



MME NU



*Chef
Nicolas
Devenelle*

Explore Each Experience

- Breakfast
- Brunch
- Lunch PP. 4-5
- Box Lunch
- Culinary academy
- Family style
- Grill pack
- Plated dinner PP. 11-13
- Child menu
- Tapas dinner
- Make your own poke bowl
- Create your own dinner PP. 17-18

TAP EACH OPTION FOR DETAILS





Breakfast menus

Served from 7am to 10am

All Breakfast for US\$34/pax + tax
\$80 Catering Fee, once
Extra item per person \$4

Enjoy a breakfast cooked by a professional **Chef at your home!**

AMERICAN BREAKFAST

- Fresh orange juice
- Sliced fresh fruits plate
- Eggs (Fried or scrambled or omelet)
- Bacon
- Breakfast potatoes
- White toast, butter & jam
- Costa Rican coffee
- Milk

TROPICAL BREAKFAST

- Homemade tropical juice
- Sliced fresh fruit plate
- Eggs (Fried or scrambled or omelet)
- Choco-banana pancakes & maple syrup
- Tropical breakfast parfait with granola
- Breakfast sausage
- Costa Rican coffee
- Milk

COSTA RICAN BREAKFAST

- Fresh orange juice
- Sliced fresh fruit plate
- Eggs (Fried or scrambled or omelet)
- Gallo pinto & corn tortillas
- Local smoked cheese
- Sweet plantains
- Costa Rican coffee
- Milk

CONTINENTAL BREAKFAST

- Fresh orange juice
- Sliced fresh fruit plate
- Eggs (Fried or scrambled or omelet)
- Homemade croissant
- Home baked blueberry muffins
- White toast, butter & jam
- Costa Rican coffee

SPECIALTY BREAKFAST

- Homemade tropical juice
- Sliced fresh fruit plate
- Eggs (Fried or scrambled or omelet)
- Mexican chicken chilaquiles
- Sliced avocado
- Mexican rice
- Costa Rican coffee
- Milk

PORO-PORO BREAKFAST

- Homemade tropical juice
- Sliced fresh fruit plate
- Breakfast Burrito (Black Beans, Avocado, Bacon, Mozzarella, Scrambled Eggs)
- French Toast
- Eggs "Ranch Style"
- Costa Rican coffee
- Milk

PURA VIDA BREAKFAST

- Fresh Passion Fruit Juice
- Sliced fresh fruit plate
- Crepes with Nutella
- Eggs (Fried or scrambled or omelet)
- Yogurt & fruit parfaits
- Sliced tomato with basil and balsamic
- Costa Rican coffee
- Milk



**Reservations must be made at least 72 hours in advance; a 36-hour cancellation policy applies.
13% sales tax • 10% service charge • not included**

Brunch menu

From November 1st, 2025
\$72/pax* + tax (Minimum of 5 guests)
\$80 Catering fee**, once

BRUNCH, ELEVATED

Start your day with a **vibrant brunch experience**, where classic favorites meet bold Latin flavors. Sip on freshly squeezed juices, tropical smoothies, passion fruit mimosas, or rich coffee and tea as you indulge in a spread designed to delight.

Enjoy **homemade pastries**, artisanal marmalades, and a variety of eggs made to order. Savor Mexican chilaquiles, smoked salmon quiche, heart of palm gratin, crispy bacon, and tropical fruit salad, all crafted with fresh, flavorful ingredients.

A perfect balance of comfort and creativity, this brunch invites you to relax, indulge, and savor every bite.

BEVERAGE

Freshly squeeze orange juice

Smoothie station: Mango, pineapple, melon, strawberry, passion fruit, kiwi, etc.

