







Room Service

Fast Food Options





ARTISAN CHEESEBURGER \$22  *upon request*
traditional cheeseburger with angus patty, local mozzarella cheese and house fries

MEDITERRANEAN CHICKEN WRAP \$10   *upon request*
flour and tomato tortilla, grilled chicken, lettuce, cherry tomato confit, ricotta style Guayabo cheese, cucumber, pickled onions, and Caesar dressing



QUESADILLAS   *upon request*
fresh tortillas, refried beans, mozzarella cheese, guacamole, pico de gallo and house hot sauce with your choice of:


free-range chicken breast \$15
mixed chicken and beef \$20
grilled grass-fed beef \$19
fresh cheese \$10 

Starters





TROPICAL PEJIBAYE HUMMUS \$11    
fresh palm fruit dip, made with an olive oil and garbanzo base with a selection of vegetable crisps

FRESHLY MADE TRADITIONAL GUACAMOLE \$9    
handmade *patacones*, from organic green plantains

ROASTED WILD MUSHROOMS \$9  
topped with "ahoga pollo", a ricotta style local cheese, oven-baked onion, and bell pepper dressing

HOUSE CEVICHE 
red onion, avocado, bell pepper sofrito, and leche de tigre and homemade mixed root vegetable chips with your choice of:

sea bass \$18
octopus \$19
seafood mix \$19

GARDEN SALAD   |   *upon request*
garbanzos, green beans, cured vegetables, cherry tomato confit, avocado, fresh cheese cuts, and organic herb dressing with your choice of:

free-range chicken breast \$15
grilled grass-fed beef \$19
grilled fish \$16





Mains

SEASONAL FISH
seasonal catch, thin slices of confit vegetables, and herb extract with your choice of:

sea bass \$25
dorado \$23
local trout \$21

BEEF TENDERLOIN \$27 
grass-fed beef filet, broccoli, sautéed asparagus, cherry tomato, and chimichurri





GRILLED CHICKEN BREAST \$14
served with oven roasted potatoes, broccoli, tomato and garden fennel sauce

VEGETABLE CAZUELA \$11    |  *upon request*
selection of sautéed vegetables, mushrooms, cherry tomatoes, kalamata olives, and fried garbanzos

Sides

OVEN-BAKED CAMOTE OR POTATOES \$6    
with fresh yogurt, dill, and cucumber sauce

MASHED CAMOTE OR POTATOES \$6   |   *upon request*

HUERTA SALAD \$6    
with our home-grown greens

BAKED GARDEN VEGETABLES \$6


ROASTED HERB POTATOES \$6

WHITE RICE \$6

HOMEMADE MIXED ROOT VEGETABLE CHIPS \$6

Desserts

Local

RICE BUDIN \$6 
Costa Rica's famous pudding

COCONUT FLAN \$6  |  *upon request*
our version of most popular Latin American dessert

Traditional

CHOCOLATE MOUSSE \$6 
with locally churned butter

PASSION FRUIT CHEESECAKE \$6



Most dishes can be modified to meet your specific dietary preferences.

Prices do not include 13% sales tax or 10% service charge.



Wine

	Glass	Bottle
Sparkling & Champagne		
Canti, Prosecco, D.O.C 2020, Italy	\$12	\$55
Masia Salat Brut D.O. Cava, Penedes, España	\$12	\$60
Veuve Ambal Blanc de Blancs, Brut, France	-	\$73
Ayala, Champagne, Brut Majeur	-	\$230

White Wine

SAUVIGNON BLANC

Lapostolle Grand Selection Rapel Valley, Chile	\$13	\$59
Odfjell Armador, Chile	\$13	\$63
Wapisa, Patagonia, Argentina	-	\$67

CHARDONNAY

Agustinos Estate Bío-Bío Valley, Chile	\$13	\$59
Krontiras Cosmic Amber, Maipu, Mendoza, Argentina	-	\$60
Crios Chardonnay, Uco Valley, Mendoza, Argentina	-	\$69

PINOT GRIGIO

Callia, San Juan, Argentina	\$9	\$51
Banfi Placido, Toscana, Italia	\$12	\$53

VERMENTINO

Banfi la Pettegola, Toscana, Italia	-	\$87
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ALBARIÑO

