

Welcome snack and cocktail/ Snack y coctel de bienvenida to our guests

Costa Rican Welcome Fiesta/ Fiesta Tica: ceviche de pescado, Pico de gallo, frijoles molinos servido con Patacones

Drink: Special Costa Rican cocktail/ coctel “Pura Vida”

Menu Suggestions

Breakfast / Desayuno

Starters / Para Empezar

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

Coffee/café: regular or decaffeinated. /Regular o descafeinado.

Tea/Te: black or chamomile/ negro o manzanilla

Tropical fruit plate /Plato de frutas tropicales: Bananas/bananos/ Cantaloupe/ melón, 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/ Desayuno

Eggs as you want/ Huevos al gusto: scramble, refried, steamed, served with “gallo pinto” traditional recipe from Costa Rica / revueltos, fritos, al vapor (tiernos), servidos con “gallo pinto” receta tradicional de Costa Rica Omelet/ omelet with ham, mushrooms, cheese, bacon / jamón, 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 syrup / tostadas francesas con canela, servidas con sirope de maple.

Side Dishes/ extras

Bacon/ Tocineta refried beans/ frijoles molidos Potatoes hash brown/ Papas Aas

Lunch / Almuerzo

Appetizers / bocas

Guacamole & fresh salsa served 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 limón con tomate, cebolla, chile dulce, y cilantro, servido con plátanos verdes.

Salads/ Ensaladas

Potato and beetroot salad chopped and mixed 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 served with olive oil, and vinegar of Modena/ tomates en rodajas, queso mozzarella y hojas de albahaca servida con aceite de oliva y vinagre de Módena.

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 Costa Rican soup/ Sopa de pollo o res con verduras estilo costarricense servida con arroz.

Main course / Platillo principal

Cheese Hamburger Costa Rican style/ Queso-Hamburguesa “tica” Carne patti, lettuce, tomato, relish and ham/ torta de carne, lechuga, tomate, pepinillos en encurtido, jamón.

Ham and cheese sandwich/ Sándwich de jamón 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 Costa Rican 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 limón con tomate, cebolla, chile dulce, y cilantro, servido con plátanos verdes.

Dinner/ Cena

“Casado” Costa Rican traditional dish,/ Casado plato tradicional costarricense, rice, beans, salad, chicken breast, beef, or fish / arroz, frijoles, ensalada, pechuga de pollo, bistec 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 Costa Rican style/ Pollo con papas a lo “Tico”. Served with with rice and sauteed vegetables/ servido con vegetales salteados y arroz.

Pasta Bolognese/ 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 maracuyá

Coconut Flan/ flan de coco

Vanilla Flan / flan de vainilla