



# La Hacienda Restaurant Menu

*Savor the flavors of authentic Costa Rican cuisine at Hacienda Guachipelin Restaurant. Delicious, fresh meals are lovingly prepared by our Costa Rican chefs following time-honored traditional recipes from our region of Guanacaste and Costa Rica. We offer you farm-to-table homemade meals, producing on our ranch much of the food that we serve in our Hacienda Restaurant. What we don't grow or raise ourselves, we source fresh from sustainable local vendors.*

**HOTEL HACIENDA  
GUACHIPELÍN**  
RINCÓN DE LA VIEJA, COSTA RICA





## ENTREES

### **GARDEN SALAD**

**\$8.00**

*Rocket, spinach, lolorosa, radish, beeeet, carrot, cherry tomato, cucumber, passion fruit and honey dressing.*

### **TOMATO SOUP**

**\$8.00**

*Tomato, basil, onion, croutons.*

### **GALLO DE CHORIZO**

**\$8.00**

*A Costa Rica classic dish, served with pico de gallo sauce and corn tortillas.*

### **FISH CEVICHE**

**\$12.00**

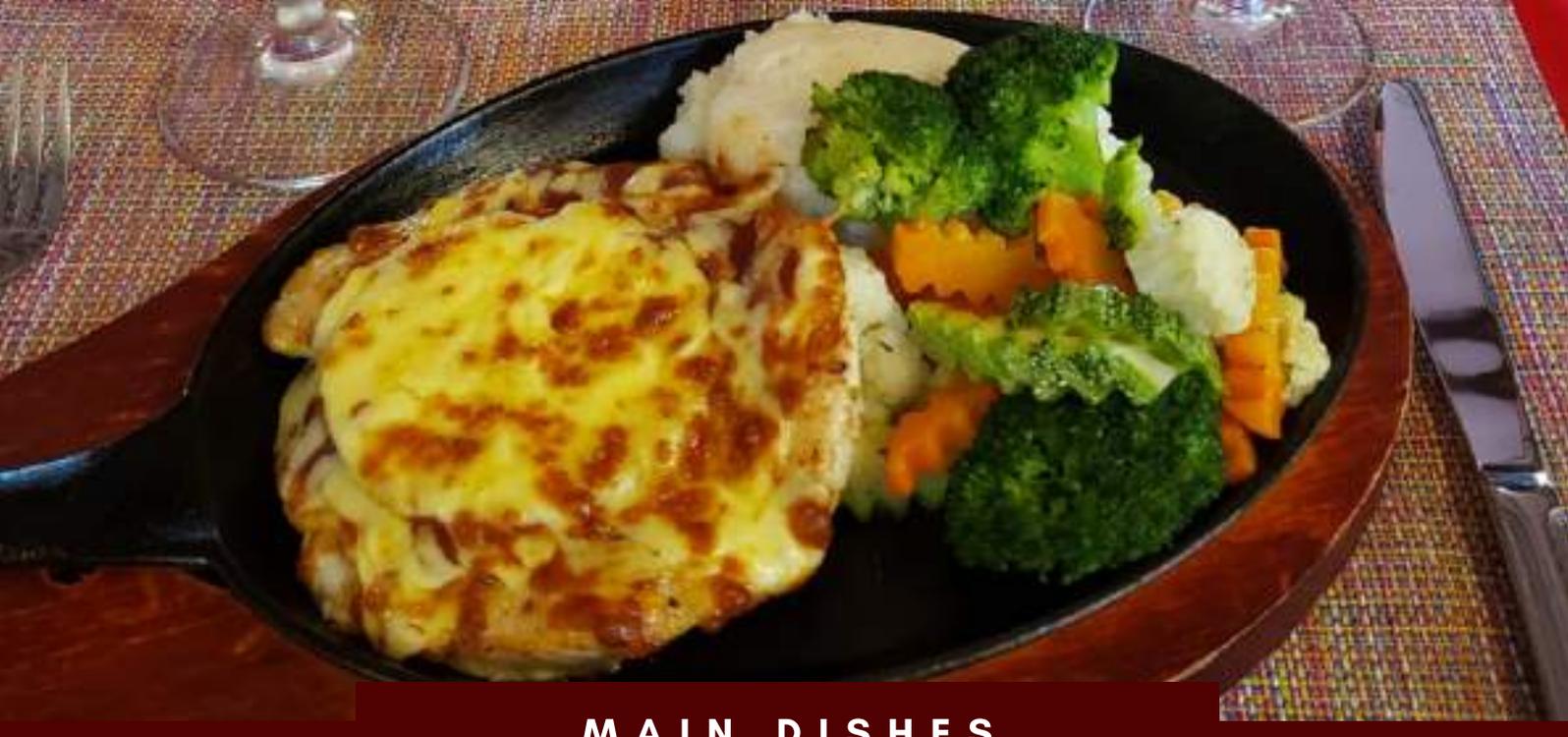
*(Costa Rican Style) Fish, onion, peppers, coriander, lemon, chili pepper, served with patacones.*