Passion fruit Mimosas

Coffee and Tea



• food •

BREAD STATION

Homemade 'patisserie' - Chocolate croissants & Blueberry muffins

Toast, butter & homemade ginger/mango marmalade & homemade strawberry marmalade

EGGS STATION

Omelet, sunny side-up, over easy, scrambled, egg white
Homemade breakfast burritos (Flour tortilla, red onions, eggs, avocado, mango, chicken, cheese)

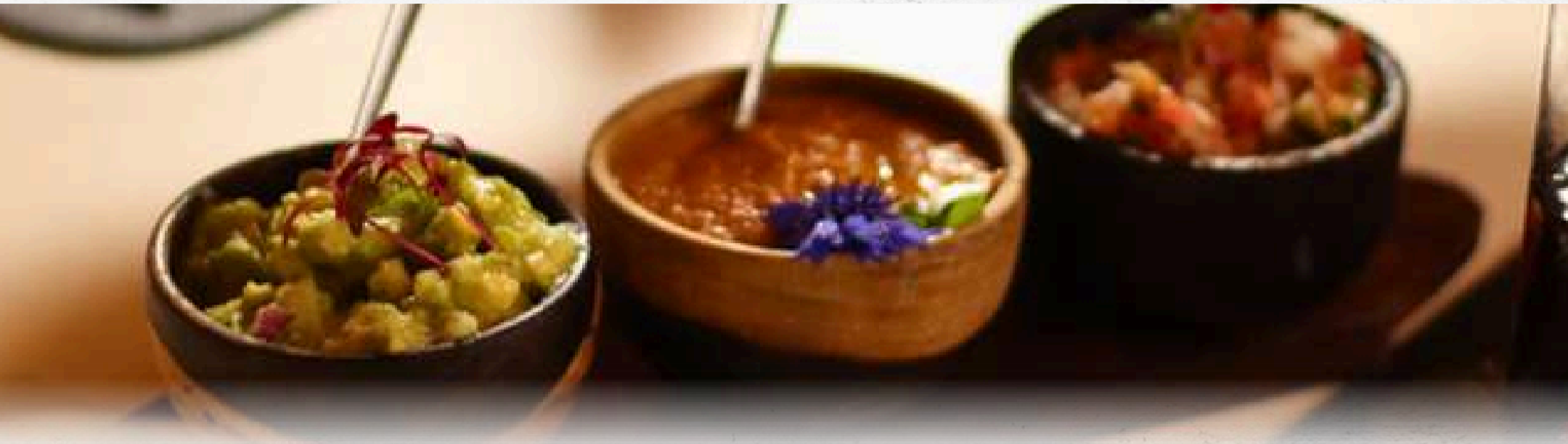
SPECIALTIES

Tomato mozzarella salad with Basil pesto
Cispy bacon and sausages
Costa Rican Beef fajitas with guacamole
Mexican chicken Chilaquiles with tomatillo sauce
Smoked salmon and arugula Quiche, mixed lettuce
Heart of palm gratin with smoked cheese
Tropical fruit salad with passion fruit coulis
Mini passion fruit crème Brulée

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Lunch menu



FAMILY STYLE LUNCH

Family style lunch US\$68 + tax
\$80 catering fee*, once

Enjoy a Chef cooking in your Villa, making platters of food to pass around, for a more casual lunch, just like home. **Kids under 12' will benefit of 50% of the original cost**, serving smaller portions. **Available from 11.30am to 2.30pm, everyday of the week**

• Salads & Appetizers

(select one)

- Gulf of Papagayo sea bass ceviche with avocado & mango, served with green plantain chips
- Crispy romaine lettuce Caesar salad with parmesan cheese, herb croutons and Caesar dressing
- Fresh tomato, buffalo mozzarella salad with basil pesto and balsamic reduction
- Tortilla chips with fresh guacamole, Pico de Gallo and roasted tomato dip
- Goat Cheese, prosciutto, confit red onion and pear bruschetta

• Entrees

(select one)

- Lemon, garlic & thyme marinated roasted chicken breast with honey
- Grilled mahi-mahi with herbs chimichurri
- Fish tacos with Creole sauce & Molcajete salsa
- Shrimp tacos with Creole salad & tomatillo sauce
- Chicken Tacos with grilled pineapple sauce and creole salad
- Beef tacos with chipotle and creole salad



• Sides

(select two)

- Mango, ginger & cilantro rice
- Homemade vegetable ratatouille
- Basil mashed potatoes with parmesan cheese
- Baked plantains
- Seasonal vegetables

• Dessert

(select one)

- Latin fruit salad with tropical & passion fruit
- Tres leches cake scented with lemon grass and spicy rum
- Caramelized pineapple tart Tatin with passion fruit coulis
- Tropical fruit tart with lemon cream
- Assorted sorbet (passion fruit, mango, lime, strawberry)

