

A watercolor illustration of various tropical plants, including palm fronds and monstera leaves, in shades of green, positioned on the left side of the page.

It's time to eat

The Villa Mariana Culinary Menu

Your private chef will
customize each meal
to your group's
preferences.

Gluten-free,
vegetarian, and dietary
accommodations
available upon
request.

Buen Provecho!

BREAKFAST

Traditional Costa Rican Breakfast (Gallo Pinto) \$

Rice & beans with Lizano sauce, eggs any style,
tortillas, sweet plantains,
choice of protein: bacon, sausage, ham, or avocado

Breakfast Burritos \$\$

Stuffed flour or GF corn tortillas with scrambled eggs
+ add-ins: cheese, bell peppers, onions, mushrooms,
spinach, bacon, sausage, ham, or avocado

Omelettes Your Way \$\$

2-egg omelette with your choice of veggies,
meats & cheese

Huevos Rancheros \$\$

Eggs served over tortillas with salsa
ranchera & beans
(Optional: cheese, avocado, sour cream)

Breakfast Tacos \$

Flour or corn tortillas, scrambled eggs, bacon,
sausage, or veggies
+ toppings: cheese, pico, avocado

French Toast, Waffles or Pancakes \$

Served with powdered sugar, cinnamon, maple syrup
Optional syrups: Banana-Coconut,
Mango-Pineapple

Tropical Fruit Platter \$

A selection of fresh local fruits: pineapple, papaya,
mango, watermelon, and banana

BREAKFAST

American Breakfast \$

A family style meal consisting of scrambled eggs, bacon, toast or English muffins (choose one) with butter & jelly, and a fruit platter. This is one of our most popular and simple breakfasts, perfect for the morning of an early excursion day.

Eggs Benedict \$\$

A plated dish with a toasted English muffin topped with Canadian bacon, perfectly poached eggs, silky hollandaise sauce and chives. Served with a side of fresh fruit.

Shakshuka \$\$

A family style meal served in a large paella pan that consists of beautifully poached eggs simmered in a savory tomato and bell pepper sauce, seasoned with garlic, onions, and warm spices. Served with toasted baguette slices for dipping. Definitely Instagram worthy!

Chorizo and Chayote Skillet \$\$

A hearty family-style skillet loaded with spicy Costa Rican chorizo, fluffy scrambled eggs, crispy red potatoes, and fresh chayote, bell pepper, onion and spinach, kissed with Salsa Lizano. Topped with crumbled queso fresco, cilantro, and avocado slices. Served with warm corn tortillas and pico de gallo for sharing.

Mediterranean Breakfast Bowl \$\$

Poached eggs served over quinoa with tomatoes, cucumbers, feta cheese, avocados and onions with a special sauce.

Toasts \$-\$\$

Avocado toast with optional fried egg
Smoked salmon toast with cream cheese
Scrambled egg, bacon & feta toast

LUNCH

Villa Taco Bar \$

Build-your-own: chicken, shrimp, carne asada, or beans

Toppings: lettuce, tomato, cheese, guacamole,
pico, sour cream, salsas

Tortillas: Flour or corn

Quesadillas \$

Grilled flour tortillas filled with cheese

+ optional fillings: chicken, shrimp, beef, veggies

Served with guacamole & pico

Traditional Tico Casado \$

Costa Rican plate with: chicken, white rice, black beans,
sweet plantains,

sautéed vegetables & salad with lime vinaigrette

Empanadas \$

Filled with meat or beans & cheese

Served with any salad of your choice

Poke Bowl Bar \$\$

A fresh, build-your-own bowl experience inspired by the
flavors of the Pacific. Inquire with chef.

Costa Rica Nachos \$

Topped with your choice of beans, beef, tomatoes,
cucumbers, mozzarella cheese, cheddar cheese, sour
cream, avocado or jalapeños.

*The following can be prepared in the morning for beach
or pool days and **must be pre-ordered** the night before.*

Tortilla Wraps \$

Includes: turkey or ham, cheese, lettuce, tomato, chipotle
mayo or mustard

Optional sides: guacamole, pico de gallo and tortilla chips

Salad and Sandwiches \$

Includes any salad of your choice (see Salads) and
sandwiches on one type of bread with turkey or ham,
cheese, lettuce, pickles, tomatoes and mayo or mustard.

APPETIZERS

When ordering your arrival appetizers, please choose up to 2 options for groups of 8 guests or less. Choose up to 3 options for 9+ guests.

Fresh Fish Ceviche \$\$

Prepared with local catch marinated in lime, cilantro, onion, and peppers. Served with traditional patacones or tortilla chips.

Traditional Patacones \$

Twice-fried green plantains. Served plain, or topped with shredded beef or mashed black beans.

Tuna Tartare \$\$

Finely diced raw tuna with soy, sesame oil, avocado, and scallions. Served with wonton chips or cucumber slices.