Los Vascos, Colchagua Valley, Chile	-	\$80
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Rosé Wine

Honoro Vera, Syrah-Tempranillo Jumilla, España	\$13	\$67
Charles & Charles, Columbia Valley, Washington	\$15	\$74

Red Wine

PINOT NOIR

Mosaiko Reserva, Cachapoal Valley, Chile	\$9	\$61
Agustino, Reserva, Bío-Bío Valley, Chile	-	\$61
Wapisa, Río Negro, Patagonia, Argentina	-	\$76

MALBEC

Chakana, Paraje Altamira Mendoza, Argentina	\$13	\$67
Krontiras Explore, Mendoza Argentina	-	\$86
Joffré e hijas Gran Malbec, Mendoza, Argentina	-	\$96

MERLOT

Agustinos Estate, Maipo Valley, Chile	\$14	\$64
Odfjell Armador Merlot, Padre Hurtado, Chile	-	\$69

CABERNET SAUVIGNON

Casa Lapostolle, Grand Selection, Colchagua Valley, Chile	\$15	\$69
Diamandes, Uco Valley, Mendoza, Argentina	-	\$92
Wayna, Viña el Cerno, Mendoza, Argentina	-	\$86

SYRAH-MALBEC

Callia, San Juan, Argentina	-	\$50
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CARMENERE

Casa Lapostolle, Grand Selection, Colchagua Valley, Chile	-	\$67
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TEMPRANILLO

Zinio Gran Reserva	-	\$81
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RED BLENDS

Clos de los Siete, (Malbec, Merlot, Cabernet Sauvignon, Syrah, Petit Verdot)	-	\$110
Diamandes Gran Reserva, Uco Valley, Mendoza, Argentina	-	\$179



Breakfast

MENU

For us, breakfast is the most important meal of the day and we have always included a special, a-la-carte, fresh-cooked meal for our guests.

We source high-altitude, specialty coffees. Less than 1% of the world's coffee beans are organic; we strive to give you access to Costa Rica's best and most natural harvests.

As for our infusions we have options from the organic garden, where we cultivate herbs that taste different from anything store-bought. We also offer an assortment of local Blue Zone infusions and only import classic Asian teas, from *Camelia sinensis* plants.

Breakfast is served between 7 and 10 am and includes high altitude organic brewed coffee or tea infusions, our juice of the day, a small plate of locally-grown fruit and one option from the menu below. Additional items and sides are subject to an extra charge.

Our classics

SAN BERNARDO \$15

crispy bacon, rosemary potatoes, one egg sunny side up, grilled tomato, and mushrooms

NICOYA \$14 | upon request

gallo pinto, scrambled or fried eggs, local cuajada cheese, ripe plantain, fresh homemade tortillas, and avocado

SKILLET RANCH EGGS \$7

avocado, salsa ranchera, eggs, "ahoga pollo", a ricota style local cheese, and fresh hand-made tortillas

PORTOBELLO MUSHROOM EMPAREDADO \$7

artisan bread, rocket, avocado, portobello mushrooms, and tomato salad

RIPE PLANTAIN WITH LOCAL CHEESE \$11

ripe plantain, filled with locally produced bufala cheese, baked in a plantain leaf, served with sour cream

OMELET \$11

locally produced mozzarella, sauteed mushrooms, tomato, ham, onion, bell peppers, and spicy peppers from our garden with your choice of:

whole eggs or egg whites

BREAKFAST SALAD \$7

a lettuce selection from our garden, roasted sweet potatoes, eggs, bacon, mixed seeds, and tomatoes

MORNING TART \$16

homemade puff pastry tart, baked with eggs, fresh bacon, spinach, and rocket salad

On the lighter side

RISE & SHINE \$11

homemade natural yogurt with local seasonal fruit and berries

HOMEMADE GRANOLA PANCAKES \$9 | upon request

served with local artisan butter and homemade spiced sugar cane syrup or wild honey

FRUIT BOWL \$11

a selection of local, seasonal, fresh fruit topped with macadamia nuts and chia seeds












HOUSE GRANOLA \$11 | upon request

whole oats, coconut, raisins, tapa de dulce, sesame seeds, cashew nuts, almonds, and pecans. Served over artisan yogurt with diced seasonal fruit, chia, and honey

Oven to table

Combine your favorite tortilla or bread with the topping of your choice. Our tortillas are fresh-made each morning from 100% corn flour, and all of our bread is also fresh-made, in our kitchen. You can opt for a classic whole wheat or white sourdough bread or you can ask for our gluten-free options. It is a permanent effort to source special flours locally, made from tubers (including yucca or different types of sweet potato) or from organic rice.