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• Plate Lunch •

PLAYAS DEL COCO

3 course plated lunch, \$55/pax + tax
\$80 catering fee*

CLASSIC CAESAR SALAD

Crispy romaine lettuce leaves, garlic and herb croutons, creamy Caesar dressing, parmesan cheese

FRESH CATCH OF THE DAY BURGER

Fresh fish filet, lettuce, avocado, tomato, onions, tartar sauce

TRES LECHE CAKE

PLAYA HERMOSA

3 course plated lunch, \$55/pax + tax
\$80 catering fee*

MANGO COBB SALAD WITH GRILLED HERBS CHICKEN

Mixed greens, tomato, mango, avocado, corn, blue cheese, croutons and grilled herbs chicken

GUANACASTE CHICKEN OR FISH FAJITAS

Served with guacamole, Pico de Gallo, flour tortillas

VANILLA BEAN CHEESECAKE

With mango compote

PLAYA OCOTAL

4 course plated lunch, \$65/pax + tax
\$80 catering fee*

CITRUS GRILLED MAHI-MAHI SALAD

Mixed greens, avocado, orange segment, mahi-mahi, tomato cherry and dressing

TOMATO GAZPACHO WITH CROSTINI AL PESTO

Chilled tomato soup served with garlic crostini al pesto and avocado

WAGYU BEEF BURGER

Lettuce, tomato, red onion, pickles, ketchup

CHOCOLAT CREAM POT

PLAYA PANAMA

4 course plated lunch, \$65/pax + tax
\$80 catering fee*

MEDITERRANEAN SALAD WITH CATCH OF THE DAY

3 oz. Catch of the day, mixed greens, baby potatoes, tomato, French beans, egg, grilled vegetables, kalamata olives, herbs vinaigrette

PERUVIAN STYLE SEA BASS CEVICHE

Freshly court sea bass marinated with citrus juice, seasoned with red onions, garlic, aji pepper,

Corn, cilantro and celery, worm sweet potato

TIPICAL FISH CASADO

Cilantro & Corn rice, black beans, sweet plantain, smoked cheese, creole salad and herbs chimichurri

CRÈME CARAMEL



Box Lunch

\$40 PER PERSON + 15% DELIVERY FEE

Great for day-tours!

36-hour advanced order required. Lunch will be delivered to your residence **unless otherwise requested.**

Please choose one salad, one sandwich. Boxed lunch includes seasonal slice fruits and two Choco- chips cookie. All **boxed lunches** come with **napkins, disposable utensils, condiments, and a bottle of water**

SALADS

POTATO SALAD WITH GREEN ONIONS AND CHIPOTLE

Baby potatoes, red onions, green onions, bacon, chipotle mayonnaise & parsley

PASTA SALAD WITH GRILLED VEGETABLES AND BASIL PESTO

Penne pasta, basil pesto, eggplant, zucchini & bell pepper

RED QUINOA SALAD

Red quinoa, tomato, cucumber, red onions, local smoked cheese, vinaigrette

CARROT AND CUCUMBER SALAD

Shredded Carrots, Cucumber, parsley, garlic & Vinaigrette

SANDWICHES

CHIPOTLE CHICKEN SANDWICH

Chicken breast, chipotle, red onion on ciabatta bread with arugula, avocado, queso

VEGETARIAN SANDWICH

Grilled vegetable, mozzarella cheese, tomato, basil pesto on ciabatta bread

CLUB BACON WRAP

Chicken breast, bacon, avocado, cheese, tomato, lettuces, mayonnaise & flour tortilla

ASIAN TRUNA WRAP WITH

Chinese cress, arugula, tuna, red onions, carrot, cucumber, Asian dressing



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Culinary academy

**US\$75/person
+\$80 Catering fee

CHEF4U PRESENTS, *An Exclusive Culinary Experience* **NO SKILLS REQUIRED, JUST A PASSION FOR GREAT FOOD**

Indulge in an intimate, chef-curated dining experience with one of Guanacaste's renowned chefs from Chef4U. Your personal chef will come to your home and prepare a **three-course tasting menu** designed exclusively for your gathering of **up to 10 guests**.

Before your event, Chef4U will collaborate with you to craft a bespoke menu, ensuring every dish is tailored to your preferences. Each course will be prepared using **only the freshest, highest-quality ingredients**, guaranteeing an exceptional dining experience.

