



WOW

CHEF
SERVICE

Menu Options
& Pricing

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- By booking lunch & dinner on the same day, a 10% discount will be applied.
- 13% of VAT and 8% of administration and gratuity fee will be added to your bill when you pay by credit card according to Costa Rican Law.
- Lunch menu can be offered at the beach for lunch for an additional \$5.00 per person.

		PRICE / PERSON	FOR GROUPS LESS THAN 12 PERSONS	APPETIZER	MAIN	DESSERT	SUNSET TAPAS
LUNCH		\$30.00	\$350.00	✓	✓	✗	✗
	DELUXE	\$35.00	\$400.00	✓	✓	✓	✗
	PREMIUM	\$40.00	\$450.00	✓	✓	✓	✗
DINNER		\$45.00	\$500.00	✓	✓	✓	✗
	DELUXE	\$50.00	\$550.00	✓	✓	✓	✓ (1)*
	PREMIUM	\$55.00	\$600.00	✓	✓	✓	✓ (2)*

* (1) ONE TAPA PER PERSON

* (2) TWO TAPAS PER PERSON






Menu Description.

Our menus are prepared with local and fresh ingredients from the area, vegetables, fish, seafood and other ingredients are ordered in advance according to our quality controls.

All our services are served dishes and not buffet to guarantee a fast and personalized fluid service according to our standards.

All our menu can be adapted to any restrictions, allergies, or food preference, feel free to communicate any need or desire regarding our menus.

Also let us organize your menu and present our proposals according to your trip and preferences, for us it will be a pleasure to save you time in terms of meal planning.



Tapas

Chicken Grilled “pinchos “

Juicy chicken chunks with pineapple and served with Indonesian peanut sauce.

Spring Rolls

Wrapped in rice paper fresh crispy vegetables (watercress, Mango, Mint, Peppers, cilantro) served with ginger sweet chili sauce.

Bruschetta

Toasted house bread served with fresh tomatoes, basil and parmesan cheese.

Tico “style” Patacones

Patacones, re-fried beans, Pico de Gallo, shredded mozzarella and sliced avocado.

“Mini “caprese salad

Small bites of fresh mozzarella cheese cherries tomatoes and home pesto.

Dynamite Pacific Baby Shrimp

(Premium Only)

Tempura Battered shrimp topped with our house made garlic chipotle aioli.

Beef Slider

(Premium Only)

Angus Beef Grilled, caramelized red onion and blue cheese.

Pacific Shrimp Ceviche

(Premium Only)

Fresh baby pacific shrimp with light Bloody Mary vinaigrette.

Appetizers

Roasted Pumpkin Cream Soup

Roasted Pumpkin with Fresh Ginger and Thyme, Coconut Milk and scented with Green Apple and Crumbled Feta Cheese.

Tropical Mixed Greens

Local Cherrie tomatoes, avocado, fresh mango, toasted cashews, topped with Turrialba cheese and baby spinach, served over a bed of greens.

Summer Salad

Grilled Pineapple, bacon, walnuts, crispy potatoes croutons and feta cheese served over romaine lettuce with honey and apple cider dressing.

Costa Rican Ceviche

A traditional Costa Rican dish, Fresh Fish poached in a Citrus Vinaigrette mixed with Red Onion, Bell Pepper and Cilantro accompanied with Plantains Chips.

Tico Style Patacones

Traditional fried green plantain, served with re-fried beans, Pico de Gallo, Queso mozzarella, avocado and Jalapeño.

Lobster & Seafood Bisque

(Premium & Deluxe)

A classic Tomato Cream Base soup, prepared with our blend of Tropical Pacific Seafood and lightly scented with Basil and accompanied with House Croutons.

Quinoa & Roasted Beet Salad

(Premium & Deluxe)

A blend of local Tomatoes, Sweet Roasted Beets, Cucumber and Heart of Palm topped with Crispy Plantain, Quinoa and feta Cheese.

Organic Green Salad

(Premium & Deluxe)

A mix of organic baby greens, crumbled feta cheese, black olives, roasted bell pepper, baby roasted beets and couscous dressed in olive oil and lime juice vinaigrette.

Seared Tuna Tartare

(Premium & Deluxe)

Yellow Fin Tuna marinated in Soy Sauce and seared rare mixed with local Avocado and served with Crispy Wonton.

Peruvian Ceviche

(Premium & Deluxe)

A traditional South Latin America dish, Diced Fresh Seabass marinated with Lime Juice, Aji Vinaigrette and Roasted Sweet Corn and served with Yucca Chips.

Bacon, Cheese and Fries

(Premium & Deluxe)

For the French fry's lover, basket of French fries topped with cheddar sauce, bacon bits and scallions.

Costa Rican Chicken and Vegetable

Broth (Premium Only)

Costa Rican style chicken broth served with a variety of local vegetables and Pasta.

Japanese Steak Tartare

(Premium Only)

Shaved beef marinated in soy sauce, Sriracha, fresh ginger and fresh chives.

Shrimp Mango & Avocado Ceviche

(Premium Only)

Pacific Baby Shrimp marinated in an Orange, Yellow Aji and Passion Fruit Vinaigrette served with Fresh Mango and Avocado and accompanied with Crispy Plantains.