OUR SELECTION OF FRESHLY PREPARED TOPPINGS FOR YOU TO CHOOSE FROM:

- rocket salad, tomato, avocado, egg \$13   |  upon request
- smoked river trout, rocket, and cream cheese \$14  upon request
- avocado and scrambled eggs \$11   |  upon request
- poached egg, rocket, and hollandaise-style sauce \$13  |  upon request
- spinach, roasted Bagaces ham, and fried egg \$13
- cherry tomato salad, mixed greens, and locally produced mozzarella \$15  |  upon request

SIDES

avocado, gallo pinto, eggs, sour cream, baby rosemary potatoes, fresh local cheese, pico de gallo, white toast, whole wheat toast, tortillas \$3

ham, natural yogurt, granola, cuajada cheese \$4

locally sourced bacon \$9







Most dishes can be modified to meet your specific dietary preferences.



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Lunch MENU

Appetizers

GUACAMOLE & CHIPS \$12    |  upon request
freshly made guacamole served with homemade mixed root vegetable chips, and *pico de gallo*

PATACONES \$10  |  upon request
traditional snack from Caribbean coast of Costa Rica, served with refried beans, fresh cheese, *pico de gallo*, guacamole, and fresh lime wedges


YUCA AL MOJO \$6    |  upon request
cassava fries with mixed lettuce, tico style onion mojo, aji dressing, and lemon juice





FRIED LOCAL CHEESE BITES \$11 
cucumber and natural yogurt dip

COSTA RICAN CASSEROLE 
white beans, *sofrito*, garden vegetables, and pickled onions with your choice of:





- grilled grass-fed beef \$ 11
- slow cooked octopus \$ 13
- roasted pork \$ 9
- free-range chicken breast \$7


Starters

COBB SALAD \$11 
grilled chicken - diced, lettuce, cherry tomatoes, hard-boiled egg, bacon bits, homemade root vegetable croutons, and homemade ranch dressing



GARDEN SALAD   |   upon request
garbanzos, green beans, cured vegetables, cherry tomato confit, avocado, fresh cheese cuts, and organic herb dressing with your choice of:





- free-range chicken breast \$15
- grilled grass-fed beef \$19
- grilled fish \$16



SUMMER QUINOA SALAD \$11    
slow-cooked quinoa mixed with fresh vegetables, avocado, roasted corn and citrus dressing





HOUSE CEVICHE 
red onion, avocado, bell pepper, *sofrito*, and *leche de tigre* served with homemade mixed root vegetable chips with your choice of:

- sea bass \$18 / octopus \$19 / seafood mix \$19

CARIBBEAN CEVICHE \$18  |  upon request
fresh sea bass & shrimp, lemon juice, coconut milk, coconut cream, red onion, bell peppers, cilantro, aji chili paste, served with crispy tortilla chips and homemade mixed root vegetable chips


COLD CUCUMBER AND AVOCADO SOUP \$14    
cold blend of cucumber, avocado, dill, parsley, and red onion


VEGETABLE CREAM SOUP \$9  
cream of oven roasted seasonal vegetables


COLD WATERMELON, ORANGE, AND MINT SOUP \$9    
cold blend of watermelon, orange, fresh garden mint, and olive oil


Main Courses

Hand-helds

CLASSIC ANGUS BURGER \$22  upon request
100% angus patty, locally produced mozzarella cheese, lettuce, tomatoes, caramelized onion, and pickles, served with house fries

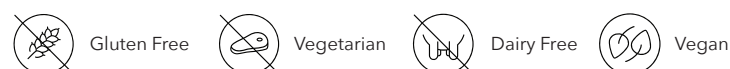
CHICKEN BURGER \$17  upon request
grilled chicken breast, homemade brioche bread, locally produced mozzarella cheese, avocado, lettuce, tomato, caramelized onion, and pickles, served with house fries

PORTOBELLO MUSHROOM BURGER \$17  upon request
marinated portobello mushroom, avocado, lettuce, tomato, red onion, pickles, house fries and ranch dressing

ARTISAN STEAK SANDWICH \$23  upon request
homemade bread, beef fajitas, melted mozzarella cheese, bell peppers, pickled onion, *pico de gallo*, guacamole, and house chili

FRESH HANDMADE GALLOS   
Costa Rica's original version of the taco, served with cured cabbage salad, guacamole, and house chili with your choice of:

- grilled fish \$13
- chicharrón \$13
- Pacific shrimp \$15
- garden vegetables \$13
- grilled chicken breast \$12



Most dishes can be modified to meet your specific dietary preferences.