For a more interactive experience, choose from our **cooking lesson menu**, where you'll receive personalized instruction on every dish. Your session includes a **complete recipe packet**, a **chef's hat**, and the opportunity to **sit back, savor your creations**, and enjoy a memorable culinary experience

APPETIZERS

(select one)

- Sea bass ceviche with passion fruit
- Wild mushroom risotto with asparagus, truffle oil and parmesan cheese
- Beef, mushroom and goat cheese empanadas, tomatillo vinaigrette
- Yellowfin tuna tartar with fresh mango and avocado

MAIN COURSE

(select one)

- Snapper a la Talla (Red snapper filet marinated and cooked in banana leaf) with vegetable picadillo
- Roasted seabass a l'orange with comfit fennel and glazed baby carrot
- Beef Wellington with potato gratin, asparagus and chimichurri

DESSERT

(select one)

- Chocolate lava flow cake with vanilla ice cream
- Lemon Grass scented Tres leche cake
- Caramelized pineapple tart 'Tatin' with passion fruit coulis

*Portion size tasting are smaller than a regular course

**A \$80 Catering fee will be added to your final bill

The culinary academy is available from Monday to Saturday, from 1pm to 4pm. (Cooking class will last approximately 90 minutes to 120 minutes).

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13% sales tax • 10% service charge • not included





Family style dinner

From December 1st, 2025

Enhance your evening with a **one-hour cocktail reception for \$34 per person**. Enjoy handcrafted **Mojitos and Margaritas**, paired with a selection of **house-made hors d'oeuvres**, thoughtfully prepared for you and your loved ones.

Family style dinner entrees + tax
\$80 Catering fee*

Enjoy the comfort of a private chef cooking in your villa, preparing shareable platters for a relaxed, home-style dinner experience. Perfect for gathering with loved ones, this casual yet refined meal **brings everyone together around the table**.

Children under 12 enjoy 50% off, with thoughtfully sized portions tailored just for them.

SALADS

(select one)

- Sautéed fresh hearts of palm, mango and avocado salad served with a delicious basil vinaigrette
- Crispy romaine lettuce Caesar salad with parmesan cheese, herb croutons and Caesar dressing
- Grilled pineapple and organic arugula salad, tomato comfit, kalamata olive crostini and herb vinaigrette
- Fresh tomato, buffalo mozzarella salad with basil pesto and balsamic reduction
- Mediterranean salad with tuna, tomato, egg, haricot vert, potato, French herbs dressing

APPETIZERS

(select one)

- Chilled spicy tomato gazpacho with cilantro oil, avocado and garlic crostini
- Homemade Tortilla chips with fresh guacamole, Pico de Gallo and roasted tomato dip
- Homemade hummus with crispy pita bread with olive tapenade
- Caramelized pear, prosciutto, goat Cheese & red onion bruschetta
- Gulf of Papagayo sea bass ceviche with avocado & mango, served with green plantain chips

ENTREES

(select one)

- Chicken enchiladas with roasted tomato and tomatillo sauce \$88 pp
- Lemon, honey, garlic & thyme marinated roasted chicken breast \$88 pp
- Costa Rican chicken fajitas, corn and flour tortilla, guacamole & Pico de Gallo \$88 pp
- Grilled mahi-mahi with herbs chimichurri \$88 pp
- Grilled Yellow fin tuna steak with mango chimichurri \$88 pp
- Braised baby back ribs with BBQ sauce and roasted corn \$88 pp
- 12 oz. Grilled New York strip steak - Prime \$95 pp
- 14 oz. Grilled Rib-eye steak - Prime \$88 pp



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Enhance your evening with a **one-hour cocktail reception for \$34 per person**. Enjoy handcrafted **Mojitos and Margaritas**, paired with a selection of **house-made hors d'oeuvres**, thoughtfully prepared for you and your loved ones.

