

DINNER MENU

MENU DE CENA



DINNER - CENA

FIRST COURSE - CEVICHE, SALADS & SOUP

ENTRADAS - CEVICHE, ENSALADAS & SOPA

FRESH FISH OF THE DAY CEVICHE OR SHRIMP CEVICHE

Ceviche de Pescado Fresco o Ceviche de Camarones

CHOICES OF PREPARATION FOR ANY CEVICHE:

Opciones de preparación del ceviche que puede agregar:

PURA VIDA: GREEN OLIVES, SWEET PEPPER, CILANTRO, TOMATO JUICE, AND ORANGE JUICE

Pura Vida: Aceitunas verdes, chile dulce, culantro, jugo de tomate, y jugo de naranja

TROPICAL: MANGO, AVOCADO, GRATED GINGER, SWEET PEPPER, CILANTRO AND ONION

Tropical: Mango, aguacate, jengibre rallado, chile, culantro y cebolla

HEART OF PALM AND AVOCADO SALAD

Ensalada de Corazón de Palmito y Aguacate

HEART OF PALM, MASHED AVOCADO, PICKLED RED ONIONS, INFUSED TOMATO AND SWEET PEPPER, GRILLED HOMEMADE FOCACCIA BREAD, AND A SHALLOT SOY VINEGRETTE

Ensalada de palmito y puré de aguacate, palmito rebanado, cebollas encurtidos, tomate, chile dulce con un ligero toque de picante, servido con nuestro pan focaccia y vinegreta de chalote y soja

CAESAR SALAD

Ensalada Cesar

LOCALLY GROWN ORGANIC ROMAINE LETTUCE, CRISPY BACON, PARMESAN CHEESE CRISP AND SHAVINGS TOSSED IN CAESAR DRESSING

Lechuga romana orgánica, crotones, tocineta y virutas de queso parmesano con aderezo cesar de la casa

OPTIONAL: ADD CHICKEN TO THE CAESAR SALAD

Opcional: Agregue pollo a su Ensalada Cesar

FARMER'S SALAD

Ensalada de la Casa

CHEF'S CREATION PREPARED WITH LOCAL PRODUCTS AND A FIVE HERB VINAIGRETTE

Ensalada creada por el chef con productos locales, y vinegreta de cinco hierbas

SOUP OF THE DAY

Sopa del Dia

DINNER - CENA

MAIN COURSE

PLATOS PRINCIPALES

BEEF TENDERLOIN

Lomito Tenderloin

GRILLED TENDERLOIN AND CHIMICHURRI (MIX OF TOMATOES, GARLIC, PARSLEY, OIL AND RICE VINEGAR)

Lomito asado en la parrilla con sal marina gruesa y chimichurri de la casa (ajo, perejil, aceite y vinagre de arroz)

PACIFIC RIM STYLE BRAISED RIBS

Costilla de Cerdo a la Plancha Estilo Pacific Rim

RIBS IN HOISIN SAUCE, GINGER, GARLIC SAUCE, BBQ SAUCE, WITH SHAVED FENNEL AND SWEET ONIONS

Costilla de cerdo en salsa hoisin, jengibre, salsa de ajo a la BBQ, virutas de hinojo y cebolla dulce

PORK LOIN IN SWEET OR SPICY FRUIT SAUCE

Lomo de cerdo en Salsa de Frutas Dulces o Picantes

PAN FRIED PORK LOIN, SERVED IN A TAMARIND CHUTNEY OR HOMEMADE SPICY MANGO SAUCE

Lomo de cerdo frito, bañado en una salsa de mango picante o tamarindo

CHICKEN BREAST AND CITRUS HERB VINAIGRETTE

Pechuga de Pollo y Vinagreta de Hierbas Cítricas

GRILLED CHICKEN BREAST GENTLY SEASONED WITH LEMON JUICE, THYME, ROSEMARY AND BASIL

Pechuga de pollo a la parrilla con vinagreta de limón y hierbas

CATCH OF THE DAY (FILET)

Pesca del Día (Filete)