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Fish & Seafood

SEASONAL FISH

seasonal catch with creamy green basil rice with your choice of:

sea bass \$25
mahi mahi \$23
fresh trout \$21

ROASTED TUNA \$24 | upon request

toasted corn tortilla, slices of fresh tuna, red chili emulsion, pickled onions, and avocado

SEAFOOD CAZUELA \$23 | upon request

local mix of seafood, fumet, and oven-roasted tomatoes

DEVIL'S SHRIMP \$19 | upon request

sautéed shrimp, served with fried yuca, chili ají sauce, and lemon wedges

Meats

TENDERLOIN MEDALLION \$27

grass-fed beef tenderloin with glazed seasonal vegetables, and mushroom sauce

GRILLED CHICKEN BREAST \$14 | upon request

served with oven roasted potatoes, broccoli, tomato, and garden fennel sauce

CHIF-RIO \$12 | upon request

white rice, cubaces beans, pico de gallo, crispy pork belly, avocado, tortilla chips, and roasted jalapeno
vegetarian option: diced fried cheese

SMOKED PORK RIBS \$19

bean stew and grilled plantain

Vegan-Vegetarian

MUSHROOM MILANESA \$14

pan-roasted portobello mushrooms, breaded with locally grown tuber flour and classic marinara sauce

VEGETABLE CAZUELA \$11 | upon request

selection of sautéed vegetables, mushrooms, cherry tomatoes, kalamata olives, and fried garbanzos





TORTILLAS WITH VEGAN ENFRIJOLADAS \$13

homemade corn tortillas, steamed and sautéed vegetables, avocado, cabbage salad and lemon

Sides

OVEN-BAKED CAMOTE OR POTATOES \$6    
with fresh yogurt, dill, and cucumber sauce

MASHED CAMOTE OR POTATOES \$6   |   upon request

HUERTA SALAD \$6    
with our home-grown greens

BAKED GARDEN VEGETABLES \$6    

ROASTED HERB POTATOES \$6  

WHITE RICE \$6

HOMEMADE MIXED ROOT VEGETABLE CHIPS \$6

Desserts

Local

RICE PUDDING \$6 
Costa Rica's famous pudding


PRESTIÑOS \$6
a childhood favorite for most locals

COCONUT FLAN \$6  |  upon request
our version of the most popular Latin American dessert


Traditional

TICO BROWNIE \$6  upon request
organic cacao from nearby Upala

CHOCOLATE MOUSSE \$6  upon request
with locally churned butter

VANILLA PANNA COTTA \$6  |  upon request
with pure Costa Rican vanilla

PASSION FRUIT CHEESECAKE \$6

GELATI \$3 
traditionally made here in Guanacaste

Vanilla, chocolate or coconut

HOMEMADE SORBETS \$5    



Gluten Free



Vegetarian



Dairy Free



Vegan





Most dishes can be modified to meet your specific dietary preferences.





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Dinner MENU

Appetizers

TROPICAL PEJIBAYE HUMMUS \$11    
fresh palm fruit dip, made with an olive oil and *garbanzo* base with a selection of vegetable crisps

ROASTED WILD MUSHROOMS \$9     upon request
ahoga pollo (a ricotta style local cheese), oven-baked onion, and bell pepper dressing


GREEN PLANTAIN PATACON PANCETTA \$13    upon request
a traditional dish from Costa Rica, with slow cooked pork belly, refried beans, and an avocado emulsion





TOSTADITAS DE MAÍZ  
crispy corn tortillas, red onions, bell peppers, cilantro, avocado, cucumber, jalapeño marinated in lemon juice with your choice of:

seabass \$11
octopus \$14
shrimp \$13
seafood mix \$15





FRIED CALAMARI \$19  upon request
served with garden chili aioli and lemon wedges