SIDES

(select two)

- Mango, ginger & cilantro rice
- Homemade vegetable ratatouille
- Basil mashed potatoes with parmesan cheese
- Heart of palm "al gratin" with local smoked cheese
- Caramelized ripe plantains with lime and cilantro
- Seasonal mixed vegetables

DESSERT

(select one)

- Tropical fruit tart with lemon cream
- Tres leches cake scented with lemon grass and spicy rum
- Poro-Poro Banana Foster with vanilla ice cream
- Caramelized pineapple tart Tatin with passion fruit coulis
- Lava flow Chocolate cake with vanilla ice cream
- White chocolate profiteroles with mango sorbet
- Assorted sorbet with passion fruit culis



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Grill pack

From November 1st, 2025
+ 15% delivery fee

Enjoy the satisfaction of grilling or baking a delicious dinner for your guests—without the prep work! Your BBQ Grill Pack will arrive at your residence between 4:30 PM and 5:30 PM on the day of your event.

Cold side dishes come ready to enjoy, while meat and fish are pre-marinated and accompanied by grilling instructions. Hot side dishes arrive pre-cooked, complete with easy heating guidelines.

SALADS/STARTERS

(select one)

- Crispy romaine lettuce Caesar salad with Parmesan cheese, herb croutons and Caesar dressing
- Grilled chicken salad with pepper, red onions, tomato, goat cheese, croutons and vinaigrette
- Grilled pineapple & arugula salad, tomato confit, kalamata olive crostini & herb vinaigrette
- Fresh tomato, buffalo mozzarella salad with basil pesto and balsamic reduction
- Mediterranean salad with tuna, tomato, egg, haricot vert, potato, French herb dressing
- Sautéed fresh hearts of palm, mango and avocado salad served with a delicious basil vinaigrette
- Sea bass ceviche with avocado, mango, passion fruit, served with green plantain chips

MEAT/ FISH

(select one)

Kids under 12' will benefit of 50% of the original cost, portion size are smaller for kids.

- \$60 ++ per person - Certified Black Angus beef burger
- \$60 ++ per person - Grilled herb chicken and chipotle mushroom potato foil
- \$60 ++ per person - Grilled Hawaiian Barbecue chicken in foil
- \$60 ++ per person - Mahi-mahi filet
- \$60 ++ per person - Yellowfin tuna steak
- \$60 ++ per person - Red snapper in foil, Mediterranean style
- \$70 ++ per person - Jumbo prawns' skewer (6 prawns)
- \$70 ++ per person - Beef tenderloin
- \$70 ++ per person - Steak & jumbo prawns' skewer
- \$70 ++ per person - Black Angus Certified New-York steak 12oz
- \$75 ++ per person - Black Angus Certified Ribeye steak 14oz



Marinated Fresh Vegetable Skewers and chimichurri are included with all options.

SIDES

(select one)

- Foil-wrapped baked potatoes with the works – bacon bites – sour cream – green onions – cheese.
- Mango, ginger & cilantro rice
- Homemade vegetable ratatouille
- Golden-baked hearts of palm “au gratin,” infused with local smoked cheese.
- Creamy basil mashed potatoes, finished with Parmesan cheese.
- Ciabatta garlic bread.

DESSERTS

(select one)

- White chocolate profiteroles with passion fruit
- Tropical fruit tart with silky lemon cream
- Tres leches cake scented with lemon grass and spicy rum
- Individual red velvet cake with strawberry bites
- Caramelized pineapple tart Tatin with passion fruit coulis

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Plated dinner

From December 1st, 2025

Enhance your evening with a one-hour cocktail reception for \$34 per person. Enjoy handcrafted Mojitos and Margaritas, paired with a selection of house-made hors d'oeuvres, thoughtfully prepared for you and your loved ones.

“POAS” DINNER

3 COURSE PLATED DINNER US\$82 + TAX \$80 CATERING FEE*

PURA VIDA SALAD

Assorted lettuces, organic sautéed heart of palm, glazed cherry tomato, smoked “Tico” cheese, grilled plantain, avocado, and cilantro vinaigrette

ROASTED CHICKEN BREAST

Served with French potato gratin, glazed baby carrot, French bean & porcini mushroom sauce

PASSION FRUIT CRÈME BRULE

Crispy tuile

“RINCON DE LA VIEJA” DINNER

3 COURSE PLATED DINNER US\$82 + TAX \$80 CATERING FEE*

MUSHROOM, BEEF AND GOAT CHEESE EMPANADAS

Served with arugula, truffle oil, tomatillo, and chipotle vinaigrette

RED SNAPPER A LA “TALLA”

Red snapper filet marinated with cilantro, tomato and lime juice, wrapped in a banana leaf, then baked Served with ginger mango rice and Costa Rican vegetable “picadillo” style

CARAMELIZED PINEAPPLE TART “TATIN”

Served with vanilla ice cream and passion fruit coulis

“COSTA RICAN” DINNER

3 COURSE PLATED DINNER US\$78 + TAX \$90 CATERING FEE*

‘OLLA DE CARNE’

Delicious Costa Rican soup with beef, yuca, carrot, chayote, potato, wild cilantro, served with local tortillas & smoked cheese ‘prensadas’

CARIBBEAN CHICKEN ‘RICE & BEANS’

Flavorful Caribbean-style chicken served with rice, beans, ripe plantain, and a traditional salad.

