

IF YOU'RE LOOKING FOR

A NEW ADVENTURE

Enjoy Our Cultural Tour

COSTA RICAN TRADITIONS

by Kioro





ENJOY A TASTE OF

COSTA RICA!
with our tour!

Our tour offers a great experience for both national and international tourists, showing Costa Rican culture and highlighting the country's main agricultural products.

The tour begins with a fascinating journey through coffee, sugarcane, pineapple, and corn plantations. During this experience, visitors will have the opportunity to immerse themselves in a small and charming forest, where they can admire a variety of insects, enjoy the beauty of a spring, and delight in the view of a picturesque lake.

Furthermore, we have a cozy sugarcane mill, where our experts will explain in detail the exciting process of extracting sugarcane juice. Customers will have the chance to participate in this activity and taste the delicious fresh juice that results.

Once we arrive at the ranch, our friendly guide will provide a unique experience: guests will learn how to make their own chocolate from scratch. Starting with roasting the cocoa, visitors can discover the art of peeling the seeds and then grinding them, creating an exquisite paste that will bring their own personalized chocolate truffle to life. After completing this exciting activity, our guide will give a demonstration of the coffee grinding process, providing detailed explanations. Customers will also have the opportunity to prepare their own cup of coffee using the traditional "pour-over/drip" method and enjoy it alongside a delicious "chorreada" snack.

To conclude the visit, there will be a presentation of various ornamental plants found on the ranch, as well as a display of some medicinal plants and their benefits. Among the showcased varieties are lemon grass, rosemary, oregano, linden, and cinnamon, among others, each with its unique and functional properties.



HERE'S EVERYTHING YOU NEED TO KNOW!

Includes

- Coffee tasting, corn "chorreadas," sugarcane juice, and chocolate.
- · Guide.
- Internal transportation.

Duration: Approximately 1 hour and 45 minutes.

Price:

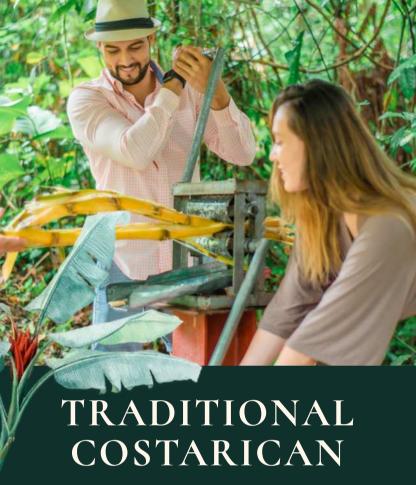
Adult Tour: \$38

Children between 4-11 years old: \$26

To ensure a smooth experience, please note our policies:

- Prices include VAT (13%).
- Minimum of 2 people (single-person bookings accepted if the tour is already open for other customers).
- Maximum of 15 people (for larger groups, please inquire about availability).
- Cancellations must be processed at least 24 hours in advance to avoid penalties.





COOKING CLASS

Immerse yourself in the rich Costa Rican culture through our exciting culinary tour, where you'll have the opportunity to learn how to prepare an authentic traditional dish from our country and enjoy it with its delicious side dishes.

This tour includes active participation in the preparation of the dishes, allowing you to dive into the flavors and traditional techniques of our cuisine. Additionally, you'll have the chance to taste the exquisite menu we have prepared for you.

Our menu consists of:

- Heart of palm and green mango ceviche.
- Chicken with rice accompanied by hand-patted tortillas and mashed beans.
- Papaya honey, a sweet and aromatic dessert that highlights the tropical flavors of Costa Rica.
- Natural drink, a refreshing option made with local seasonal ingredients.
- "Chorreado" coffee, a cup of coffee prepared in the traditional Costa Rican style that will captivate your senses

Duration: Approx. 2 hours (6:00 pm schedule)

Price:

Adults: \$55

Children between 4-11 years old: \$35

To ensure a smooth experience, please note our policies:

- Reservations must be made at least 36 hours in advance.
- A minimum of 2 people is required to conduct the tour (single-person bookings are accepted if the tour is already open for other customers).
- The maximum group size is 15 people. If you have a larger group, please inquire about availability.
- Cancellations must be made at least 24 hours in advance to avoid penalties.
- Children from 4 years old can participate in the activity, engaging in simple preparation tasks to safely be part of the culinary experience.