### **SHRIMP CEVICHE CARIBBEAN STYLE**

**\$14.00**

*Shrimp, red onion, Papamanian chili, coconut milk, bell pepper, coriander, served with patacones.*

**TAXES INCLUDED ON THE RATE**



## MAIN DISHES

### CASADO

*A traditional Costa Rican dish. The casado is made up of rice, beans, meat of your choice, fried plantain, picadillo and a fried egg.*

<b>WITH CHICKEN</b>	<b>\$10.00</b>
<b>VEGETARIAN</b>	<b>\$10.00</b>
<b>WITH PORK</b>	<b>\$12.00</b>
<b>WITH FISH</b>	<b>\$12.00</b>
<b>WITH BEEF</b>	<b>\$14.00</b>

### ARROZ CON POLLO **\$10.00**

*One of the most representative dishes of the country. Known as Arroz con Pollo, rice with chicken. Served with fries and Costa Rican salad.*

### RICE WITH SHRIMP **\$15.00**

*Rice, pinky shrimp, onion, garlic, peppers, celery, chives, cilantro. Served with fries and Costa Rican Salad.*



## MAIN DISHES

### **RINCON DE LA VIEJA PASTA**

**\$12.00**

*Tomato sauce, white sauce, chili flakes, cherry tomatoes, garlic, beef chunks. Served with garlic butter bread. (Gluten free)*

### **VEGETARIAN PASTA**

**\$10.00**

*Homemade tomato sauce, fresh vegetables from our garden. Served with garlic butter bread. (Gluten free)*

### **VEGETABLE SKEWERS**

**\$10.00**

*3 delicious vegetable skewers. Served with with two sides to choose from: mash potatoes, steamed vegetables, rice or french fries.*

### **OLLA DE CARNE**

**\$10.00**

*Beef broth, beef chunks, coriander and vegetables from our garden. Served with rice.*



## MAIN DISHES

### **CHICKEN FILLET WITH MOZARELLA**

**\$13.00**

Served with with two sides to choose from: mash potatoes, steamed vegetables, rice or french fries.

### **FAJITAS CHICKEN, PORK OR BEEF**

**\$12.00**

*Hacienda style fajitas. Served with fries.*

### **BEEF STEAK**

**\$20.00**

*Made your way:*

- Grilled • With Onions • With Mushroom Sauce
- With Chimicurri Argentinian Style. Served with with two sides to choose from: mash potatoes, steamed vegetables, rice or french fries.

### **GOLDEN FISH FILLET**

**\$16.00**

*Made your way:*

- With garlic.
- Breaded with tartar sauce.

Served with with two sides to choose from: mash potatoes, steamed vegetables, rice or french fries.



## SNACKS

### **GUACHI-FRIJO**

**\$10.00**

*Baked beans with bacon, rice, pico de gallo, pork rinds, avocado, crispy corn tortillas, lemon wedges.*

### **CHICKEN SANDWICH**

**\$12.00**

*Ciabatta bread, breaded chicken breast, mozzarella cheese, home made tomato sauce, served with fries.*

### **GUANACASTECAN HAMBURGUER**

**\$13.00**

*Homemade beef patty, fresh cheese from our farm, tomato, caramelized onions, bacon, ham, sauteed mushrooms, homemade tomato sauce. Served with fries.*

### **CRISPY CHICKEN HAMBURGUER**

**\$12.00**

*Bread, breaded chicken breast, gratin with mozzarella cheese, ham, avocado, lettuce, tomato and chipotle dressing. Served with fries.*

### **LA HACIENDA NACHOS**

**\$12.00**

*Crispy corn tortillas, beef and chicken, fresh cheese from our farm, beans, cheese-jalapeño sauce and pico de gallo.*



## SNACKS

### **CHICKEN STRIPS**

**\$10.00**

*Crispy chicken, fries and honey mustard.*

### **TACOS TICOS (CHICKEN OR BEEF)**

**\$10.00**

*Crispy tortillas beef tacos, topped with cabbage salad and pico de gallo. Served with fries.*

### **QUESADILLAS**

**\$12.00**

*Flour tortillas, refried beans, mozzarella cheese, chicken or beef. Served with pico de gallo, chipotle dressing and fries.*

