



ARENAL KIORO
GREEN LUXURY

MENU CARD



English Menu



Available for **Room Service** from
10:00am to 05:00pm

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



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Appetizers

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

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

Hearth of palm and pejibaye salad with starfruit and carrot dressing - \$12

Hearth of palm, pejibaye, purple onion, sweet pepper, coriander, accompanied with a in house made star fruit and carrot dressing, served over a mixture of local lettuces and micro sprouts with crunchy yucca.

Grilled vegetables antipasti, and garlic sautéed mushrooms - \$14

Grilled carrots, eggplant, zucchini and tomatoes with balsamic oil and sautéed sweet pepper and mushrooms with fine herbs, olive oil and garlic.

Beef broth with vegetables - \$12

Traditional Costa Rican beef based broth with beef, spices and vegetables.



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Main Dishes

Grilled beef loin - \$35

Grilled beef cut accompanied with pineapple mojo sauce, dried tomato with mushrooms and chimichurri. Served with baked potato with chive cream and saluted garlic vegetables.

Grilled chicken fillet with roasted corn cream and dil - \$18

Juicy chicken breast cut with a creamy roasted corn cream. Accompanied with mashed potatoes and wine roasted vegetables.

Fried red snapper - \$30

Whole fried fish marinated with spices, lemon juice, Caribbean pepper and garlic.

Grilled chicken with Peruvian aji - \$18

Chicken leg quarters peruvian style with yellow aji and locally produced spices. Accompanied with grilled veggies and garlic yuca sticks.

Pacific shrimp rice accompanied with Cajun potatoes and mixed salad - \$17

Rice with seafood from our pacific coast and a mix of spices and local vegetables accompanied with green salad and fries.

Surf and turf pasta in chipotle sauce - \$19

Pasta of your choosing with a mixture of tenderloin pieces, shrimps, grilled tomatoes, basil, and a touch of white sauce with a brush of classic chipotle flavor.

Blackened tuna - \$21

Fresh Cajun marinated tuna accompanied with mango chimichurri and baby veggies.

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Snacks

Horquideas Burger – \$16

Angus beef burger, tomato, lettuce, onion, bacon, cheese dressing, pickles and onion rings served with french fries.

Jumbo Patacon with shredded beef and cheese – \$14

Green plantain patacon covered with mashed beans, shredded beef, Cherry tomatoes, avocado and gratinated cheese.

Nachos (Beef, chicken, or mixed) – \$16

Fried tortillas with refried beans, pico de gallo, special guacamole, cheddar cheese sauce and mozzarella gratinated cheese.

Quesadilla (Chicken, beef, or shrimps) – \$15

Grilled flour tortilla filled to your preference, with mozzarella cheese, onion and crispy bacon with special guacamole and a slice of jalapeño pepper.

Chichen wings – \$14

Chicken wings with the sauce of your choice (Buffalo, honey smoke, Tennessee BBQ). Accompanied with Cajun potatoes or veggie crudites with blue cheese sauce.

Costa Rican Sandwich – \$16

Artisanal bread, beef loin, caramelized onions, mashed beans, ripe plantain, local cheese and avocado. Flavors from Costa Rica combined in a sandwich, accompanied with veggie chips or fries.

Chicken Sandwich – \$14

Artisanal bread, lettuce, tomato, grilled chicken fillet, onion, bacon and sauted mushrooms with our special dressing, accompanied with veggie chips or fries.

Cheeseburger – \$12

Artisanal bread, lettuce, tomato, cheddar cheese, beef burger, with a special dressing made with pickles, onion, and tomato. Accompanied veggie chips or fries.

Fish burger / Hamburguesa de pescado – \$14

Grilled fish Burger marinated in fine herbs and accompanied with fries or veggie chips.



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Vegetarian Dishes

Falafel sándwich - \$10

Classic oriental recipe served in pan pita with humus, cucumber salad with tomato, spearmint, coriander, and lemon juice. Accompanied with tzatziki sauce and green salad.

Veggie burger - \$12

Lentil patty, lettuce, tomato, cucumber and grilled mushrooms, served with garden salad or steam potatoes, a healthy alternative.

Pasta primavera - \$10

Pasta of your choosing with fresh sautéed vegetables and basil, in roasted tomato sauce accompanied of spices grissini and parmesan cheese

Vegetarian quesadilla - \$12

Grilled flour tortilla filled to your preference, with fresh mozzarella cheese or tofu, onions and served with a special guacamole and a slice of jalapeño pepper.

Veggie chips basket - \$12

Basket of local veggie chips accompanied with hummus and babaganoush guacamole.



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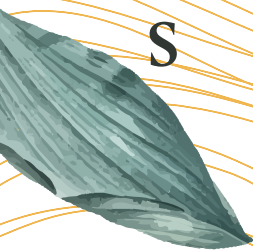
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Kid's menu

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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Beverages (no alcohol)

Pineapple lemonade with ginger - \$6

Lemon juice, pineapple, ginger, sugar.

Orangade 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.



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