Lunch Main Courses

Angus beef Burger

Traditional Beef burger Grilled Angus premium beef served with lettuce tomatoes and pickles, served with French fries.

Fish Tacos

Tempura battered fresh fish, served over homemade corn tortilla, cabbage and pickled red onions, topped with our tartare sauce, served with potatoes chips and Pico de Gallo.

Black Bean & avocado quesadilla

Re-fried beans, fresh avocado with melted cheese in a grilled flour tortilla, accompanied with chipotle sour cream and mango salsa.

Arroz con pollo (chicken with rice)

A traditional party dish in Costa Rica chicken, shredded carrots, green chickpeas, red onion and cilantro served with green salad potatoes chips, & vegetables marinated.

Fajitas Bowl

Beef Fajitas sautéed with BBQ Sauce, served with steamed white rice, homemade tortillas, local style salad and avocado.

Mexican Nachos

Crispy Tortillas chips, stuffed with refried beans melted cheddar and mozzarella cheese, lettuce, Pico de Gallo, guacamole, jalapeños, topped with a dollop of sour cream.

Casado's

A very traditional dish, your choice of Chicken or Fish, served with rice & beans, sweet plantains, and green beans Picadillo.

California Club Sandwich

(Premium & Deluxe)

Turkey Ham, Ham and provolone cheese, avocado and mayo-Dijon in a toasted ciabatta bread.

Tuna Poke

(Premium & Deluxe)

Fresh yellowfin tuna marinated with soy & wasabi, served over sushi rice and topped with local grill pineapple chutney and seaweed.

Grilled Shrimp Tacos

(Premium Only)

3 Jumbo shrimp wrapped in bacon seasoned with Cajun pepper, grilled pineapple chutney and chipotle aioli.

Chicken Leg & Caribbean Rice & Beans

(Premium Only)

One of the signature dishes of Costa Rican Culture, pan seared chicken in achiote (annatto) accompanied with Caribbean rice and beans, plantains & a corn tortilla.

Dinner Main Courses

Eggplant “Parm” Style

Eggplant sliced, marinated with kosher salt and herbs, oven baked with mozzarella cheese and our roasted tomato pomodoro sauce.

Baby Pacific Shrimp & Lime Cream Pasta

Baby Shrimp served over an angel hair pasta prepared in a lime parmesan cream sauce (your choice to substitute the parmesan cream for fresh tomato and basil sauce).

Slow BBQ Ribs

8 hours slow cooked fork tender baby back ribs prepared with our cumin and brown sugar rub glazed with house barbecue sauce.

Grilled Chicken Breast

Marinated and grilled to perfection served with a yellow curry and caramelized squash puree and roasted dried tomatoes topped with a cashew pesto.

Chicken Parmesan Fettuccini

Chicken Breast marinated with herbs, tenderized, then breaded and deep-fried au Gratin with Mozzarella and Parmesan Cheese and topped with our Pomodoro Sauce served with Sautéed Garlic and Basil Fettuccini Pasta.

Roasted Chicken Leg

Roasted Chicken Leg served Rice & Beans Caribbean Style and Accompanied with Served avocado, and Tamarindo Salsa.

Beef Brochettes

2 Grilled Beef kebabs served with hearts of palm picadillo and roasted sweet potatoes.

Surf & Turf

(Premium & Deluxe)

Grilled Beef Tenderloin and seared baby Shrimp in light Garlic Butter sauce served with Potatoes Au Gratin.

Trio Mushroom Risotto

(Premium & Deluxe)

Sautéed Portobello, Wild Mushroom and Porcini Mushrooms with Arborio Rice cook in Cream and Grana Padano Parmesan Cheese Sauce.

Seared Tuna Medallions

(Premium & Deluxe)

Yellow fin tuna served over a light shrimp and parmesan risotto, grilled bok-choy and a lobster cream sauce.

Coriander and Dill Crusted Red Snapper

(Premium Only)

Fresh skin on red snapper filet crusted in coriander and dill and oven roasted served with a corn and fennel salad in a citrus, oyster, wild mushrooms and ginger sauce.

USDA Ribeye Steak

(Premium Only)

Perfectly grilled, lightly seasoned with sea salt and herbs served with porcini mushrooms sauce, accompanied roasted sweet potatoes puree.

Outside USDA Skirt steak

(Premium Only)

Grilled to perfection and lightly seasoned with Sea Salt served with Argentinian Chimichurri Sauce and Rosemary Roasted Baby Potatoes.

Fresh Fish Filet Papillote

(Premium Only)

Fish of the Day cook in Coconut Milk & Ginger Stock served with Plantain Puree and Local Fresh Vegetables.

Seafood Casserole

(Premium Only)

Sautéed Mussels, Clams, Jumbo Shrimp and Calamari in light Olive Oil and Chipotle Sauce served with Cherry Tomatoes over Yucca Puree.

Dessert options

Chocolate Volcano Cake

Served hot with melted chocolate and a dollop of vanilla ice cream.

