve with olive oil, and vinegar of modena/ tomates en rodajas, queso mozzarella y hojas de albahaca servida con aceite de oliva y vinagre de Modena.

Typical Costa Rica salad/Ensalada costarricense :cucumber,carrots,tomato,lettuce, purple cabbage, purple onion, served with a vinaigrette. Pepino, zanahorias, tomate, lechuga, repollo morado, cebolla morada, servida con vinagreta.

Caesar salad/ ensalada César

Soups/Sopas

Vegetables, Chicken or beef typical costarrican Soup/ Sopa de pollo o res con verduras estilo costarricense. Served with rice.

Cheese Hamburger j.R style/ Queso–Hamburguesa “tica” Beef patti, lettuce, tomato, relish and ham/ torta de carne, lechuga,tomate,pepinillos en encurtido,jamón.

Ham and cheese sandwich/ Sandwich de jamon y queso / baguette or sliced bread, ham and cheese.

Quesadilla/ Wheat tortillas stuffed with cheese and extras such as chicken, ground beef , beans,lettuce, served with fresh salsa./ tortillas de harina rellenas con queso y opción de pollo, carne molida, frijoles,lechuga, servida con salsa fresca .

Rice chicken costarrican typical dish/ Arroz con pollo plato tradicional costarricense/chicken,sweet corn,carrots,green beans,cilantro, garlic, onion, “salsa lizano”/ pollo, maíz dulce, zanahoria, vainicas, cilantro, ajo, cebolla y “salsa Lizano”

Ceviche/ Marinated white fish with lemon,tomato,onion,red bell pepper and cilantro, serve with green plantains / pescado blanco marinado al limon con tomate,cebolla, chile dulce,y cilantro, servido con platanos verdes.

Dinner/ Cena

“Casado” costarican traditional dish,/ Casado plato tradicional costarricense, rice, beans, salad, chicken breast ,beef, or fish / arroz, frijoles,ensalada, pechuga de pollo, bisteck de res o pescado.

Mix Fajitas/ fajitas mixtas, beef, chicken, bell peppers, onions .Serve with white rice/ carne, pollo, chile dulce, cebollas, servidas con arroz blanco.

Chicken with Potatoes costarrican style/ Pollo con papas a lo “Tico”. Served with with rice and sauteed vegetables/ servido con vegetales salteados y arroz.

Pasta bolognesa/ pasta en salsa de carne molida, ground beef sauce with basil over spaghetti

Pesto Pasta / pasta “penne” al pesto, short pasta with pesto sauce/ “penne” pasta con pesto.

Brochette/pinchos beef, chicken, shrimp or mix, with bell pepper and onion/ de carne, pollo, camarón o mixtas con cebolla y chile dulce

Shrimp rice/ arroz con camarones, rice with onions, garlic, bell peppers, onion, cilantro, carrots and shrimp

Fish filet with garlic/ pescado al ajillo. Served with rice.

Dessert/ Postre

Banana tempura with vanilla ice cream, salsa de chocolate / tempura de banana con helado de vainilla , sirope de chocolate

Passionfruit cheesecake / pie de queso maracuya

Coconut Flan/ flan de coco

Vanilla Flan / flan de vainilla