TRIO OF COCONUT FLAN, ‘ARROZ CON LECHE’, DRAGON FRUIT MACARON

Served with passion fruit sorbet



Plated dinner

“IRAZU” DINNER

3 COURSE PLATED DINNER US\$86 + TAX \$80 CATERING FEE*

QUINOA SALAD WITH KALE AND ARUGULA

Red and white quinoa salad with kale, arugula, roasted broccoli & pumpkins, feta cheese, basil pesto, vinaigrette

GRILLED ALASKAN SALMON

Red bliss smashed potato with Parmesan cheese and parsley, asparagus, orange glazed baby carrots, lemon butter sauce and micro greens

WHITE CHOCOLATE PROFITEROLES

With passion fruit cream & dark chocolate

“ARENAL” DINNER

3 COURSE PLATED DINNER US\$86 + TAX \$80 CATERING FEE*

INDIVIDUAL ASPARAGUS & MUSHROOM QUICHE WITH GRILLED VEGETABLES

Served with an organic mixed lettuces and French truffle vinaigrette

GRILLED BEEF TENDERLOIN, CABERNET SAUVIGNON SAUCE

Wild mushroom risotto with asparagus, glazed carrots, parmesan cheese and truffle oil

CHOCOLATE LAVA FLOW

Served with vanilla ice cream and passion fruit coulis

“MIRAVALLS” DINNER

4 COURSE PLATED DINNER US\$92 + TAX \$80 CATERING FEE*

‘CARAMELIZED PEARSALAD

Roasted tomato, arugula, pear, crispy bacon, goat cheese crostini, French vinaigrette

AHI TUNA TARTAR WITH WAKAME SEAWEED, MANGO & AVOCADO

Served on a cucumber carpaccio with truffle oil, arugula and crispy home-made potato gaufrette

SEARED FILET OF SEABASS

Served with Mediterranean vegetable, basil mashed potato and silky saffron sauce

LEMON TART WITH RED BERRIES

Italian meringue



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Plated dinner

“GULF OF PAPAGAYO” DINNER

4 COURSE PLATED DINNER US\$98 + TAX \$80 CATERING FEE*

JUMBO PRAWN SALAD WITH ORGANIC HEART OF PALM, MOJITO VINAIGRETTE

Confit cherry tomatoes, hearts of palm, mango, assorted lettuces, mojito vinaigrette

PAN-SEARED SCALLOPS WITH SAFFRON LEEK & ASPARAGUS RISOTTO

Baby tomato and kalamata olive crostini

SEARED FILET OF LOCAL SNOOK

Served with grilled asparagus, Chef Nicolas Grand 'ma potatoes, sour sop curry beurre blanc

MANGO & LIME PANNACOTTA

Served with homemade mango chutney & coconut crème anglaise

“TURRIALBA” DINNER

4 COURSE PLATED DINNER US\$98 + TAX \$80 CATERING FEE*

ORGANIC GREEN SALAD WITH GREEN ASPARAGUS

Orange & grapefruit segment, asparagus, hearts of palm, confit sherry tomato and garden-herb Vinaigrette

HOMEMADE LOBSTER RAVIOLI

Spinach, lobster, tomato sauce 'vierge', parmesan and white truffle sauce, basil leaves

BRAISED CERTIFIED BLACK ANGUS BEEF SHORT RIBS

Garlic mashed potato, asparagus, glazed baby carrot and red wine sauce

CHOCOLATE LAVA FLOW

Served with vanilla ice cream and passion fruit coulis

“TENORIO” DINNER

4 COURSE PLATED DINNER US\$98 + TAX \$80 CATERING FEE*

SEABASS, LOBSTER & SMOKED OCTOPUS CEVICHE WITH MANGO

Served with avocado, red onions, peppers, citrus truffle marinade and green plantain chips

