



kenia

RECIPES FROM MY PERSONAL COOKBOOK



My Cookbook:

A curated collection of recipes, instructions, and information about the preparation and serving of the most extraordinary dishes.

A chronicle and treasury of the fine art of cooking, an art whose masterpieces are created only to be consumed by you

Enjoy *Kenia*



Allow us to attend to your needs and those of your loved ones. We will ensure your stay is catered to with the renowned Tico friendliness. I am Nicole, and I will oversee your experience personally.

Welcome

Nicole

menu

Please let us know if you have any food allergies or special dietary needs

BREAKFAST	<i>page 5</i>
APPETIZERS	<i>page 7</i>
LUNCH	<i>page 11</i>
DINNER	<i>page 14</i>
SIDE DISHES	<i>page 17</i>
BBQ EXPERIENCE	<i>page 18</i>
SEAFOOD EXPERIENCE	<i>page 20</i>
SUSHI EXPERIENCE	<i>page 22</i>
TICO EXPERIENCE	<i>page 24</i>
ITALIAN EXPERIENCE	<i>page 26</i>
MEXICAN EXPERIENCE	<i>page 28</i>
THAI EXPERIENCE	<i>page 30</i>
KIDS' MENU	<i>page 32</i>
DESSERT	<i>page 33</i>

If you don't know what you're craving

Ask for our
CHEF'S SUGGESTION



breakfast



FRENCH TOAST

Golden, fluffy french toast made with artisanal cinnamon bread, served with your choice of eggs and bacon, accompanied by maple syrup and our homemade wild berries jam.

breakfast



\$35

per person (Same option for each person)

All breakfast options include:
coffee, orange juice, sweet bread/pastries, and seasonal fruits
Mimosas: regular or pink (\$65 per bottle of sparkling).

OMELETTES

Choose from an array of delectable fillings: tender turkey ham, savory bacon bits, luscious mozzarella cheese, or a medley of mixed veggies. Your omelette is crowned with creamy avocado, adding a fresh and delightful twist, and served alongside golden, sautéed potatoes.

EGGS FLORENTINE

Perfectly baked eggs that rest atop a bed of creamed spinach and onions, served with our artisanal bread.

FRENCH TOAST

Golden, fluffy french toast made with artisanal cinnamon bread, served with your choice of eggs and bacon, accompanied by maple syrup and our homemade wild berries jam.

MEXICAN BREAKFAST

Two pressed tortillas brimming with layers of mozzarella cheese, savory sausage, and creamy refried beans, topped with two fried eggs and avocado; to elevate the experience, we serve it with a homemade spicy sauce that adds a kick of flavor to every bite.

PANCAKES

Have the delightful choice of savoring one of two pancake options: classic and fluffy regular or tropical and exotic banana and coconut. Your chosen pancake is served alongside your choice of eggs and crispy bacon.

CROQUE MADAME

Creamy béchamel sauce, tender slices of pork ham, and mozzarella and Gruyère cheese, all layered between two slices of fresh-baked bread; topped with a perfectly fried egg.

