

LA HACIENDA RESTAURANT

MENÚ ALMUERZO LUNCH MENU

ENTRADAS - STARTERS

Ensalada de Nuestra Huerta \$5

Our Garden Salad

Arúgula, espinaca, lechugas, cebolla roja, rábano, remolacha, zanahoria, pepino, tomate, aderezo de culantro.

Arugula, spinach, lettuce, red onion, radish, beetroot, carrot, cucumber, tomato, cilantro dressing.

Ensalada Tropical \$8

Tropical Salad

Lechuga, arúgula, piña deshidratada, quinoa, tomate Cherry, semillas de Chía, aguacate, pepino, aderezo cremoso de maracuyá.

Lettuce, arugula, dehydrated pineapple, quinoa, Cherry tomato, Chia seeds, avocado, cucumber, creamy passion fruit dressing.

Olla de Carne \$12

Traditional Meat Soup

Tradicional sopa costarricense, hecha a base de trozos de costilla de res, camote, yuca, elote, papa, zanahoria, cebolla, ajo, apio, chile dulce, cebolla, chayote, acompañada de arroz blanco.

Traditional Costa Rican soup, made with pieces of beef rib, sweet potato, cassava, corn, potato, carrot, onion, garlic, celery, sweet pepper, onion, chayote, accompanied by white rice.

Ceviche de Pescado \$12

Fish Ceviche

Pescado día o camarón marinados en jugo de limón, chile dulce, cebolla, cilantro, aguacate, maracuyá, acompañado de patacones.

Fish of the day or shrimp marinated in lemon juice, sweet pepper, onion, coriander, avocado, passion fruit, accompanied by fried plantains.

Con Pescado & Camarón / Fish & Shrimp \$13

Con Camarón / Shrimp \$13

CARNES Y PESCADOS - MEAT AND FISH

Churrasco \$25

Barbecue Steak

Corte obtenido del lomo medio con grasa a los lados aportando sabor y jugosidad, puré de papa, vegetales salteados, chimichurri.

Cut obtained from the middle loin with fat on the sides providing flavor and juiciness, mashed potatoes, sautéed vegetables, chimichurri.

Pollo Mozzarella \$14

Chicken Mozzarella

Filete de pechuga, tomate parrillada, queso mozzarella, salsa pizza, puré de papa, vegetales salteados.

Breast fillet, grilled tomato, mozzarella cheese, pizza sauce, mashed potatoes, sautéed vegetables.

Hamburguesa de Pollo Crispy \$15

Crispy Chicken Burger

Pechuga rebozada, queso mozzarella, jamón, aguacate, aderezo Chipotle, lechuga, tomate, papas fritas.

Breaded chicken breast, mozzarella cheese, ham, avocado, Chipotle dressing, lettuce, tomato, French Fries.

Hamburguesa Guanacaste \$15

Guanacaste Burger

Pan tipo brioche, torta de res, jamón, queso fresco a la plancha, hongos, cebolla caramelizada, tocineta crispy, lechuga, tomate, acompañada de yuca frita.

Brioche type bread, beef pie, ham, grilled fresh cheese, mushrooms, caramelized onion, crispy bacon, lettuce, tomato, accompanied by fried yucca.

Fajitas de Res \$17

Beef Fajitas

Carne a su elección o mixta, chile dulce, cebolla, ajo, vino blanco, queso mozzarella, cilantro, tortillas de maíz, jalapeños, frijoles molidos, salsa aguacate, queso seco tipo Bagaces.

Meat of your choice or mixed, sweet pepper, onion, garlic, white wine, mozzarella cheese, cilantro, corn tortillas, jalapeños, ground beans, avocado sauce, Bagaces type dry cheese.

Con Pollo / With Chicken \$14

Mixtas / With Mixed \$17

Vegetarianas / Vegetarian \$12

CARNES Y PESCADOS - MEAT AND FISH

Filete de Pescado \$17
Fish Fillet
Filete de pescado, aceite oliva, salsa mantequilla & limón, puré y vegetales salteados.
Fish fillet, olive oil, butter & lemon sauce, puree and sautéed vegetables.

Pescado Entero \$18
Whole Fish
Tilapia entera frita, acompañada de repollo, pico gallo, gajos de limón y patacones.
Whole fried tilapia, accompanied by cabbage, pico gallo, lemon wedges and patacones.

PASTAS - PASTAS

Pasta de la Casa Pollo o Res \$12
House Pasta Chicken or Beef
Pasta de maíz, pollo, cebolla, ajo, aceite oliva, tomate Cherry, mantequilla, salsa blanca, tostada de pan con mantequilla y ajo.
Corn pasta, chicken, onion, garlic, olive oil, Cherry tomato, butter, white sauce, toasted bread with butter and garlic.

Penne con Hongos \$12
Penne with Mushrooms
Pasta penne de maíz, hongos, cebolla, ajo, aceite oliva, zucchini, tomate cherry, mantequilla, salsa casera de tomate, tostada de pan con mantequilla y ajo.
Penne corn pasta, mushrooms, onion, garlic, olive oil, zucchini, cherry tomato, butter, homemade tomato sauce, toast garlic butter bread.