Jumbo Shrimp Cocktail \$\$

Chilled jumbo shrimp served with tangy cocktail sauce and fresh lime.

Guacamole & Pico de Gallo w/Chips* \$\$

House-made guacamole and pico with tortilla chips.

Bruschetta* \$

Toasted bread topped with a sweet-savory blend of tomatoes, garlic, basil, and a hint of sweet balsamic.

Spring Rolls \$

Rice paper rolls with shredded chicken or fresh veggies. Served with sweet chili dipping sauce.

Homemade Hummus & Fresh Cut Veggies \$

Chickpea hummus served with fresh-cut carrots, cucumber, and celery slices.

Mini Empanadas* \$

Traditional pastries filled with cheese, beef, or chicken.

**Guest Favorites*



SALADS

Optional Add-Ons: Grilled chicken, shrimp, or steak

Tropical Salad Bowl

This vibrant mix of fruits, vegetables and nuts will tempt your taste buds like no other! Includes blueberries, pineapple, cherry tomatoes, cucumbers, and walnuts on a bed of fresh greens, drizzled with a house-made coconut balsamic dressing. Delicious!

Hearts of Palm Salad

Tender palm hearts tossed with avocado and cherry tomatoes, finished with a light vinaigrette.

Garden Side Salad

Crisp mixed greens with cucumber, tomato, and shredded carrots, served with balsamic dressing.

Greek Salad

A Mediterranean blend of cucumber, tomato, olives, red onion, and feta, tossed in oregano vinaigrette.

Avocado Salad

Creamy avocado layered with cherry tomatoes and fresh greens, drizzled with lime vinaigrette.

Quinoa Power Salad

A protein-packed mix of quinoa, cherry tomatoes, feta, red onion, and fresh cilantro.

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SOUPS

Fresh Vegetable Soup \$

A light, comforting broth filled with seasonal garden vegetables.

Costa Rican Black Bean Soup \$

Hearty black beans topped with sour cream and fresh cilantro.

Cream of Broccoli Soup \$

Velvety smooth with tender broccoli and a hint of garlic.

Cream of Asparagus Soup \$

Delicate and creamy with fresh, tender asparagus.

Seafood Soup \$\$

A coastal favorite with local fish, shrimp, and vegetables in a light tomato broth.

Tomato Basil Soup \$

Classic, smooth tomato soup infused with fragrant basil.

Chicken Noodle Soup \$

A comforting classic with tender shredded chicken, hearty noodles, and garden vegetables simmered in a savory homemade broth.

Costa Rican Chili \$

A flavorful twist on the classic chili, made with ground beef, black beans, tomatoes, bell peppers, and Costa Rican spices. Simmered to perfection and served with a side of white rice or tortilla chips. Mildly spicy and deeply satisfying.

FAMILY STYLE DINNERS

Please choose only one dinner per group.

Paella \$\$\$

A classic Spanish rice dish simmered in rich saffron broth, prepared with your choice of fresh seafood or a hearty mix of chicken and sausage. This is one of our guest's absolute favorites.

Caribbean Chicken \$\$

Tender chicken cooked in a rich, mildly spicy Caribbean-style sauce made with coconut milk, peppers, onions, and tasty spices. Served with rice and sweet plantains.

Fajitas \$\$

Fajitas with chicken and/or beef are served sizzling with sautéed bell peppers and onions, accompanied by warm flour or corn tortillas. Includes sides of rice, beans, guacamole, pico de gallo, sour cream, and shredded cheese—perfect for building your own flavorful bites.

Chef's BBQ Platter \$\$

An assorted grilled feast including your choice of:
BBQ chicken thighs, drumsticks or chicken breast
Grilled sausage (Costa Rican-style or spicy Italian)
Marinated pork ribs
Optional upgrade: skirt steak or tenderloin

Lasagna de la Casa \$\$

Layers of pasta with house meat sauce, béchamel, and mozzarella cheese. Served with garlic bread and Caesar salad.

Tico Tacos Night \$

A fun taco spread with chicken, beef, pork, or veggies. Includes tortillas, rice, beans, guacamole, pico de gallo, cheese, and house salsa.

PLATED DINNERS

Please choose only one dinner per group.

Coconut Crusted Mahi Mahi or Red Snapper \$\$

Fresh-caught mahi mahi or red snapper, coated in a crisp coconut crust and pan-seared to golden perfection.

Served with jasmine rice, grilled vegetables, and a tropical fruit salsa for a touch of tropical sweetness.

Stuffed Mushrooms \$

Stuffed mushrooms as an entrée are hearty, oven-baked mushroom caps filled with a savory blend of herbs, garlic, breadcrumbs, and cheese—optionally mixed with spinach or ground meat. Served with scalloped potatoes and your choice of salad for a well-balanced, flavorful dish.