BLACKENED: FRUIT SALSA, SOY MUSTARD, AND WHITE BUTTER

Salsa de fruta, mostaza de soya, y mantequilla blanca

GRILLED: FRESH FRUIT IN CILANTRO SAUCE

A la Parrilla: Salsa de frutas fresca con salsa de culantro

ROASTED NUTS AND GARLIC CRUSTED WITH A HERB LOBSTER BISQUE

Nueces tostadas y ajo en costra con una crema de langosta con hierbas

FISH FRIED WITH CHIPS

Pescado Frito con Papas Fritas

FRESH CATCH OF THE DAY, BREADED AND FRIED, SERVED WITH FRENCH FRIES OR TARTAR SAUCE

Pescado fresco del día, empanizado y frito, servido con papas fritas o salsa tártara

GARLIC SHRIMP

Camarones al Ajillo

SERVED WITH LEMON BASIL FETTUCINE OR PENNE, GRILLED BROCCOLI AND PARMESAN

Servido con fettucine o penne con albahaca y limón, brócoli a la plancha y parmesano

DINNER - CENA

PASTAS AND RICE

PASTAS Y ARROZ

PENNE POMODORO

Pasta de Salsa Pomodoro

PREPARED WITH FRESH TOMATOES, SWEET BASIL, POMODORO SAUCE AND SMALL CUBES OF MOZZARELLA CHEESE

Preparado con tomates frescos, albahaca dulce, salsa pomodoro y pequeños cubitos de queso mozzarella

PENNE WITH PESTO SAUCE AND GRILLED CHICKEN

Pasta con Pesto y Pollo

PENNE PASTA SERVED WITH HOMEMADE PESTO SAUCE AND GRILLED CHICKEN

Pasta penne servida con salsa de pesto y pollo a la parrilla

RISOTTO

Risotto

RICE, MUSHROOM, GARLIC SHRIMP, SCALLOPS AND FRESH CATCH, SAUTÉED GREENS, BROCCOLI WITH SHREDDED PARMESAN CHEESE

Arroz, hongos, camarones al ajillo, vieiras y el pescado del día, verduras salteadas, brocoli con queso parmesano rallado

GRILLED FLAT-BREAD

Torta de pan Sin Levadura

WITH CHORIZO, TOMATO COMPOTE, FRESH CHEESE AND BASIL OR WITH SMOKED PORK, MUSHROOMS, CARAMELIZED ONIONS, TOMATO SAUCE, BASIL AND ARUGULA SALAD - ALSO AVAILABLE AS VEGETARIAN OPTION

Chorizo, compota de tomate, queso fresco, y albahaca o con cerdo ahumado, hongos, cebollas caramelizados, salsa de tomate y ensalada de albahaca y rúcula - Vegetariano opcional

FRESH SAUTÉED VEGETABLES

Vegetales Salteados Frescos

VEGETABLES SAUTÉED, ZUCCHINI, TOMATOES, ONION, BROCCOLI, CAULIFLOWER, SWEET PEPPER, SERVED WITH PARMESAN CHEESE AND TOMATOES SAUCE

Vegetales salteados, zuquini, tomates, cebolla, brócoli, coliflor, chile, servido con queso Parmesano y salsa de tomate

DINNER - CENA

LOCAL FAVORITES

PLATOS LOCALES

TRADITIONAL COSTA RICAN CASADO

Casado Costarricense Tradicional

COSTA RICA'S MAIN TRADITIONAL LUNCH OR DINNER DISH, SERVED WITH GRILLED CHICKEN OR FISH, ACCOMPANIED BY RICE, BEANS, FRIED RIPE PLANTAIN, AVOCADO AND SOFT CORN TORTILLAS

Casado tradicional, con pollo o pescado a la plancha, porción de arroz, frijoles, plátanos fritos, aguacate, ensalada y tortillas suavécitas de maíz

HOMEMADE BURGER

Hamburguesa de la Casa

CHARBROILED, SERVED WITH FRENCH FRIES AND CHEDDAR CHEESE. OPTIONAL: ADD THICK CUT BACON AND AVOCADO

Hamburguesa de carne de res adobada con hierbas naturales, servida con papas fritas y queso cheddar.

