



## Appetizers

### Revamped Pozole

Pan seared jumbo crab cake, roasted organic corn chowder, grilled corn petit salad, aromatic achiote oil.

\$16

### Red Snapper & Soursop Iced Ceviche

Coriander, red onion, yellow chili cream, cashew nuts, sweet potato chips and soursop sorbet

\$14

### Vodka Jumbo Shrimp Cocktail

Served with homemade mango ketchup and horseradish cocktail sauce, avocado ice cream and garlic plantain chips

\$19

### Costa Rican Duck Confit Salad

Heart of palm, coriander, crispy corn tortilla, local red beans, lettuce, roasted corn, scallions, cacique rum vinaigrette, avocado cream, mexican salsa and local sour cream

\$15

### Coconut Breaded Jumbo Shrimp

Grilled pineapple, onion rings and rocoto tartar sauce.

\$17

### Mussels & Fries

Cooked with Chardonnay and spanish saffron velvety sauce.

\$17

### Mansita Coquilles Saint Jackes

Au gratin Pacific scallops, coral Bearnaise sauce and swiss cheese.

\$16

### "Pura Vida" Salad

Tomato and goat sheese terrine, organic baby lettuce, cashew nuts, Kalamata olives, roasted sweet corn, fresh mango, serrano ham, truffled honey and yellow chili coulis .

\$14

### Chicharrón Pinilla

Pork crackling, local red beans, jasmine rice, avocado, tortilla chips, pico de gallo and toasted corn.

\$14

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

Prices include taxes and 10% service charge



## Main Courses

|  |      |
|--|------|
| <b>Coriander &amp; Poppy Seeds Crusted Pan Seared Red Tuna</b><br>Court bouillon poached jumbo shrimp, mango chimichurri, coral sauce, palm fruit puree and marinated spinach. | \$25 |
| <b>Pan Seared Jerk Red Snapper Filet</b><br>Caribbean rice & beans, caramelized ripe plantains and jalapeño escabeche.   | \$22 |
| <b>Duck Confit</b><br>Vanilla bean scent, roasted potatoes with Dijon vinaigrette and smashed ripe plantain.   | \$27 |
| <b>Passion Fruit Beurre Blanc Pacific Salmon</b><br>Coconut shrimp skewer, quinoa risotto, anise scented creamy leeks.   | \$27 |
| <b>Grilled Octopus</b><br>Sautéed potatoes & cherry tomatoes, tropical chimichurri, baby greens with mustard vinaigrette.  | \$23 |
| <b>Grilled Cage Free Chicken Breast</b><br>Creamy polenta, vegetables caponata, arugula pesto and roasted heart of palm & garlic relish.                                       | \$19 |
| <b>Costa Rican Cocoa Beef Tenderloin</b><br>Au gratin potatoes and confit tomatoes   | \$20 |
| <b>Black Beer &amp; Tamarind Glazed Baby Back Ribs</b><br>Baked tomato and truffle scented mashed potatoes.  | \$21 |
| <b>Surf &amp; Turf</b><br>Grilled local tenderloin, golden yucca sticks, tree tomato confit, yellow chili chimichurri, persillade jumbo shrimp and baby greens.                | \$29 |

## Desserts

|  |      |
|--|------|
| <b>Blanc Cassis</b><br>Sous Vide Confit Fruits, Sparkling Wine, Cassis Cream and Soursop Sorbet.           | \$12 |
| <b>Hand Crafted Goat Cheese Cake Cup</b><br>Sour Guava Confiture, Blackberries and Homemade Cookie Crumbs. | \$10 |
| <b>Nocciola Saint-Honore</b><br>Stuffed with hazelnut ice cream and warm chocolate sauce.                  | \$11 |
| <b>Tiramisú</b><br>Savoirdi, Mascarpone Cream, Coffee Ice Cream and Capuccino Foam.                        | \$10 |
| <b>Pomegranate Liquor Sabayon &amp; Soursop Cannoli</b><br>Vanilla Ice Cream and Confit Tea Leaves.        | \$12 |
| <b>Handmade Sorbets and Ice Cream</b>  | \$9  |

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

Prices include taxes and 10% service charge



**FOR RESERVATIONS**

Please contact Concierge

Tel +506.2681.2000  
[sjojw.concierge@R-HR.COM](mailto:sjojw.concierge@R-HR.COM)

JW Marriott Guanacaste  
Hacienda Pinilla, Santa Cruz, Guanacaste, Costa Rica

[Marriott.com/SJOW](http://Marriott.com/SJOW)