Surf 'n Turf \$\$\$

Surf & Turf combines the best of land and sea—a grilled beef tenderloin paired with your choice of garlic butter shrimp or grilled lobster tail. Served with creamy mashed potatoes or herb rice, and seasonal sautéed vegetables for a perfectly indulgent meal.

Pork Tenderloin w/Ginger Pineapple Sauce \$\$

Juicy, herb-marinated pork tenderloin sliced and topped with a bright, tropical ginger pineapple glaze.

Served with your choice of garlic mashed potatoes or coconut rice, sautéed green beans or grilled vegetables.

Chicken Fettuccine Alfredo \$

Tender grilled chicken breast served over fettuccine pasta in a rich, creamy parmesan Alfredo sauce. A comforting guest favorite that's both hearty and indulgent. Served with your choice of salad.

Seared Ahi Tuna \$\$\$

Quickly seared to a rare center and delicately flavored. Served with jasmine rice and soy glaze dipping sauce, along with your choice of salad.

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MARIANITOS (Villa Mariana Kids Menu)

When ordering for your children, please limit the number of items to only two options so that the chef can focus on preparing the meal for the adults.

Chicken Tenders

Served with raw or cooked broccoli or French fries.

Fish Sticks

Served with raw or cooked broccoli or French fries.

Mac 'n Cheese

A creamy, kid-approved classic made just the way they like it—simple, cheesy, and comforting.

Hot Dogs

Classic hot dogs served warm in a soft bun—perfectly simple and delicious.

French Fries

Crispy, golden fries with just the right amount of salt. A side favorite for every kid.

Quesadillas

Toasty flour tortillas filled with melted cheese or chicken and cheese. Served warm and easy to love.

Grilled Cheese Sandwich

Buttery toasted bread with gooey melted cheese inside.

Nachos with Beans and Cheese

Crunchy tortilla chips topped with warm black beans and melted cheese. Simple and savory.

DESSERT

Choose one dessert for groups of 8 or less. Choose UP TO two desserts for groups of 9 or more.

Coconut, Vanilla or Chocolate Flan

Silky custard in your choice of flavor, topped with golden caramel.

Banana, Strawberry or Pineapple Flambé

Fresh fruit flambéed tableside with a buttery caramel glaze.

Tres Leches Costa Rican Cake

Moist sponge cake soaked in three sweet milks and topped with whipped cream. Guest Favorite

Ice Cream Sandwiches

A fun, nostalgic treat with creamy ice cream between soft cookies. Guest Favorite

Grilled Pineapple

Caramelized pineapple slices, lightly spiced and fire-grilled to perfection.

Fudgy Brownies

Rich, dense chocolate brownies with a melt-in-your-mouth center.

Strawberry Cheesecake

Creamy cheesecake on a graham crust, topped with fresh strawberries.

Crème Brûlée

Velvety vanilla custard with a crisp caramelized sugar crust.

Churros with Ice Cream

Warm cinnamon-sugar churros paired with cool vanilla ice cream. Guest Favorite

Chocolate Lava Cake

Decadent cake with a gooey, molten chocolate center.

Coconut Rice Pudding

Creamy rice pudding infused with coconut and a hint of cinnamon.

MORE COSTA RICAN FAVORITES

OUR CHEF HAS CURATED A SELECTION OF BELOVED LOCAL DISHES THAT HIGHLIGHT THE HEART OF COSTA RICAN CUISINE. FROM SAVORY STEWS AND COASTAL SEAFOOD TO HOMESTYLE CLASSICS LIKE ARROZ CON POLLO AND CHIFRIJO, THESE MEALS OFFER A TRUE TASTE OF THE CULTURE. PERFECT FOR TRAVELERS WHO WANT TO EXPERIENCE AUTHENTIC, FLAVORFUL COMFORT FOOD—TICO STYLE!

Arroz con Pollo \$

Seasoned rice with shredded chicken, vegetables, and a touch of achiote. Served with sweet plantains and a small salad. (GF)

Chifrijo \$

Layered bowl of rice, black beans, crispy pork (chicharrón), pico de gallo, and avocado. Served with tortilla chips. (GF)

Sopa de Mariscos \$

Hearty seafood soup with shrimp, fish, and local catch. Served with white rice and fresh lime. (GF)

Fish Casado \$

The traditional casado featuring grilled or fried catch of the day, rice, beans, plantains, vegetables, and salad. (GF)

Olla de Carne \$

Slow-simmered beef and vegetable stew with yucca, corn, carrots, and chayote. Served with rice. (GF)

Picadillo de Papa \$

Diced potatoes sautéed with ground beef and Costa Rican spices. Vegetarian versions available. (GF)

Tico Tostadas \$

Crispy corn tortillas topped with beans, lettuce, cheese, and pickled veggies. Optional shredded meat. (GF, veg option)