GRATINATED “COQUILLE SAINT JACQUE”

White wine, shallots, leek, pejobaye fruit, velouté and parmesan cheese

SURF & TURF BEEF WELLINGTON

Beef Wellington and grilled lobster tail served with truffle mashes potatoes, haricots verts, & chimichurri

CHEF NICOLAS' TIRAMISU

Served with Grand Marnier coffee cream



Child menu

(For kid under 12'only) US\$45 + tax

• Appetizers

(select one)

- Ham, cheese, and tomato skewer
- Crispy vegetables with ranch dressing
- Tortilla chicken soup
- Pig in a blanket skewer

• Main course

(select one)

- Cheese & tomato pizza
- Chicken fingers and oven fries
- Penne pasta with butter and parmesan
- Mac & Cheese pasta
- Chicken quesadillas with guacamole & pico de gallo
- Fish tacos with cheese, served with guacamole
- 4 oz. Beef tenderloin with broccoli

• Dessert

(select one)

- Banana split
- Brownie Sunday
- Chocolate lava flow with vanilla ice cream
- Tres leche cake

*\$80 CATERING SERVICE IS ONLY CHARGE ONCE PER DINNER.



Tapas dinner

From December 1st, 2025
US\$108 + tax \$80 catering fee

• Savor the Art of Tapas •

Immerse yourself in a **delightful two-and-a-half-hour** culinary experience featuring an exquisite selection of cold and hot small plates, followed by indulgent desserts. **Designed for sharing**, our tapas menu offers a variety of thirteen thoughtfully crafted dishes, each celebrating bold flavors and refined techniques. **Perfect for a relaxed** yet elevated dining experience, this journey **invites you to explore, taste, and connect** over every bite.



COLD TAPAS

- Yellowfin tuna tartar with fresh mango, avocado, truffled cucumber carpaccio
- Grilled & smoked octopus ceviche with 'Pain Crystal'
- Grilled Mediterranean vegetables on ciabatta bread
- Beef tenderloin slider, avocado, crispy bacon, wasabi aioli, mixed green
- Prawns cocktails with tamarin horseradish sauce

HOT TAPAS

- Grilled green asparagus with prosciutto & smoky hollandaise sauce
- Revisited Pig in a Blanket — artisanal sausage wrapped in pastry, served with a tarragon mustard velouté
- Prime short ribs, roasted garlic mash potato, cabernet sauvignon wine sauce
- Sea bass & smoked salmon cake with grilled pineapple tartare sauce and micro basil
- Beef wellington, porcini potato gratin, chimichurri

DESSERT TAPAS

- Chocolate cream pot, grapefruit segment
- Grand marnier chocolate truffle with spicy coconut
- Lime tart with red berries and passion fruit

We want every guest to fully enjoy our **tapas experience**. If you have any **allergies or dietary preferences**, let us know—we're happy to **adjust the menu** to ensure a delightful and worry-free dining experience. Our goal is to create a meal that feels just right for you

Reservations must be made at least 72 hours in advance; a 36-hour cancellation policy applies.
13% sales tax • 10% service charge • not included

Make your own Poke bowl

From December 1st, 2025

Elevate your gathering with a one-hour cocktail reception — \$34 per person. Savor handcrafted Mojitos and Margaritas alongside a curated selection of house-made hors d'oeuvres, artfully prepared to delight you and your guests

US\$80 + tax per person
\$80 Catering fee*

A bespoke **culinary experience**, crafted for discerning palates. Select from an elegant array of Yellowfin tuna, salmon, vegan-cured watermelon “tuna,” wakame, tuna tiradito, mango, cucumber, and artisanal sauces.

Each bowl is a canvas — fresh, balanced, and tailored to your taste.

A sophisticated yet playful way to indulge, **in the comfort of your villa**.

Children under 12 enjoy 50% off, with thoughtfully sized portions tailored just for them.