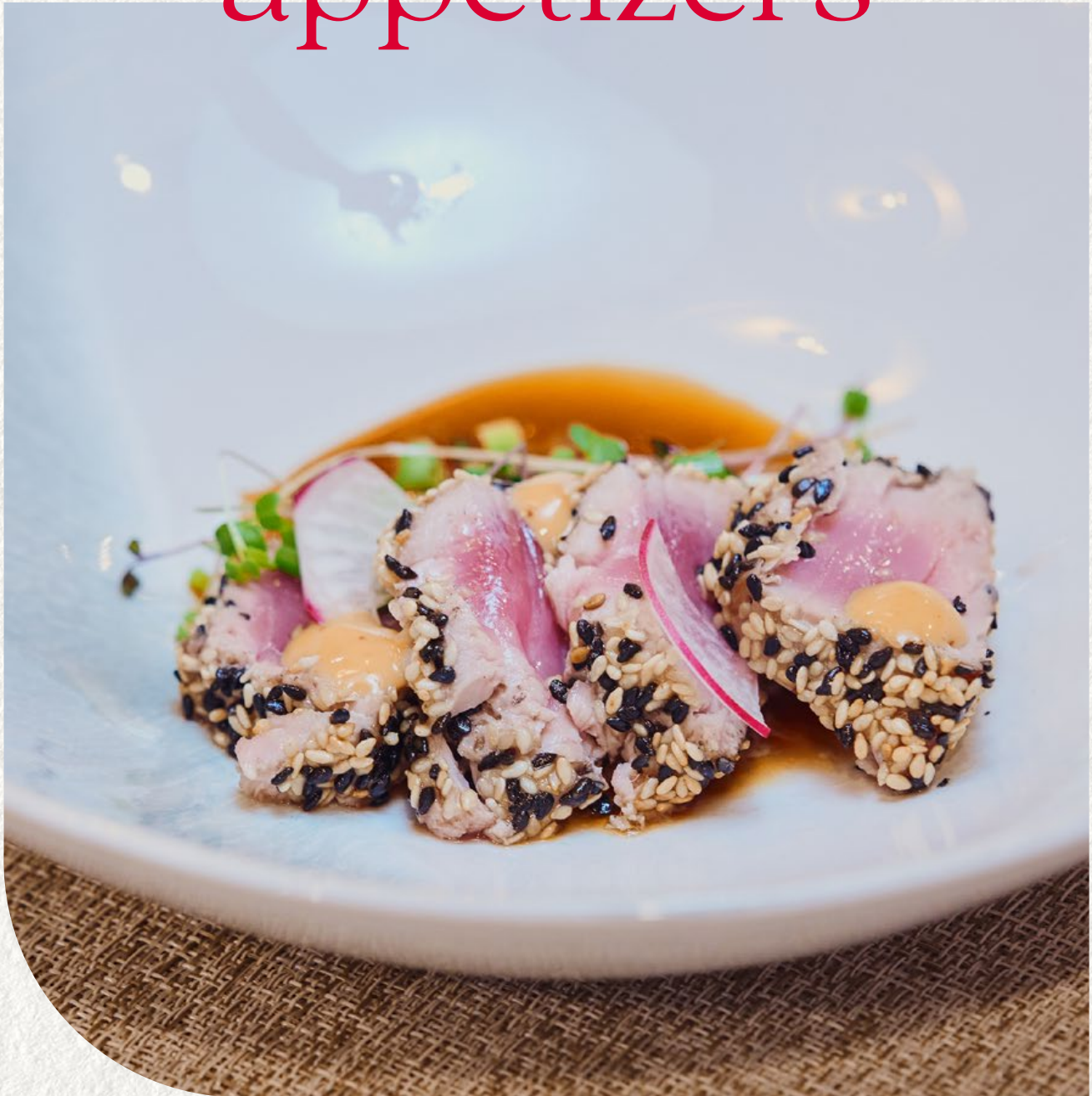
BREAKFAST BURGER

Artisanal spinach and onion bread, with bacon, cheddar cheese, mushrooms, sweet pepper, and caramelized onion sauté, a fried egg, and our chipotle sauce, accompanied by sautéed potatoes.

COSTA RICAN TYPICAL BREAKFAST

This indulgent feast includes rice and beans (gallo pinto), sweet plantains, perfectly cooked eggs, crispy fried cheese, and your choice of sizzling breakfast sausage or savory bacon.

appetizers



SESAME-CRUSTED TUNA TATAKI

Gently-seared Yellowfin Tuna served with ponzu sauce, a citrus-infused elixir that provides a zesty and refreshing burst of flavor, and sriracha mayo, adding a touch of creamy richness.

appetizers

MAHI MAHI CARPACCIO

Delicately sliced from the freshest local Mahi Mahi. Complementing this delight is our signature yellow aji sauce, a bold fusion of citrus and spice, and a delicately fried rice paper accompaniment.

SESAME-CRUSTED TUNA TATAKI

Gently-seared Yellowfin Tuna served with ponzu sauce, a citrus-infused elixir that provides a zesty and refreshing burst of flavor, and sriracha mayo, adding a touch of creamy richness.

