



ARENAL KIORO  
GREEN LUXURY



# MENU CARD

Costa rican fusion



## WARM APPETIZERS

*soups and creams*

### **Caribbean seafood soup. \$12**

Classic recipe from the atlantic zones of Costa Rica. A combination of seafood with herbs, coconut milk and local tubers.

### **Onion Soup Gratinee. \$10**

Classic recipe with onion and cheese.

### **Pumpkin and pejibaye cream. \$9**

Served on an artisanal bread bowl, delicious combination crafted by the chef that invites you to a taste of local ingredients with its bold mixture of flavors.

### **Broccoli Parmesan Soup. \$9**

With garlic croutons and provence herbs.

## COLD APPETIZERS

*salad and ceviche*

### **Tilapia ceviche. \$10**

With onions macerated with local citrus fruits and vegetables, accompanied with patacones.

### **Chef's salad. \$10**

Lettuce and mini vegetables with serrano ham, cherry tomatoes, Spanish chorizo, Spanish sausage, baked mini potatoes, fresh cheese, cucumber and citric carambola salad dressing.

### **Green trilogy. \$9**

Lettuce, black grapes, cherry tomatoes, Gouda cheese with fine herbs, garlic croutons, nuts and pesto with passion fruit dressing.

### **Heliconia salad. \$12**

Lettuce and mini vegetables with breaded chicken fingers, cherry tomatoes, pepper jack cheese and grissini, mango dressing, carambola and carrots.

## RED MEAT

*beef and pork*

### **Coffee tenderloin. \$26**

With Tarrazú coffee sauce and accompanied with mashed potatoes with bits of pejibaye and broccoli, along with a roasted sweet corn.

### **Grilled hanger steak. \$28**

Con moho de finas hiervas clásicas acompañado de papa asada en lascas al ajillo y vainicas baby salteadas al vino con cebolla morada y tocineta.

### **Picanha surf and turf. \$35**

With classic fine herbs accompanied with garlic baked potato flakes and sautéed wine roasted baby green beans with purple onion and bacon bits.

### **Grilled St. Louis style pork ribs. \$26**

With BBQ sauce, plums and tamarind, garnished with rosemary sautéed mini potatoes with roasted garlic, accompanied with aioli and sautéed vegetables.



ARENAL KIORO  
GREEN LUXURY



---

## SEAFOOD

*fish and shrimps*

### **Sea bass fillet in Kioro sauce. \$23**

Accompanied with fettuccini style vegetables and rosemary sautéed mini potatoes. With a sauce combining citrus fruits and traditional local herbs.

### **Grilled salmon with gooseberry sauce. \$25**

Accompanied with mashed broccoli and wine sautéed mini vegetables. Exquisite dish crafted by the chef combining different flavors for salmon lovers.

### **Green plantain Breaded shrimps. \$30**

Served with Caribbean dressing. Accompanied with a little baked of hearth of palm cream stuffed yuca and grilled vegetables (carrots, eggplant, tomato).

### **Sea bass fillet with avocado sauce. \$28**

Accompanied with pesto sautéed fettuccini and garlic baked mini vegetables.

---

## PASTA

### **Pacific fettuccini. \$22**

A recipe from our pacific coast, features a combination of seafood with fresh tomato sauce and a pinch of basil cream, creating an exquisite combination of flavors accompanied with herbal focaccia.

### **Rigatoni a la crema con pollo y tocineta. \$12**

Creamy combination of ingredients with bacon and grilled chicken accompanied with herbal focaccia.

### **Pomodoro spaghetti. \$8**

Modern recipe of roasted tomatoes, fine herbs, basil, and parmesan cheese, accompanied with herbal focaccia.

---

## POULTRY

### **Stuffed chicken breast fillet. \$18**

Stuffed with spinach, roasted sweet pepper and gouda cheese, covered in bacon with pear sauce, accompanied with tomato, grilled eggplant and garlic yucca sticks.

### **Caribbean chicken. \$18**

A classic from the atlantic zone of Costa Rica, chicken leg quarter garnished with rice and beans, caribbean cabbage salad and the traditional Caribbean dressing accompanied with crunchy patacones.

### **Grilled chicken fillet. \$18**

Served with dill sauce and accompanied with chive cream and crispy bacon stuffed baked potato, along with sautéed mini zucchini and wine baked mushrooms.





ARENAL KIORO  
GREEN LUXURY



## VEGAN OPTIONS

*sandwich and pasta*

### **Falafel sandwich. \$10**

Chickpea croquette and spices, a classic Mediterranean recipe with pita bread, cucumber salad, tomatoes, lettuce and humus. Accompanied with French fries.

### **Vegetarian hamburger. \$12**

With a lentil Burger, lettuce, tomato, cucumber and sautéed roasted mushrooms, a healthy alternative. Accompanied with French fries.

### **Pasta primavera. \$10**

Pasta of your choosing with fresh vegetables, cherry tomatoes and basil. Garnished with roasted garlic and fine herbs focaccia.

### **For kids**

**Fish sticks accompanied with French fries. \$8**

**Personal size pizza with ham and cheese. \$8**

**Chicken nuggets with French fries. \$8**

**Buttery spaghetti accompanied with garlic bread. \$6**



## DESSERTS

### **Blueberry sauce cheesecake. \$5**

Classic combination of cheesecake served with blueberry sauce.

### **Rum roasted strawberries crepe. \$7**

With vanilla ice cream. Combining strawberries from the high lands of our country.

### **Cup of rice pudding with tulip milk and chocolate truffles. \$5**

A different approach to enjoying a classic of Costa Rica's cuisine.

### **Brownie temptation. \$6**

With macadamia, walnuts and almonds.

### **Fruit flambé. \$9**

Peaches, red apple, kiwi, and strawberries with cherry and blueberry sauce. Served with red fruits sauce along with ginger and lemon ice cream.