Mango & Banana Foster

Local fresh mangos and bananas, in a caramel reduction served with vanilla ice cream.

Coconut Flan

A Latin American classic, made from scratch with local cashews and papaya.

Costa Rican Tres Leches

Costa Rican style Sponge Vanilla Cake, with our blend of 3 milk, served with Strawberry coulis.

Crispy Churros

Home Made Churros (Fried Dough) serves with Vanilla ice cream and topped with caramel & Chocolate reduction.

Local made Sorbets

Sorbet of Guanabana a local and traditional fruit served with fresh fruit.

Lemon Pie

Local made cookie crust lemon pie served with wild berries coulis.

Walnuts Brownie

(Premium & Deluxe)

Our house recipe of triple chocolate brownie candied walnuts and dulce leche ice cream.

Dulce de Leche Volcano Cake

(Premium Only)

Served warm with coconut ice cream toasted cashew and caramel popcorn.

Trio Sorbets

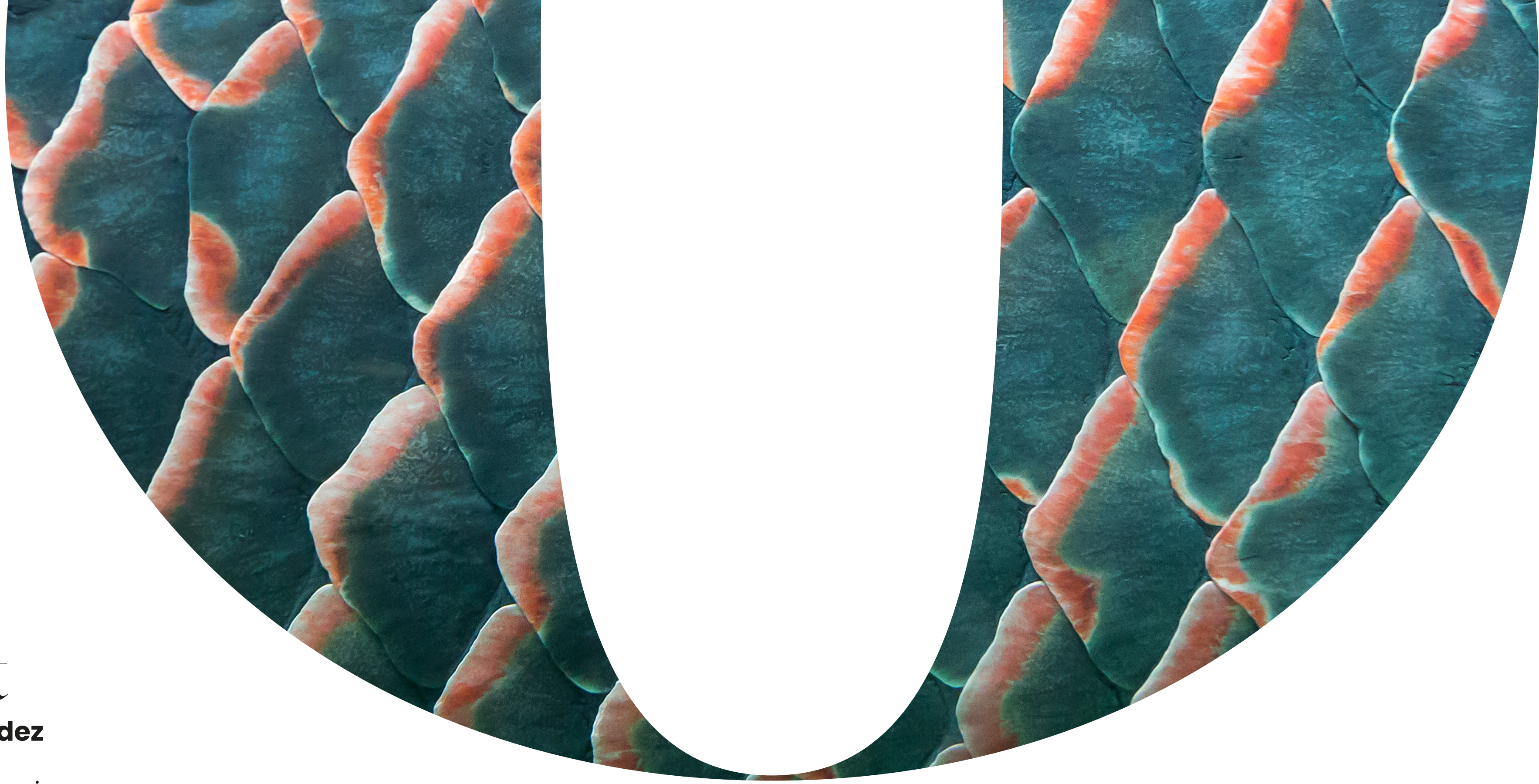
(Premium Only)

A combination of three different flavor of sorbet, coconut, Mango and Black berries topped with fresh fruit.

Macadamia Nut Pie

(Premium Only)

This Classic recipe with a tasty twist on traditional pecan pie prepares with Costa Rican Macadamia and vanilla ice cream.



Contact

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