Starters

COBB SALAD \$11 
grilled chicken - diced, lettuce, cherry tomatoes, hard-boiled egg, bacon bits, homemade root vegetable croutons, and homemade ranch dressing



GARDEN SALAD     upon request
garbanzos, green beans, cured vegetables, cherry tomato confit, avocado, fresh cheese cuts, and organic herb dressing with your choice of:



free-range chicken breast \$15
grilled grass-fed beef \$19
grilled fish \$16





SUMMER QUINOA SALAD \$11    
slow-cooked quinoa mixed with fresh vegetables, avocado, and roasted corn

HOUSE CEVICHE 
red onion, avocado, bell pepper sofrito, and *leche de tigre* and homemade mixed root vegetable chips with your choice of:



sea bass \$18 / octopus \$19 / seafood mix \$19




CARIBBEAN CEVICHE \$18   upon request
fresh sea bass & shrimp, lemon juice, coconut milk, coconut cream, red onion, bell peppers, cilantro, aji chili paste, served with crispy tortilla chips and homemade mixed root vegetable chips

SHRIMP COCKTAIL SALAD \$17  
pacific pinky shrimp prepared with traditional spices, jalapeño peppers, and celery, served in an avocado, with our house chili

COLD CUCUMBER AND AVOCADO SOUP \$14    
cold blend of cucumber, avocado, dill, parsley, and red onion

COLD WATERMELON, ORANGE, AND MINT SOUP \$9    
cold blend of watermelon, orange, fresh garden mint, and olive oil

SMOKED CREAM OF TOMATO \$14   upon request
green and red organic tomatoes, roasted garlic, grilled bread, *Grana Padano*, and fresh basil from our garden


ANISE-SCENTED AYOTE CREAM \$14    upon request
roasted *ayote* (a local squash), anise, pumpkin seeds, *Grana Padano*, and homemade toasted bread

Main Courses

Fish & Seafood



SEASONAL FISH
seasonal fish, thin slices of confit vegetables, and herb extract with your choice of:





sea bass \$25
dorado \$23
local trout \$21

GRILLED TUNA \$19 
grilled tuna cuts, confit vegetables, herb extract, and a creamy lemon sauce

JUMBO SHRIMP \$23   upon request
jumbo shrimp, creamy *Grana Padano* rice, mushrooms, and confit tomatoes

GRILLED OCTOPUS \$25   upon request
octopus with roasted broccoli, tomato, and fennel sauce

SEAFOOD CAZUELA \$23   upon request
local mix of seafood, fumet, and oven-roasted tomatoes

 Gluten Free  Vegetarian  Dairy Free  Vegan

Most dishes can be modified to meet your specific dietary preferences.

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Meats

BEEF TENDERLOIN \$27

grass-fed beef filet, broccoli, sautéed asparagus, cherry tomato, and chimichurri

SKIRT STEAK \$33

Served with steamed broccoli, oyster mushrooms, sautéed asparagus, and chimichurri

GRILLED CHICKEN BREAST \$14 | upon request

served with oven roasted potatoes, broccoli, tomato, and garden fennel sauce

GRILLED STRIPLOIN \$44

served with asparagus, confit cherry tomatoes, broccoli in mushroom sauce

FRESH HANDMADE GALLOS

Costa Rica's original version of the taco, served with cured cabbage salad, guacamole, and house chili with your choice of:

- grilled fish \$13
- chicharrón \$13
- Pacific shrimp \$15
- garden vegetables \$13
- grilled chicken breast \$12

Vegan-Vegetarian

MUSHROOM MILANESA \$14

pan-roasted portobello mushrooms, breaded with locally grown tuber flour, and classic marinara sauce

VEGETABLE CAZUELA \$11 | upon request

selection of sautéed vegetables, mushrooms, cherry tomatoes, kalamata olives, and fried garbanzos

TORTILLAS WITH VEGAN ENFRIJOLADAS \$13

homemade corn tortillas, steamed and sautéed vegetables, avocado, cabbage salad, and lemon

Pastas

HOMEMADE RAVIOLI \$21

filled with organic spinach from our garden, mushrooms, local ricotta cheese, and served with garden fennel sauce