TUNA TARTARE

Yellowfin Tuna and avocado cut into bite-sized cubes, prepared with an Asian marinade that infuses them with sweet flavors, topped with a crispy wonton and freshly chopped green onions.

TUNA SASHIMI

A masterpiece of thinly sliced Yellowfin Tuna where every slice is a canvas waiting to be painted with your choice of extraordinary flavors, with the option between the Asian-inspired infusion or refreshing citrus zest.

JAPANESE SALAD

A vibrant medley of lettuces, ripe cherry tomatoes, crisp cucumbers, zesty radishes, red onions, and wholesome edamames unite in a culinary celebration of freshness and flavor, topped with a ginger dressing and delicate wonton crisps.

TROPICAL SALAD

Captivating blend of fresh spinach and crisp lettuces, adorned with seared shrimp, creamy blue cheese, red onions, succulent mango, caramelized almonds, and sweetly grilled peaches, all harmoniously united by a luscious honey mustard vinaigrette.

GREEK SALAD

Fresh mixture of ripe tomatoes, cucumber, zesty red onions, plump olives, and creamy feta cheese, all kissed by the delightful embrace of an apple cider vinaigrette.

CAESAR SALAD

Crafted to perfection, this salad is an artful composition of freshly chopped romaine lettuce, exquisite parmesan cheese, crispy bacon bits, velvet hard-boiled eggs, artisanal croutons, and a homemade Caesar dressing.

appetizers

CAPRESE SALAD

This exquisite creation features delicate slices of fresh mozzarella, juicy tomato, and fragrant basil, all presented with our lovingly crafted homemade balsamic and pesto dressings.

FRENCH ONION SOUP

Classic French onion soup, enriched with toasted bread and crowned with a harmonious blend of gratinated Gruyère and mozzarella cheese, transforming every spoonful into a warm, comforting delight.

MEXICAN SOUP

This hearty creation showcases a rich tomato soup infused with tender chicken and creamy mozzarella cheese, topped with slices of creamy avocado and crispy tortilla chips for an exciting twist on a classic favorite.

LOBSTER BISQUE (\$)

This velvety bisque is a symphony of flavor, blending succulent lobster meat with a rich, aromatic broth, and a hint of brandy; served with frizzled leeks and a green herb oil.

BURRATA FEAST

Burrata fried to golden perfection, partnered with a symphony of roasted cherry tomatoes topped with pistachios, fresh basil, roasted garlic, and red wine-sautéed mushrooms with parmesan cheese, served with a side of warm artisanal bread.

EMPANADAS

Corn flour golden fried empanadas filled with a blend of creamy, melted cheese intertwined with the earthy richness of tender beans, and a second option filled with slow-cooked pulled pork, served with pico de gallo.

TEMPURA MUSHROOMS

A remarkable fusion that harmonizes the crispiness of tempura mushrooms with the fiery allure of spicy tuna, topped with Teriyaki sauce and sriracha mayo.

BUFFALO AND KOREAN WINGS

Our delectable platter features both Buffalo and Korean wings. To complement these flavors, crisp carrot and celery sticks, along with a luxurious ranch dressing.

PORK BELLY CUBES

A savory masterpiece that combines pork belly with brown sugar, soy sauce, and ginger, with a finishing touch of grilled green onions.

appetizers

COCONUT BREADED SHRIMP

Succulent jumbo shrimp coated in a crispy layer of coconut and panko breading, served with a luscious passion fruit sauce that's sure to awaken your senses with its sweet and tangy allure.

ARANCINIS

Delicately fried risotto spheres filled with palm heart cheese, paired with a Caribbean sauce, and topped with pickled onions.

CHIPS & DIP

Tortilla and plantain chips served with a creamy bacon dip and fresh, zesty guacamole.

SCALLOPS (\$)

Plump, tender scallops served on a bed of velvety cauliflower purée; topped with a luscious coconut and curry sauce, while crispy bacon bits add a touch of smoky delight, creating a harmonious blend of flavors and textures.