Opcional: Cortes gruesos de tocineta y aguacate

DESSERTS

POSTRES

ICE CREAM

Helados

VANILLA, STRAWBERRY AND CHOCOLATE

Vainilla, fresa y chocolate

DESSERT OF THE DAY

Postre del Día

PLEASE ASK YOUR SERVER ABOUT OUR DESSERTS OF THE DAY

Pregunta a su salonera sobre nuestro postre del día

BREAKFAST - DESAYUNO

FRUITS AND GRAINS

Gf GREEK YOGURT PARFAIT

SEASONAL FRUITS, STRAWBERRIES, GREEK YOGURT, AND GRANOLA

+ Frutas de la temporada, fresas, yogurt griego y granola

CORN FLAKES

SERVED WITH SEASONAL FRUITS AND MILK

+ Servido con frutas de la temporada y leche

STEEL-CUT OATMEAL

SKIM MILK, BROWN SUGAR, AND FRUITS

+ Leche desnatada, azúcar morena y frutas

WHOLE WHEAT OATMEAL

WHOLE GRAIN OATMEAL SERVED WITH APPLES

+ Avena integral servido con manzanas

Gf TROPICAL FRUIT PLATE

SEASONAL FRESH FRUIT, PAPAYA, PINEAPPLE, WATERMELON AND YOGURT

+ Frescas frutas tropicales, papaya, piña, sandía, y yogurt

CORY'S AVOCADO TOAST

MASHED AVOCADO AND POACHED EGGS DUSTED WITH TOASTED SEEDS ON TOASTED BREAD

+ Guacamole, huevos escalfados, pepitas tostadas sobre un pan tostado

GRIDDLE

SERVED WITH VERMONT MAPLE SYRUP

PAN DULCE FRENCH TOAST

FRENCH TOAST PREPARED WITH BREAD, TOPPED WITH SEASONAL FRUITS INCLUDING PINEAPPLE AND BANANA, COCONUT FLAKES AND NUTS

+ Pan dulce servido con frutas de la temporada incluyendo piña y banana, coco rallado y nueces

CANDIED NUTS WAFFLE

BELGIAN WAFFLE WITH CANDIED NUTS TOPPED WITH MAPLE SYRUP, FRESH FRUITS AND POWDERED SUGAR

+ Waffles de Bulgaria con nueces endulzados con miel de maple, frutas frescas y azúcar en polvo

BUTTERMILK PANCAKES

WITH CHOCOLATE CHIPS OR COCONUTS, TOPPED WITH FRUIT AND NUTS

+ Panqueques con trocitos de chocolate o cocos, cubierto con frutas y nueces

LOCAL FAVORITES

TRADITIONAL GALLO PINTO

COSTA RICAN TRADITIONAL MORNING STAPLE OF RICE AND BEANS MIXED WITH SPICES, SERVED WITH CORN TORTILLAS, FRIED PLANTAIN, SOUR CREAM AND EGGS OF YOUR CHOICE

+ Gallo Pinto tradicional servido con tortilla, plátano frito, natilla y huevos a su gusto

EGGS AND THINGS

SERVED WITH OUR BREAKFAST POTATOES AND TOAST

Gf TWO EGGS ANY STYLE

CHOICE OF 2: CHORIZO, BACON, HAM OR PORK LINKS

+ Al gusto de 2: chorizo, tocineta, jamon o puntas de cerdo

THE BENEDICT SUNRISE

POACHED EGGS, TOASTED ENGLISH MUFFIN, GRILLED HAM, TOPPED WITH HOLLANDAISE SAUCE AND SERVED WITH FRESH PAPAYA AND LIME

+ Huevos escalfados, muffin inglesas tostadas, jamón a la parrilla, con salsa holandesa por encima y servido con papaya fresca y limón

Gf EGG WHITE QUESADILLA

EGG WHITE WITH CHORIZO, SPINACH, TOMATO AND PEPPER JACK CHEESE, SERVED IN GRILLED CORN TORTILLAS, TOPPED WITH MANGO TOMATO SALSA (ALSO AVAILABLE MEATLESS)

+ Clara de huevo con chorizo, espinaca, tomate y queso de pepper jack, servido en tortilla de maíz al grill, por encima con salsa de tomate y mango (también disponible sin carne)

Gf HOUSE OMELETTE

THREE EGGS - ANY COMBINATION OF 3: HAM, CHORIZO, BACON, MUSHROOM, ONION, PEPPERS, SPINACH, SWISS OR CHEDDAR CHEESE, FRESH TOMATO SALSA

