

LA HACIENDA RESTAURANT

MENÚ CENA DINNER 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.

Crema de Tomate **\$8** *Tomato Cream*

Hecha en casa con ingredientes 100% naturales, tomate, cebolla, zanahoria, aceite oliva, pan.

Homemade with 100% natural ingredients, tomato, onion, carrot, olive oil, bread.

Olla de Carne - *Traditional Meat Soup* **\$12**

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 - *Fish Ceviche* **\$12**

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**

Gallo de Chorizo - *Chorizo Gallo* **\$8.00**

Chorizo criollo tico, repollo rallado y pico gallo, tortillas de maíz.

Creole chorizo tico, grated cabbage and pico rooster, corn tortillas.

CARNES Y PESCADOS - MEAT AND FISH

Ribeye **\$32**

Tierno corte obtenido de la parte superior de las costillas, aceite oliva, mantequilla.

Tender cut obtained from the top of the ribs, olive oil, butter.

Cow Boy **\$26**

Tierno corte con hueso obtenido de la parte superior de las costillas, aceite oliva, mantequilla.

Tender cut with bone obtained from the top of the ribs, olive oil, butter.

Churrasco **\$25** *Barbecue Steak*

Corte obtenido del lomo medio con grasa a los lados aportando sabor y jugosidad, ajo, mantequilla, aceite oliva.

Cut obtained from the middle back with fat to the sides providing flavor and juiciness, garlic, butter, olive oil.

Tomahawk **\$60**

Tierno corte con hueso obtenido de la parte superior de las costillas, aceite oliva, ajo, mantequilla.

Tender cut with bone obtained from the top of the ribs, olive oil, garlic, butter.

Costilla de Cerdo BBQ **\$22**

BBQ Pork Ribs

Tierna costilla de cerdo cocida en salsa barbacoa con tamarindo y papas fritas.

Tender pork rib cooked in barbecue sauce with tamarind and french fries.

Pollo a la Parrilla **\$14**

Grilled Chicken

Pechuga de pollo a la parrilla, acompañado de arroz de coliflor con palmito, brócoli y tomates Cherrys salteados con mantequilla.

Grilled chicken breast, accompanied by cauliflower rice with palm, broccoli and cherrys sauteed Cherrys tomatoes.

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.

CARNES Y PESCADOS - MEAT AND FISH

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.

Hamburguesa Chorreras Res \$15 / Pollo \$14

"Chorreras" Burger

Torta de res o pollo, queso Pepperjack, salsa Sriracha, tocineta crispy, aguacate, tomate, envuelta en hojas de lechuga, zucchini, tomate parrillados.

Res or chicken burger, Pepperjack cheese, sriracha sauce, crispy todin, avocado, tomato, wrapped in lettuce leaves, zucchini, barbecue tomatoes.

Hamburguesa Vegana \$20

Vegan Burger

Pan vegano libre de gluten, torta de guisantes, hongos, aguacate, lechuga, tomate, cebolla caramelizada, salsa casera de tomate, papas fritas.

Vegan gluten-free bread, pea cake, mushrooms, avocado, lettuce, tomato, caramelized onion, homemade tomato sauce, French fried.

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

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.

Filete de Pescado ajillo \$17

Garlic Fish fillet

Ajo, tomate, zucchini, gajos de limón, aguacate y arúgula.

Garlic, tomato, zucchini, lemon wedges, avocado and arugula.

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 fried plantains.

PASTAS Y ARROCES - PASTA & RICES

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 Camarones \$18

Penne with Shrimp

Pasta Penne de maíz, camarones salteados, hongos, ajo, cebolla, mantequilla, tomate Cherry, albahaca.

Penne corn paste, sautéed shrimp, fungi, garlic, onion, butter, Cherry tomato, basil.

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.

Palmito y Hongos \$18

Heart of Palm and Mushrooms

Tiras de palmito, hongos, tomate cherry, salsa blanca, brocoli, aceite oliva, ajo, cebolla.

Heart of palm strips, mushrooms, cherry tomato, white sauce, broccoli, olive oil, garlic, onion.

PASTAS Y ARROCES - PASTA & RICES

Penne con Albóndigas de Guisantes \$20 *Penne with pea meatballs*

Pasta penne a base de maíz, hongos, cebolla, aceite oliva, ajo, albóndigas de guisantes, salsa casera tomate, albahaca.

Corn-based penne pasta, mushrooms, onion, olive oil, garlic, pea meatballs, homemade tomato sauce, basil.

Arroz de Coliflor *Cauliflower Rice*

Coliflor, cebolla, chile dulce, vainicas, cilantro, aguacate y ensalada.

Cauliflower, onion, sweet pepper, green beans, cilantro, avocado and salad.

Con Pollo - With Chicken \$10

Con Camarón - With Shrimp \$15

Vegetariano - With Vegetarian \$12

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.

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.

ÓRDENES ADICIONALES - ADDITIONAL ORDERS

Puré de papa hecho en casa \$3 *Homemade Mashed Potatoes*

Vainicas gratinadas con queso Pepperjack \$7 *Baked Beans with Pepperjack Cheese*

Papa al horno en gajos, con dip de maíz asado y cebollino \$5 *Baked potato wedges, with roasted corn dip and chives*

Vegetales grillados / Grilled vegetables \$5

Papas fritas / French Fries \$3

Puré de camote con tapa de dulce y canela \$3 *Sweet potato puree with sugar cane caramel and cinnamon.*

Salsa de hongos / Mushroom sauce \$3

Salsa 3 pimientos / 3 Pepper sauce \$3

Salsa Chimichurri \$2.50 *Chimichurri sauce*

POSTRES - DESSERTS

Cheesse Cake de fresa \$6 *Strawberry Cheesecake*

Flan de Vainilla \$5 *Vanilla Flan*

Brownie con helado vainilla \$6 *Brownie with vanilla ice cream*

Nieve de fresa \$5 *Strawberry Snow*

Nieve de mora \$5 *Blackberry Snow*

Nieve de maracuyá \$5 *Passion fruit Snow*

Queque helado con mermelada de fresa \$5 *Ice Cream Cake with Strawberry Jam*

Queque de frutas y nueces con helado y vainilla \$6 *Fruit and Nut Cake with Ice Cream & Vanilla*

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

GASEOSAS & AGUA - SODAS & WATER

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

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