

 ESPAÑOL



HELICONIAS
RESTAURANT BY KIORO

MENU CARD



English Menu



Available for **Room Service** from
6:00pm to 10:00pm

*Resting atop lush vegetation, the volcano slumbers,
like a fire giant, blanketed by the earth.*



Allergens

Our dishes may have some ingredients that might cause an allergic reaction to people who suffers from allergies. For the safety of these individuals, our menu is marked with the following symbols.

Fish 

Gluten 

Crustaceans 

Dairy Products 

Nuts 

Moluscs 

Mustard 

Celery 

Sesame 

Eggs 

Peanuts 

Soy 

Sulphites 

Lupins 

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Cold Appetizers

Tropical ceviche (fish, shrimps or mixed) - \$18

Tilapia or shrimps, ripe mango, yellow aji juliennes and purple onion accompanied with Breadfruit patacones.



Green trilogy - \$12

Lettuce, black grapes, cherry tomato, gouda cheese, fine herbs croutons, nuts and served with passion fruit dressing.



Chef's salad - \$14

Lettuce, Serrano ham, cherry tomato, chorizo, Spanish salami, sauteed mini potatoes with vinegar, fresh cheese and cucumber, with a starfruit dressing.



Heliconia salad - \$14

Lettuce and micro sprouts with diced Panko chicken, cherry tomatoes, Pepper Jack cheese and grissini, served with a mango, starfruit and carrot dressing.



Cesar salad - \$15

With chicken or shrimps and cajun crispy green plantain chips. Fresh combination of lettuce, micro sprouts and a handmade dressing.



Rainbow tartar - \$16

Fresh tuna and salmon cuts accompanied with hearth of palm, marinated with soy sauce, sesame, and lemon.



Warm Appetizers

Caribbean seafood soup - \$16

Classic recipe from our Atlantic coast, a combination of seafood with herbs, coconut milk and local tubers with a spicy touch.



Carrot and ginger cream - \$10

With ginger and dill, coriander pesto and handmade croutons. Elegant proposal of traditional ingredients from our kitchen.



Onion soup au gratin - \$12

The infallible traditional recipe made with onions and cheese.



Pumpkin and pejibaye cream - \$10

Served in an artisanal bread shell, this delicious signature combination invites the palate to taste a wonderful mix of flavors from regional cultivated products.



Parmegian broccoli cream - \$12

With garlic croutons and herbs of Provence.



Kid's Menu

Breaded cheese cubes - \$7

Served with three different types of sauces: blackberry, pomodoro and honey mustard, accompanied with french fries.



Spaghetti with butter sauce - \$7

Served with garlic bread.



Breaded chicken nuggets - \$9

Served with french fries.



Crispy fish fingers - \$7

Served with french fries.



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Beef

Coffee Beef tenderloin - \$34

In Tarrazú coffee sauce.



Grilled Picanha steak - \$36

With the house special chimichurri.

Grilled BBQ cowboy pork steak - \$28

Marinated and baked with a delicious BBQ sauce made in house with pineapple and ginger.



Grilled Rib Eye - \$39

Juicy cut of Choice beef with slightly spicy green pepper sauce.



Beef Loin in Porcini Aioli sauce - \$34

Beef loin in a wild mushroom and port wine sauce.



Poultry

Stuffed chicken breast fillet - \$21

Stuffed with spinach, roasted sweet peppers and gouda cheese covered in bacon with pear sauce.



Caribbean chicken - \$20

A classic staple of our Atlantic coast.



Chicken fillet with dill - \$18

Grilled chicken breast served with creamy dill sauce and a touch of fennel.



Chicken au gratin - \$23

Juicy cut of Choice beef with slightly spicy green pepper sauce.



Fish

Mahi mahi fillet in Kioro sauce - \$24

The sauce is made from a combination of citrus fruits and traditional herbs from our country.



Grilled salmon with gooseberry sauce - \$25

This exquisite signature dish recipe is a combination of delicate flavors, specially made for salmon lovers.