+ Tres huevos - con cualquier combinación de 3: Jamón, chorizo, tocineta, champiñones, cebolla, chili dulce, espinaca, queso suizo o cheddar, salsa de tomate fresco

SIDES

TWO EGGS (DOS HUEVOS)

BACON, HAM, CHORIZO, PORK LINK (TOCINETA, JAMON, CHORIZO, Y SALCHICHA)

BAGEL AND CREAM CHEESE (BAGEL Y QUESO CREMA)

HASHBROWN POTATOES (PAPA RAYADA)

½ AVOCADO (MEDIO AGUACATE)

Gf SMOOTHIES

GREEN POWER

BANANA, GREEN APPLE, SPINACH, KALE, CITRUS AND GINGER

+ Banana, manzana verde, espinaca, col y jengibre

— 8

HEALTHY STORM

BANANA, MANGO, SPINACH, PEANUT BUTTER, AND VANILLA SOY MILK

+ Banana, mango, espinaca, mantequilla de maní y leche de soya de vainilla

— 8

COFFEES AND TEAS

100% COSTA RICAN REGULAR OR DECAFFEINATED COFFEE (CAFÉ REGULAR O DESCAFEINADO)

ESPRESSO, CAPPUCCINO, MOCHA

— 3

ASSORTED TEAS - GREEN, HERBAL OR BLACK (TÉ VERDE, TÉ DE HIERBAS, TÉ NEGRO)

HOT CHOCOLATE (CHOCOLATE CALIENTE)

MILK OR SKIM MILK (LECHE O LECHE DESCREMADA)

JUICES

ORANGE, MIXED FRUITS OR PINEAPPLE (JUGOS DE FRUTAS: NARANJA, FRUTAS MIXTAS O PIÑA)

COCKTAILS

BLOODY MARY - VODKA, TOMATO & LEMON JUICE

GOLFO DULCE BREEZE - VODKA, PINEAPPLE, & CRANBERRY JUICE

MIMOSA - SPARKLING WINE & ORANGE JUICE

GUAVOSA MIMOSA - SPARKLING WINE WITH GUAVA JUICE

Priced items are not included in the all-inclusive meal plan.

LUNCH - ALMUERZO

HEART OF PALM AND AVOCADO SALAD

HEART OF PALM, MASHED AVOCADO, PICKLED RED ONIONS, INFUSED TOMATO AND SWEET PEPPER, GRILLED HOMEMADE FOCACCIA BREAD, AND A SHALLOT SOY VINEGRETTE

+ Ensalada de palmito y puré de aguacate, palmito rebanado, cebollas encurtidos, tomate, chile dulce con un ligero toque de picante, servido con nuestro pan focaccia y vinegreta de chalote y soja

CAESAR SALAD

LOCALLY GROWN ORGANIC ROMAINE LETTUCE, CRISPY BACON, PARMESAN CHEESE CRISP AND SHAVINGS TOSSED IN CAESAR DRESSING - OPTIONAL ADD ON: CHICKEN

+ Lechuga romana organica, crotones, tocineta y virutas de queso parmesano con aderezo de Caesar de la casa - con pollo opcional

FARMER'S SALAD

CHEF'S CREATION PREPARED WITH LOCAL PRODUCTS AND A FIVE HERB VINAIGRETTE

+ Ensalada creada por el chef con productos locales, y vinegreta de cinco hierbas

CORCOVADO NACHOS

CORN TORTILLAS, BRAISED BBQ PORK, BLACK BEANS, CHEESE, GUACAMOLE AND TOMATO SAUCE

+ Tortillas de maíz, cerdo a las brasas, frijoles negros, queso, salsa de tomate y guacamole

GRILLED FISH SANDWICH

FRESH CATCH GRILLED AND TOPPED WITH SPICY MAYONNAISE, SERVED IN PITA BREAD, FRENCH FRIES OR ONION RINGS

+ Sándwich de pescado a la parrilla (pescado del día), lechuga, tomate, cebolla, pepinillo, acompañado de papas fritas o aros de cebolla