SWEET NOODLES WITH CAJUN TUNA

Teriyaki noodles accompanied by tender Cajun-seasoned tuna slices, creating a blend of tastes and textures.

CEVICHES

- White Marlin Ceviche served with tortilla chips and avocado
- Mexican Shrimp Cocktail served with patacones and avocado
- Shrimp, Octopus, and White Marlin Ceviche with a passion fruit and lime juice sauce(\$)

lunch



CHICKEN PARMESAN

A delectable dish that marries the richness of Parmesan-crusted chicken with the comfort of spaghetti in a classic pomodoro sauce. To complete the ensemble, savor a side of our signature Caesar salad.

lunch



\$45

per person (Same option for each person)

Includes:

1 Appetizer, main course, and dessert

RICE WITH SHRIMP

This dish brings together perfectly cooked rice mixed with succulent jumbo shrimp, a crisp green salad drizzled with honey mustard vinaigrette, and a side of golden French fries.

RICE WITH CHICKEN

This vibrant dish showcases perfectly seasoned rice with chicken served alongside patacones (twice-fried green plantains) with a side of refried beans and a creamy guacamole dip.

CHICKEN LASAGNA

A culinary masterpiece that blends layers of savory chicken lasagna with a luscious spinach and mushroom sauce. Accompanied by a side of crisp green beans and refreshing tomato salad drizzled with a balsamic dressing.

TROPICAL BOWL

A medley of sautéed rice, crisp vegetables, fresh bean sprouts, egg, and a drizzle of aromatic sesame oil. You can further enhance your dish by choosing between coconut-breaded chicken or shrimp, both accompanied by a delightful mango, pineapple, and ginger tropical sauce.

BURGER

This delectable creation features a combination of premium ingredients, all nestled within a soft and buttery brioche bun. The star of the show is our 200g chef's recipe beef patty, joined by savory bacon, rich cheddar cheese, caramelized mushrooms, crisp lettuce, juicy tomato, red onion, and creamy avocado. To complete this burger sensation, it's accompanied by a side of golden country fries, and you have the choice of two delectable sauces: chipotle or cilantro.

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lunch

CHICKEN PARMESAN

A delectable dish that marries the richness of Parmesan-crusted chicken with the comfort of spaghetti in a classic pomodoro sauce. To complete the ensemble, savor a side of our signature Caesar salad.

FISH TACOS

Prepared in flour tortillas, with shredded mozzarella cheese, zesty lime cilantro slaw, juicy mango cubes, crisp jalapeño slices, and your choice of either tartar or pineapple sauce.

BEEF STROGANOFF

This iconic creation features tender tenderloin strips, a velvety mushroom sauce, and is served alongside a bed of perfectly cooked rice and a medley of crisp, vibrant veggies.

dinner



SALMON WITH A HONEY GLAZE

A delightful fusion of sweet and savory flavors. The honey glaze enhances the natural richness of the salmon, creating a delightful combination.



dinner

\$55/60

per person (Same option for each person)

Includes:

1 Appetizer or 2(\$60 option), main course, 2 sides, and dessert

RIB EYE STEAK

This dish features a tender rib eye, lovingly seasoned with a selection of aromatic herbs and then delicately dressed with our chimichurri.

MEXICAN CHICKEN

This dish is a thrilling combination of grilled chicken, zesty lime, and warm cumin, served alongside a tequila and jalapeño sauce that adds a fiery kick.

As a delightful bonus, it's accompanied by a tantalizing Jalapeño Popper that will ignite your senses.

FILET MIGNON

Tender Filet Mignon with the choice of one of our exquisite sauces:

Mushroom and Red Wine Sauce - luscious blend of earthy mushrooms and a rich, full-bodied red wine reduction.

Béarnaise Sauce - a velvety masterpiece made with butter, egg yolks, and the delicate infusion of tarragon.

Gorgonzola Sauce - blend of creamy Gorgonzola cheese, creating a rich and tangy companion to your steak.

TOMAHAWK (\$)

Cooked to perfection, and you have the delightful option of pairing it with one of two exquisite sauces:

Whiskey Cream Sauce - combines the warmth of whiskey with the smoothness of cream; the result is a sauce that is both rich and slightly smoky.