A LO TICO - TICO SYTLE

Tradicional Casado de Res \$15
Traditional Beef "Casado"
Arroz, frijoles refritos, picadillo chayote con maíz dulce, plátano maduro, ensalada criolla, queso a la plancha, con proteína de su elección.
Rice, refried beans, chopped chayote with sweet corn, ripe plantain, Creole salad, grilled cheese, with protein of your choice.

Arroz con Camarones \$14
Rice with Shrimp
Arroz, camarones, cebolla, ajo, aceite oliva, vainicas, zanahoria, chile dulce, achiote, apio, maíz dulce, ensalada criolla y papas fritas.
Rice, shrimp, onion, garlic, olive oil, green beans, carrot, sweet pepper, achiote, celery, sweet corn, Creole salad and French fries.

Con Pollo / With Chicken \$12
Con Pescado / With Fish \$14
Vegetariano / Vegetarian \$14

Arroz con Pollo \$11
Rice with Chicken
Tradicional plato de Costa Rica a base de arroz y pollo acompañado de frijoles molidos, ensalada criolla y papas fritas.
Traditional Costa Rican dish based on rice and chicken accompanied by ground beans, Creole salad and French fries.

POSTRES - DESSERTS

Cheesse Cake de Fresa \$6
Strawberry Cheesecake

Nieve de Fresa \$5
Strawberry Snow

Flan de Vainilla \$5
Vanilla Flan

Nieve de Mora \$5
Blackberry Snow

Arroz con Leche \$3
Rice Pudding

Nieve de Maracuyá \$5
Passion Fruit Ice Cream

MENÚ PIZZAS

PIZZA MENU

Pizza tomate & queso \$12.00

Tomato and cheese Pizza

Pasta delgada, queso, salsa & rodajas de tomate.

Thin pasta, cheese, sauce & tomato slices

Pizza jamón \$12.00

Ham Pizza

Pasta delgada, queso, salsa & jamón.

Thin pasta, cheese, sauce & ham.

Pizza jamón y hongos \$12.00

Ham and mushrooms Pizza

Pasta delgada, queso, salsa, jamón & hongos.

Thin pasta, cheese, sauce, ham & mushrooms.

Pizza pepperoni \$12.00

Pepperoni Pizza

Pasta delgada, queso, salsa & pepperoni.

Thin pasta, cheese, sauce & pepperoni.

Pizza pepperoni & hongos \$12.00

Pepperoni & Mushrooms Pizza

Pasta delgada, queso, salsa, pepperoni & hongos.

Thin pasta, cheese, sauce, pepperoni & mushrooms.

Pizza Hawaiana \$12.00

Hawaiian Pizza

Pasta delgada, queso, salsa, jamón & piña.

Thin pasta, cheese, sauce, ham & pineapple.

Pizza vegetariana \$12.00

Vegetarian Pizza

Pasta delgada, queso, salsa, cebolla,

tomate, aguacate, hongos & chile dulce

Thin pasta, cheese, sauce, onion, tomato, avocado, mushrooms & sweet pepper.

Pizza queso \$12.00

Cheese Pizza

Pasta delgada, queso & salsa.

Thin pasta, cheese & sauce.

Pizza Suprema \$14.00

Supreme Pizza

Pasta delgada, queso, salsa, jamón, pepperoni, salame, cebolla, chile dulce & hongos.

Thin pasta, cheese, sauce, ham, pepperoni, salami, onion, sweet pepper & mushrooms.

*** Pizza de pasta delgada hecha en casa, a base de harinas libre de gluten.**

** Thin homemade pizza dough, based on gluten-free flour.*

LA HACIENDA RESTAURANT

MENÚ DE BEBIDAS BEVERAGE MENU

NATURALES & GASEOSAS - NATURAL & SODAS

NATURALES - NATURAL DRINKS

Batido naturales en agua	\$3.50
<i>Natural smoothie in water</i>	
Batido naturales en leche	\$4.50
<i>Natural milk smoothie</i>	
Té frío de la Casa	\$3.50
<i>House cold Tea</i>	
Jugo de naranja natural	\$3.00
<i>Fresh orange juice</i>	

GASEOSAS & AGUA - SODAS & WATER

Sodas 12 Oz. \$3.00 / 600 ml. \$4.00	
<i>7 up / Coca Cola regular, light, Zero / Evervess Ginger Ale / Evervess Toronja / Evervess Soda / Fanta Naranja</i>	
Powerade Naranja / Orange \$4.00	
<i>Mandarina / Avalancha</i>	
Kombucha (Rosalia, Passion, Harmony) \$8.00	
Botella de agua 600ml. \$3.00	
<i>600 ml water bottle</i>	
Botella de agua 1.75ml. \$6.00	
<i>Water bottle 1.75 ml</i>	
Agua San Pellegrino 750ml. \$11.00	
<i>San Pellegrino water 750 ml.</i>	

CERVEZAS - BEERS

Cerveza local - Local beer	
Imperial (Regular - Light- Silver) \$4.50	
Pilsen \$4.50	
Cerveza Premium - Premium Beer	
Corona \$7.00	
Bavaria (Gold-Light-Regular) \$7.00	

Libres de gluten - Gluten free beers \$7.00	
Daura	
Cerveza artesanal - Craft beer \$8.00	
Guanaca Honey - Rep Ipa	
Numu (Liberiana Kolsh - Sabanera Saison - Chorotega IPA)	
Ambar (Light - Premium Pilsener -Trigueña)	