GRILLED FLAT-BREAD

WITH CHORIZO, TOMATO COMPOTE, FRESH CHEESE AND BASIL OR WITH SMOKED PORK, MUSHROOMS, CARAMELIZED ONIONS, TOMATO SAUCE, BASIL AND ARUGULA SALAD - ALSO AVAILABLE AS VEGETARIAN OPTION

+ Chorizo, compota de tomate, queso fresco, y albahaca o con cerdo ahumado, hongos, cebollas caramelizados, salsa de tomate y ensalada de albahaca y rúcula - Vegetariano opcional

CHICKEN SANDWICH PANINI

JUICY GRILLED CHICKEN, CHEDDAR CHEESE, CRISPY SLAW, PICKLES, SMOKED BBQ SAUCE, AND HAND-CUT FRIES OR ONION RINGS

+ Sandwich de jugosa pechuga de pollo a la parilla con queso cheddar, lechuga, tomate, cebolla y pepinillo, acompañado con papas fritas o aros de cebolla

PACIFIC RIM STYLE BRAISED RIBS

RIBS IN HOISIN-GINGER-GARLIC-BBQ SAUCE, SHAVED FENNEL AND SWEET ONIONS

+ Costilla de cerdo en salsa hoisin-jengibre-ajo a la BBQ, virutas de hinojo y cebolla dulce

HOMEMADE BURGER

BEEF MARINATED WITH NATURAL HERB, CHEDDAR CHEESE, SERVED WITH FRENCH FRIES - OPTIONAL: THICK CUT BACON AND AVOCADO

+ Hamburguesa de carne de res adobada con hierbas naturales, queso cheddar, servida con papas fritas - Opcional: Cortes gruesos de tocineta y aguacate

FISH AND CHIPS

FRESH CATCH OF THE DAY, BREADED AND FRIED, SERVED WITH FRENCH FRIES - OPTIONAL: TARTAR SAUCE

+ Pescado del día, empanizado y frito, servido con papas fritas - Opcional: salsa tártara

HANDCRAFTED COCKTAILS

PALOMA

TEQUILA JOSE CUERVO, GRAPEFRUIT JUICE, CLUB SODA, LIME JUICE AND SIMPLE SYRUP

MOJITO

WHITE RUM, LIME JUICE, SIMPLE SYRUP, MIDDLED MINT, CLUB SODA

MAI TAI

SOUCED RUM, COCONUT RUM, GRENADINE SYRUP, ORANGE JUICE, PINEAPPLE JUICE

WATERMELON EXPLOSION

BACARDI WHITE, WATERMELON, MINT, SPLASH SIMPLE SYRUP

SAILFISH

PINEAPPLE JUICE, COCONUT CREAM, BLUE CURACAO, CENTERNARIO RUM

SANGRIA

SPARKLING WINE WITH SEASONAL FRUIT

JUNGLE SPLASH

VODKA, COCONUT RUM, LEMONADE, CRANBERRY JUICE

CROCODILE

BANANA, PINEAPPLE JUICE, CENTENERIO RUM, MALIBU, BANANA LIQUEUR

MARGARITA

DON JULIO WHITE TEQUILA, LIME JUICE, ORANGE JUICE

FLORY'S HANDCRAFTED MOCKTAILS

ARNOLD PALMER

PART HOMEMADE UNSWEETED ICED TEA, PART LEMONADE

MOJITOS

SEASONAL FRUIT, LIME JUICE, CLUB SODA, TOUCH OF SUGAR

AGAVE GINGER CIDER SWITCHEL

FRESH GINGER, APPLE CIDER VINEGAR, AGAVE SYRUP, LIME JUICE, MINT AND CLUB SODA

BEERS

BAVARIA DARK, IMPERIAL, IMPERIAL LIGHT, HEINEKEN, BUDWEISER, CORONA

GOLDEN ALE AND IPA (DOMINGO 7)

MICRO-BREW BEER

GUINNESS

WINES BY THE GLASS

CHARDONNEY - VALLE CENTRAL, CHILE

SAUVIGNON BLANC - VALLE CENTRAL CHILE

MERLOT - VALLE CENTRAL, CHILE

CABERNET SAUVIGNON - VALLE CENTRAL, CHILE

ZINFANDEL - SONOMA, USA