



ARENAL KIORO
GREEN LUXURY



MENU CARD

Costa rican fusion



WARM APPETIZERS

soups and creams

Caribbean seafood soup

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

Onion Soup Gratinee

Classic recipe with onion and cheese.

Pumpkin and pejibaye cream

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

With garlic croutons and provence herbs.

COLD APPETIZERS

salad and ceviche

Tilapia ceviche

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

Chef's salad

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

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

Heliconia salad

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

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

Grilled hanger steak

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

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

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



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SEAFOOD

fish and shrimps

Sea bass fillet in Kioro sauce

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

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

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

Sea bass fillet with avocado sauce

Accompanied with pesto sautéed fettuccini and garlic baked mini vegetables.

PASTA

Pacific fettuccini

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

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

Pomodoro spaghetti

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

POULTRY

Stuffed chicken breast fillet

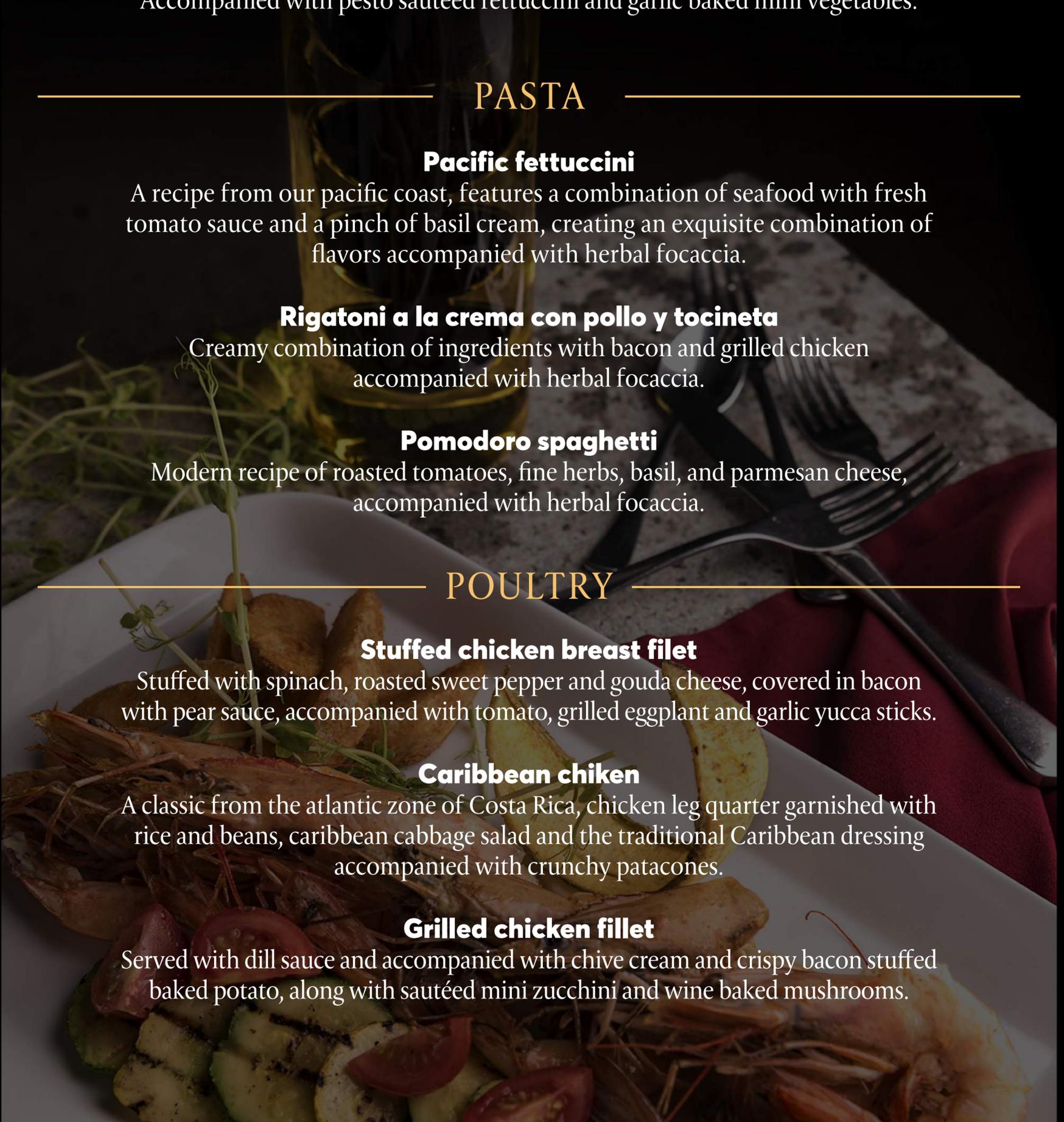
Stuffed with spinach, roasted sweet pepper and gouda cheese, covered in bacon with pear sauce, accompanied with tomato, grilled eggplant and garlic yucca sticks.

Caribbean chicken

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

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





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VEGAN OPTIONS

sandwich and pasta

Falafel sandwich

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

Vegetarian hamburger

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

Pasta primavera

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

Personal size pizza with ham and cheese

Chicken nuggets with French fries

Buttery spaghetti accompanied with garlic bread



DESSERTS

Blueberry sauce cheesecake

Classic combination of cheesecake served with blueberry sauce.

Rum roasted strawberries crepe

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

Cup of rice pudding with tulip milk and chocolate truffles

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

Brownie temptation

With macadamia, walnuts and almonds.

Fruit flambé

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