Tilapia fillet with avocado sauce - \$26

Tilapia fillet, grilled and served with avocado sauce and sherry tomatoes.



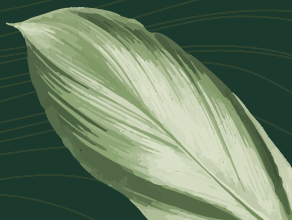
Sea bass fillet with grilled shrimps - \$30

Served with grilled shrimps, accompanied with a delicious mango and ginger sauce and parmesan cheese.



Snapper fillet in passion fruit sauce - \$28

Snapper fillet flavored with Malibu and cherries.



Side Dishes

Choose 2 side dishes to accompany your main course (fish, meat or chicken)

Extra side - dish \$3

1. Grilled pesto Vegetables, and Grana Padano cheese.



2. Mashed potato with pejibaye.



3. Mini vegetables sautéed in wine and herbs de Provence.

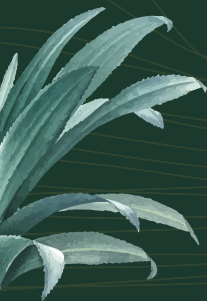
4. Cassava sticks with garlic.



5. Sautéed mini potatoes with rosemary.



6. Green salad.



Caribbean chicken excepted. / A excepción del pollo caribeño.

Pasta

Fettuccine from the pacific - \$24

From our Pacific Coast, a combination of seafood, fresh tomato sauce, a touch of cream and basil, an exquisite combination for the palate.



Rigatoni à la crème with chicken and bacon - \$13

A creamy combination of ingredients served with grilled chicken pieces.



Meat Lovers spaghetti - \$15

Provençal sauce, minced beef, pork, chicken and spices au gratin.



Tagliatelle with shrimps and pesto - \$15

Tomato, fresh cheese, shrimps, arugula, pesto and grana padano grissini.



Breaded ravioli stuffed with spinach and ricotta cheese - \$15

Snapper fillet flavored with Malibu and cherries.



Parmesan seafood risotto - \$28

Creamy risotto with a mixture of seafood and flavors from our Pacific coast.



Vegetarian Dishes

Spicy Pad Thai with tofu and vegetables - \$20

Served with mixed vegetables with grilled tofu, in thai sauce.



Falafel sandwich - \$14

Chickpea and spice croquettes, a classic Middle Eastern recipe with pita bread, cucumber, tomato, lettuce salad and hummus.



Pasta primavera - \$10

Your choice of pasta, sauteed with fresh vegetables, tomato, cherry and basil.



Provençal quinoa - \$15

Fresh vegetables with quinoa, soy sauce, sesame oil and ginger, an authentic recipe from our chef.



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Beverages (no alcohol)

Pineapple lemonade with ginger - \$6

Lemon juice, pineapple, ginger, sugar.

Orangeade with passion fruit - \$6

Orange juice, passion fruit, sugar.

Strawberry virgin mojito - \$6

Lemon juice, sugar, peppermint, strawberry, soda.

Mango – dragon fruit smoothie - \$6

Mango, dragon fruit, sugar.



Cocktails

Moscow mule - \$15

Vodka grey goose, ginger beer, sugar, lemon juice.

Ron bitter - \$14

Ron centenario 20 years, Rosemary, quinada, angostura, salt, pepper.

Margarita dragon - \$13

Patron tequila, triple sec, lemon juice, dragon fruit.

Wild mojito - \$14

Peppermint, pineapple, cranberry juice, Ron Centenario 20 Years, sugar, lemon juice, soda.

Red stone - \$12

Tito's vodka, Triple sec, pomegranate, soursop.

Cognac Arenal - \$15

Cranberry juice, pineapple, sugar, lemon juice, cognac.

Pasion sour - \$8

Cacique, passion fruit, lemon juice, salt, sugar.

Negroni tonic - \$12

Campari, Ginebra Bombay, Vermouth rosso, tonic water.

Paloma - \$14

Don Julio tequila, sugar syrup, lemon, grapefruit soda.

Carajillos - \$14

Licor 43, express coffee.