PASTA PESTO \$18 | upon request

oyster mushrooms, onion, cherry tomatoes, pesto, and Grana Padano cheese

PASTA BOLOGNESE \$20 upon request

homemade tomato soffrito with roasted garlic and ground meat with your choice of:

- penne or linguini

Sides

OVEN-BAKED CAMOTE OR POTATOES \$6

with fresh yogurt, dill, and cucumber sauce

MASHED CAMOTE OR POTATOES \$6 | upon request

HUERTA SALAD \$6

with our home-grown greens

BAKED GARDEN VEGETABLES \$6

ROASTED HERB POTATOES \$6

WHITE RICE \$6

HOMEMADE MIXED ROOT VEGETABLE CHIPS \$6

Desserts

Local

RICE PUDDING \$6

Costa Rica's famous pudding

PRESTIÑOS \$6

a childhood favorite for most locals

COCONUT FLAN \$6 | upon request

our version of the most popular Latin American desserts

Traditional

TICO BROWNIE \$6 upon request

organic cacao from nearby Upala

CHOCOLATE MOUSSE \$6 upon request

with locally churned butter

VANILLA PANNA COTTA \$6 | upon request

with pure Costa Rican vanilla

PASSION FRUIT CHEESECAKE \$6

GELATI \$3

traditionally made here in Guanacaste

Vanilla, chocolate or coconut

HOMEMADE SORBETS \$5



Gluten Free



Vegetarian



Dairy Free



Vegan

Most dishes can be modified to meet your specific dietary preferences.

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Coffee & Tea



Gluten Free



Vegetarian



Dairy Free



Vegan

Most dishes can be modified to meet your specific dietary preferences.

In Costa Rica, drinking coffee is an important part of our culture. Over the past 250 years, we have learned various methods that have allowed us to produce some of the best coffee in the world. At Rio Perdido, we offer an exquisite organic coffee that is grown in the highlands of Costa Rica's Tarrazú region.

Traditional Beverages

Please ask about our dairy free options

Espresso	\$2	Mochaccino	\$4
Affogato	\$3	Lattè	\$4
Flat white	\$4	Hot chocolate	\$4
Cappuccino	\$3 regular / \$4 large		

Optional liqueurs are available upon request, at an additional cost. These include Guaro, Frangelico, Baileys, Bourbon, and Rum

Cold Coffees



upon request

LATTE \$4

Espresso and milk.

ALTO SUELO \$4

A fusion of surprisingly delicious flavors made with cold brew, honey, orange infusion, and fresh squeezed lime. Add our Rio Perdido house rum, carefully crafted by our own mixologists for an additional cost

BRUNCA \$5

Espresso, milk and your choice of vanilla or orange bitters

TARRAZU TONIC \$8

Cold brew, citrus extract, and tonic water. Add your choice of gin for an additional cost.

Frappès



upon request

Please ask about our non-dairy options.

RÍO PERDIDO SPECIAL \$6

Inspired by the fertile lands of Costa Rica, we create a balanced drink made of espresso, milk, bananas, almonds, oatmeal, and banana liqueur.

CHERENGA \$6

An excellent combination of espresso, milk, ice cream, and your choice of homemade cookies (macadamia, chocolate chip, or oatmeal raisin).

HOWLER \$6

A delicious dessert in frappè form made of espresso, milk, ice cream, and brownie.

WHITE- FACED \$8

Espresso, milk, ice cream and coconut ice cream.

GUARITO \$8

The best of Costa Rica in a single drink consisting of espresso, milk, ice cream, traditional Café Rica, Guaro, with our special house coffee and cinnamon infused sugar.

Additional liqueurs available upon request, at an additional cost. These include Guaro, Frangelico, Baileys, Bourbon, and Rum

Brewed Coffee \$10

With pride, we prepare our coffee in a Vandola that is designed and made in Costa Rica, as well as other more classic methods from around the world, that highlight our amazing local coffee and tradition.

- Vandola (Costa Rican)
- Costa Rican style drip coffee
- Chemex
- French press

Teas and Infusions

these exquisite teas and infusions are made from organic gluten free products, perfect for enjoying a peaceful moment among the natural beauty of Rio Perdido.

- English Breakfast \$5
- Chamomile citron \$5
- Earl Gray \$5