Cowboy Butter Dipping Sauce - a blend of savory herbs, garlic, and a touch of spice; this sauce adds a burst of flavor to every bite.



dinner

SESAME-CRUSTED TUNA

Fresh Yellowfin Tuna crusted with sesame seeds, paired with the alluring richness of our Teriyaki sauce.

SURF & TURF (\$)

Lobster tail bathed in luscious garlic butter and a tender tenderloin adorned with a rich mushroom and red wine sauce. This culinary masterpiece combines the finest offerings from land and sea.

JUMBO SHRIMP

Perfectly cooked shrimp with one of two tasteful sauces:

Creamy Lemon Garlic Sauce - a blend of rich creaminess, zesty lemon, and aromatic garlic.

Thai Chili with Sweet Basil and Lime Sauce - combines the boldness of chili with the sweetness of basil and the zing of lime.

SALMON WITH A HONEY GLAZE

A delightful fusion of sweet and savory flavors. The honey glaze enhances the natural richness of the salmon, creating a delightful combination.

FISH

Ask about our other options

Our succulent Mahi Mahi with three delightful sauce options to choose from:

Coconut Curry Sauce with Mussels - a fusion of creaminess, savoriness, and a subtle hint of spiciness.

Lime and Peanut Sauce - a sauce with a refreshing citrus kick and a delightful nutty undertone.

Roasted Garlic Sauce with Shrimp - creamy roasted garlic sauce infused with white wine, accompanied by jumbo shrimp.



side dishes

- *White Rice*
 - *Toasted almond-scallion rice*
 - *Coconut Rice*
 - *Mashed Potatoes*
 - *Rosemary Potatoes*
 - *Spinach and Jalapeño Mashed Potatoes*
 - *Carrot Purée*
 - *Baked Potato with Bacon and Cheese*
 - *Mac and Cheese*
 - *Creamy Lobster Mac and Cheese (\$)*
 - *Mushroom and Spinach Pasta*
 - *Lemon Risotto (\$)*
 - *Crispy Parmesan Truffle Fries (\$)*
 - *Sautéed Vegetables*
 - *Grilled Vegetable Stack with a Balsamic Reduction and Blue Cheese*
 - *Asparagus with Garlic Parmesan (\$)*
 - *Green Salad with Balsamic Dressing*
 - *Tropical salad with honey mustard vinaigrette*
 - *Caesar Salad*
 - *Coleslaw and Corn*
 - *Avocado Corn Salad*
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bbq experience



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\$65 BBQ DINNER

\$65 BBQ DINNER

Appetizer:

Caesar Salad:

Crafted to perfection, this salad is an artful composition of freshly chopped romaine lettuce, exquisite parmesan cheese, crispy bacon bits, velvety hard-boiled eggs, artisanal croutons, and a homemade Caesar dressing.

Main Course:

3 protein options of your choice, from:

- *Tenderloin with Mushroom and Red Wine Sauce*
- *Grilled Jumbo Shrimp with Herbs & Garlic Butter*
- *Skirt Steak with Chimichurri*
- *BBQ Ribs*
- *Chicken Satay Skewers*

Sides:

Grilled vegetables, tropical salad, and loaded baked potatoes

Dessert:

Bread Pudding:

This exquisite creation combines the beloved comfort of bread pudding, elaborated with brioche bread, with the irresistible allure of sliced peaches, and a silky rum sauce that adds a layer of warmth and complexity to each bite, served with a scoop of ice cream.



seafood experience



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\$75 SEAFOOD DINNER

\$75 SEAFOOD DINNER

Appetizer:

White marlin, shrimp, and octopus ceviche:

Infused with zesty lime and a passionfruit marinade, served with crispy plantain chips.

Main Course:

Succulent lobster, fresh mahi mahi, plump jumbo shrimp, and a bountiful seafood mix comprised of clams, octopus, and calamari combined in a rich reduction that melds the essence of white wine and the creaminess of coconut milk.