SALADS & APPETIZERS

Caramelized pear, prosciutto, goat Cheese & red onion bruschetta

Gulf of Papagayo sea bass ceviche with avocado & mango, served with green plantain chips

Yellowfin tuna tiradito with fresh passion fruit and sesame soy dressing

MAKE YOUR OWN POKE BOWL

- Pickled carrots
- Pickled cucumber
- Fresh apple
- Wakame seaweed
- Sticky rice
- Sesame seeds
- Soy sauce, pickled ginger and wasabi
- Yellowfin tuna
- Salmon
- Vegan watermelon tartar
- Mango
- Avocado
- Edamame beans
- Pickled red onions

DESSERT (SELECT ONE)

- Tropical fruit tart with lemon cream
- Poro-Poro Banana Foster with vanilla ice cream
- Caramelized pineapple tart Tatin with passion fruit coulis
- Lava flow Chocolate cake with vanilla ice cream
- Assorted sorbet with passion fruit coulis



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Create your own dinner

From December 1st, 2025

Enhance your evening with a one-hour cocktail reception for \$34 per person. Enjoy handcrafted Mojitos and Margaritas, paired with a selection of house-made hors d'oeuvres, thoughtfully prepared for you and your loved ones.

• Create your own private dinner menu •

Create your own private dinner menu with Chef4U, selecting from a 3 or 4-course experience. We kindly ask that all guests enjoy the same salad, appetizer, main dish, & dessert

3-course plated dinner US\$84 + tax, \$80 catering fee once
4-course plated dinner US\$98 + tax, \$80 catering fee once

SALADS

(select one)

PURA VIDA SALAD

Assorted lettuces, organic sautéed heart of palm, glazed cherry tomato, smoked "Tico" cheese, grilled plantain, avocado, and cilantro vinaigrette

QUINOA SALAD WITH KALE AND ARUGULA

Red and white quinoa salad with kale, arugula, roasted broccoli & pumpkins, feta cheese, basil pesto, vinaigrette

JUMBO PRAWN SALAD WITH ORGANIC HEART OF PALM, MOJITO VINAIGRETTE

Confit cherry tomatoes, hearts of palm, mango, assorted lettuces, mojito vinaigrette

ORGANIC GREEN SALAD WITH GREEN ASPARAGUS

Orange & grapefruit segment, asparagus, hearts of palm, confit sherry tomato and garden-herb Vinaigrette

APPETIZERS

(select one)

MUSHROOM, BEEF AND GOAT CHEESE EMPANADAS

Served with arugula, truffle oil, tomatillo, and chipotle vinaigrette

GRATINATED "COQUILLE SAINT JACQUE"

White wine, shallots, leek, pejobaye fruit, velouté and parmesan cheese

HOMEMADE LOBSTERRAVIOLI

Spinach, lobster, tomato sauce vierge, white truffle parmesan sauce, basil leaves

AHI TUNA TARTAR WITH WAKAME SEAWEED, MANGO & AVOCADO

Served on a cucumber carpaccio with truffle oil, arugula and crispy homemade potato gaufrettes



Reservations must be made at least 72 hours in advance; a 36-hour cancellation policy applies.
13% sales tax • 10% service charge • not included

• Create your own private dinner menu •

MAIN COURSE

(select one)

RED SNAPPER A LA "TALLA"

Red snapper filet marinated with cilantro, tomato and lime juice, wrapped in a banana leaf, then baked Served with ginger mango rice and Costa Rican vegetable "picadillo" style

SEARED FILET OF SEABASS

Served with Mediterranean vegetable, basil mashed potato and silky saffron sauce

GRILLED BEEF TENDERLOIN, CABERNET SAUVIGNON SAUCE

Wild mushroom risotto with asparagus, glazed carrots, parmesan cheese and truffle oil

GRILLED ALASKAN SALMON

Red bliss smashed potato with Parmesan cheese and parsley, asparagus, orange glazed baby carrots, lemon butter sauce and micro greens

BRAISED CERTIFIED BLACK ANGUS BEEF SHORT RIBS

Garlic mashed potato, asparagus, glazed baby carrot and red wine sauce

DESSERT

(select one)

CHOCOLATE LAVA FLOW

Served with a vanilla ice cream and passion fruit coulis

WHITE CHOCOLATE PROFITEROLES

With passion fruit cream & dark chocolate

CARAMELIZED PINEAPPLE TART "TATIN"

Served with vanilla ice cream and passion fruit coulis

MANGO & LIME PANNACOTTA

Served with mango chutney & coconut crème anglaise

LEMON TART WITH RED BERRIES

Italian meringue

