

## La Hacienda Restaurant Menu

Savor the flavors of authentic Costa Rican cuisine at Hacienda Guachipelin Restaurant. Delicious, fresh meals are lovingly prepared by our Costa Rican chefs following time-honored traditional recipes from our region of Guanacaste and Costa Rica.We offer you farm-to-table homemade meals, producing on our ranch much of the food that we serve in our Hacienda Restaurant. What we don't grow or raise ourselves, we source fresh from sustainable local vendors.


## GARDEN SALAD

$\$ 8.00$
Rocket, spinach, lolorosa, radish, beeet, carrot, cherry tomato, cucumber, passion fruit and honey dressing.

## TOMATO SOUP

Tomato, basil, onion, croutons.

GALLO DE CHORIZO
\$8.00
A Costa Rica classic dish, served with pico de gallo sauce and corn tortillas.

## FISH CEVICHE

\$12.00
(Costa Rican Style) Fish, onion, peppers, coriander, lemon, chili pepper, served with patacones.

Shrimp, red onion, Papamanian chili, coconut milk, bell pepper, coriander, served with patacones.


## CASADO

A traditional Costa Rican dish. The casado is made up of rice, beans, meat of your choice, fried plantain, picadillo and a fried egg.

WITH CHICKEN
$\$ 10.00$
VEGETARIAN
$\$ 10.00$
$\$ 12.00$
$\$ 12.00$
\$14.00

## ARROZ CON POLLO

$\$ 10.00$
One of the most representative dishes of the country. Known as Arroz con Pollo, rice with chicken. Served with fries and Costa Rican salad.

RICE WITH SHRIMP
\$15.00
Rice, pinky shrimp, onion, garlic, peppers, celery, chives, cilantro. Served with fries and Costa Rican Salad.


## RINCON DE LA VIEJA PASTA

Tomato sauce, white sauce, chili flakes, cherry tomatoes, garlic, beef chunks. Served with garlic butter bread.

VEGETARIAN PASTA
$\$ 10.00$
Homemade tomato sauce, fresh vegetables from our garden. Served with garlic butter bread.

## VEGETABLE SKEWERS

$\$ 10.00$
3 delicious vegetable skewers. Served with with two sides to choose from: mash potatoes, steamed vegetables, rice or french fries.

OLLA DE CARNE
$\$ 10.00$
Beef broth, beef chunks, coriander and vegetables from our garden. Served with rice.

MAIN DISHES

CHICKEN FILLET WITH MOZARELLA
Served with with two sides to choose from: mash potatoes, steamed vegetables, rice or french fries.

FAJITAS CHICKEN, PORK OR BEEF
Hacienda style fajitas. Served with fries.

BEEF STEAK
Made your way:

- Grilled o With Onions o With Mushroom Sauce
- With Chimicurri Argentinian Style. Served with with two sides to choose from: mash potatoes, steamed vegetables, rice or french fries.

GOLDEN FISH FILLET
Made your way:

- With garlic.
- Breaded with tartar sauce.

Served with with two sides to choose from: mash potatoes, steamed vegetables, rice or french fries.

GUACHI-FRIJO
Baked beans with bacon, rice, pico de gallo, pork rinds, avocado, crispy corn tortillas, lemon wedges.

CHICKEN SANDWICH
Ciabatta bread, breaded chicken breast, mozzarella cheese, home made tomato sauce, served with fries.

GUANACASTECAN HAMBURGUER $\$ 13.00$

Homemade beef patty, fresh cheese from our farm, tomato, caramelized onions, bacon, ham, sauteed mushrooms, homemade tomato sauce. Served with fries.

CRISPY CHICKEN HAMBURGUER
$\$ 12.00$
Bread, breaded chicken breast, gratin with mozarella cheese, ham, avocado, lettuce, tomato and chipotle dressing. Served with fries.

LA HACIENDA NACHOS

Crispy corn tortillas, beef and chicken, fresh cheese form our farm, beans, cheese-jalapeño sauce and pico de gallo.

## S N A C K S

## CHICKEN STRIPS

Crispy chicken, fries and honey mustard.

TACOS TICOS (CHICKEN OR BEEF)
Crispy tortillas beef tacos, topped with cabbage salad and pico de gallo. Served with fries.

## OUESADILLAS

\$12.00
Flour tortillas, refried beans, mozzarella cheese, chicken or beef. Served with pico de gallo, chipotle dressing and fries.

## WRAP(CHICKEN, BEEF OR VEGETARIAN)

Flour tortilla, lettuce mix, cucumber, cheddar cheese, red onion, tomato, thyme and chili dressing, with fries.

PIZZASMARGARITA\$15.00

HAWAIIAN\$16.00HAM AND MUSHROOMS\$17.00
PEPPERONI \& MUSHROOMS ..... \$18.00
SUPREME$\$ 18.00$

SALCHIPAPAS

CHICKEN FINGERS

FISH FINGERS
TACOS (BEEFO PORK)
BUTTER PASTA
PASTA WITH TOMATO SAUCE

PASTA WITH CHEESE SAUCE
MIX NACHOS
HAMBURGUER
PIZZA
\$6.00
$\$ 8.00$
$\$ 8.00$
$\$ 8.00$
$\$ 6.00$
$\$ 6.00$
$\$ 6.50$
$\$ 10.00$
\$10.00
\$15.00

## DESSERTS

RICE PUDDING$\$ 6.00$CARROT CAKE ..... \$2.00
VAINILLA FLAN ..... \$3.00
FRUITS WITH ICE CREAM ..... \$4.00
BUÑUELOS LA HACIENDA\$4.00


SOFT DRINKS AND JUICES

| MIX FRUIT SMOOTHIE WITH WATER | $\$ 3.50$ |
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| STRAWBERRY SMOOTHIE WITH WATER | $\$ 3.50$ |
| MIXFRUIT SMOOTHIE WITH MILK | $\$ 3.50$ |
| STRAWBERRY SMOOTHIE WITH MILK | $\$ 4.00$ |
| ICED TEA | $\$ 3.00$ |
| ORANGE JUICE | $\$ 3.00$ |
| SOFT DRINKS (12 OZ.) | $\$ 3.00$ |

7 Up, Coca Cola Regular-Light-Zero, Ginger Ale
Fanta Naranja, Toronja, Club Soda
SOFT DRINKS (600 ML)
$\$ 3.50$

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WATER
BOTTLED WATER (600 ML)
BOTTLED WATER (1.75 LTS)
SAN PELLEGRINO WATER (750 ML)
$\$ 3.00$
$\$ 6.00$

TONIC WATER ( 600 ML )

## BEERS

## LOCALS

IMPERIAL (REGULAR, LIGHT, SILVER) PILSEN
$\$ 4.00$ \$4.00

## PREMIUN

BAVARIA
CORONA
\$5.50
\$7.00

## CRAFT BEER

\$7.00
Guanaca (Honey blonde)
Guanaca Red (IPA)
Liberiana (Kolsh)
Sabanera (Saison)
Chorotega (IPA)
Ambar (Light / Premium / IPA)
San Roque Terciopelo Golden Ale
Daura (Gluten Free)