Sides:

Rice, mixed vegetables and smashed potatoes with parmesan cheese.

Dessert:

Crème Brûlée:

A rich and velvety custard where a thin layer of caramelized sugar crowns the dessert, creating a delightful contrast of crispy and creamy notes.



sushi experience



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\$75 SUSHI DINNER

\$75 SUSHI DINNER

minimum 8 people

Appetizer:

Tempura Veggies:

Seasonal tempura vegetables served with our tangy ponzu sauce.

Pork and Shrimp Dumplings:

Tender pork and shrimp dumplings paired with our savory and slightly spicy sweet chili sauce.

Sashimi:

A masterpiece of Thinly sliced Yellowfin Tuna where every slice is a canvas waiting to be painted with your choice of extraordinary flavors, with the option between the Asian-inspired infusion or refreshing citrus zest.

Main Course:

*Meticulously crafted assortment of **sushi** that showcases a symphony of ocean and garden flavors, carefully curated by our skilled chef. You'll discover an array of sushi creations, each thoughtfully prepared to offer a unique taste sensation. From succulent shrimp to rich salmon, velvety tuna, crab surimi, and an array of crisp, vibrant vegetables, every element harmonizes to create a culinary masterpiece that celebrates the art of sushi.*

Dessert:

Banana Tempura with Ice Cream:

A tantalizing dessert that marries the warmth of the tempura-coated bananas with the cool, richness of the ice cream, drizzled with chocolate and topped with almond slices as the finishing touch.



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\$50 COSTA RICAN DINNER

\$50 COSTA RICAN DINNER

Appetizer:

Enyucados:

Golden yuca dough pockets filled with beef, served with freshly made pico de gallo and our zesty cilantro sauce.

Main Course:

Casado:

A beloved traditional dish that captures the essence of our country's vibrant culture and flavors: rice, beans, green salad, sweet plantain, slow cooked beef, chicken with achiote, potato picadillo, tortillas, avocado, and fried cheese.

Dessert:

Rice Pudding Panna Cotta:

A delicate fusion of velvety panna cotta and the comforting essence of rice pudding, served with a rum and raisin sauce.



italian
experience



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\$65 ITALIAN DINNER

\$65 ITALIAN DINNER

Appetizer:

Burrata Feast:

Burrata fried to a golden perfection, partnered with a symphony of roasted cherry tomatoes topped with pistachios, fresh basil, roasted garlic, and red wine-sautéed mushrooms with parmesan cheese, served with a side of warm artisanal bread.

Main Course:

Experience the essence of Italian cuisine with a sumptuous dinner featuring linguine adorned with a bounty of mussels, clams, and shrimp, bathed in a luscious creamy white wine sauce, a vibrant Italian salad, a comforting meatball casserole with rigatoni, and fragrant, freshly baked focaccia bread.

Dessert:

Tiramisu:

A harmonious blend of delicate ladyfingers soaked in espresso, layered with luscious mascarpone cream, and adorned with a dusting of cocoa.



mexican
experience



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\$60 MEXICAN DINNER

\$60 MEXICAN DINNER

Appetizer:

Mexican Soup:

This hearty creation showcases a rich tomato soup infused with tender chicken and creamy mozzarella cheese, topped with slices of creamy avocado and crispy tortilla chips for an exciting twist on a classic favorite.

Main Course:

Taco Bar :

This interactive dining experience invites you to craft your perfect taco, choosing from a plethora of mouthwatering ingredients and flavors: Corn tortillas, Mexican rice, tortilla chips, beef carnitas, pork carnitas al pastor, blackened shrimp, shredded mozzarella cheese, guacamole, pico de gallo, mixed lettuces, jalapeños, spicy salsa verde, refried beans, chipotle sauce, and sour cream

Dessert:

Tres Leches Cake:

Delicate sponge cake lovingly soaked in a trio of luscious milks and Baileys Irish Cream.



thai
experience



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\$70 THAI DINNER

\$70 THAI DINNER

Appetizer:

Spring Rolls:

Fresh shrimp spring rolls with a peanut butter sauce and sweet chili.

Pork Belly Cubes:

A savory masterpiece that combines pork belly with brown sugar, soy sauce, and ginger, with a finishing touch of grilled green onions.

Main Course:

Cashew chicken, panko breaded mahi mahi with a mango and pineapple sauce, coconut shrimp curry, rice with coconut, vegetable stir-fry, and chili garlic oil noodles.

A menu thoughtfully designed to capture the essence of Thailand, this dining experience is a passport to the heart of Thai gastronomy.

Dessert:

Coconut Cheesecake with a Mango and Peppermint Sauce:

This dessert is a fusion of creamy coconut indulgence, the sweetness of ripe mangoes, and the refreshing coolness of peppermint.



kids menu



\$30 KIDS

up to age 12

*Includes:
main course and dessert*

- *Chicken Fingers, Mac and Cheese and Broccoli*
- *Fish Fingers, Mashed Potatoes and Corn*
- *Spaghetti Bolognese with Garlic Bread and Broccoli*
- *Cheeseburger with Fries*
- *Chicken Quesadilla with Pico de Gallo*



***ALL KIDS' MEALS INCLUDE BROWNIE WITH ICE CREAM AS DESSERT**

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dessert



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CRÈME BRÛLÉE

A rich and velvety custard where a thin layer of caramelized sugar crowns the dessert, creating a delightful contrast of crispy and creamy notes.

dessert

TRES LECHES CAKE

Delicate sponge cake lovingly soaked in a trio of luscious milks and Baileys Irish Cream.

BANANA TEMPURA & ICE CREAM

A tantalizing dessert that marries the warmth of the tempura coated bananas with the cool, richness of the ice cream, drizzled with chocolate and topped with almond slices as the finishing touch.

CRÈME BRÛLÉE

A rich and velvety custard where a thin layer of caramelized sugar crowns the dessert, creating a delightful contrast of crispy and creamy notes.

BREAD PUDDING

This exquisite creation combines the beloved comfort of bread pudding, elaborated with brioche bread, with the irresistible allure of sliced peaches, and a silky rum sauce that adds a layer of warmth and complexity to each bite, served with a scoop of ice cream.

CHOCOLATE MOUSSE

A perfect union of silky chocolate mousse, velvety ice cream, a rich brownie crumble.

COCONUT FLAN

Our Coconut Flan is a delicate delight, complemented by the luxurious embrace of Baileys Irish Cream, creating a dessert affair that is nothing short of opulent.

BANANA CREAM PIE

This dessert is a celebration of simplicity, featuring a buttery crust, fresh banana slices, custard filling, and a delicate layer of whipped cream. It's a slice of pure indulgence that evokes feelings of warmth and familiarity.

MIXED BERRIES CHEESECAKE

A harmonious blend of luscious cheesecake and a wildberry compote, topped with a medley of vibrant mixed berries, creating a symphony of flavors, colors, and textures.

dessert

GLAZED PINEAPPLE AND BLUEBERRIES WITH ICE CREAM

This delightful creation features succulent pineapple and juicy blueberries, delicately glazed with a hint of rum, and served with a generous scoop of ice cream.

BROWNIE WITH ICE CREAM

A delightful marriage of rich, fudgy brownie and ice cream, creating a symphony of textures and flavors that will satisfy your sweetest cravings.

PECAN TARTLET WITH ICE CREAM

A sweet masterpiece that harmonizes the rich and nutty flavors of pecans with the cool and creamy notes of ice cream

TIRAMISU CAKE WITH COFFEE ICE CREAM

This sweet creation features a luxurious, moist tiramisu cake adorned with coffee ice cream.

TARTE TATIN

Golden caramelized apples enveloped in a flaky, buttery pastry crust and a scoop of sweet ice cream, that create a harmonious blend of flavors, temperatures, and textures.

CHOCOLATE CHIP SKILLET COOKIE

A delightful fusion of warm, gooey cookie goodness and the soothing chill of ice cream that will leave you craving for more.

**We make menu modifications for dietary restrictions such as gluten-free, vegetarian or lactose intolerant*