### **WRAP(CHICKEN, BEEF OR VEGETARIAN)**

**\$13.00**

*Flour tortilla, lettuce mix, cucumber, cheddar cheese, red onion, tomato, thyme and chili dressing, with fries.*

### **SALCHIPAPAS**

**\$6.00**

### **FRENCH FRIES**

**\$3.00**

TAXES INCLUDED ON THE RATE

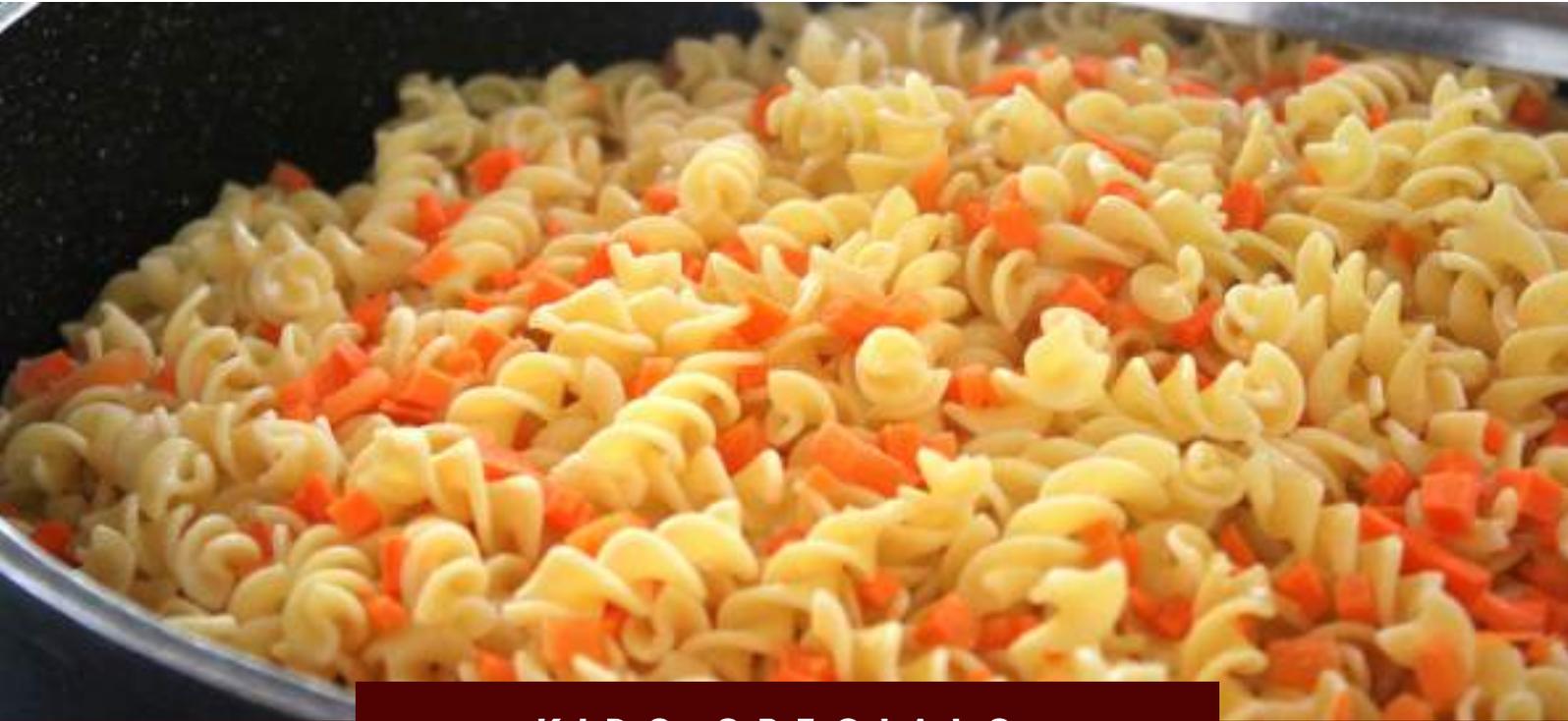


## **P I Z Z A S**

<b>MARGARITA</b>	<b>\$15.00</b>
<b>HAWAIIAN</b>	<b>\$16.00</b>
<b>HAM AND MUSHROOMS</b>	<b>\$17.00</b>
<b>PEPPERONI &amp; MUSHROOMS</b>	<b>\$18.00</b>
<b>SUPREME</b>	<b>\$18.00</b>

**GLUTEN-FREE ARTISAN PASTA (6 SERVINGS)**

**TAXES INCLUDED ON THE RATE**



## KIDS SPECIALS

<b>SALCHIPAPAS</b>	<b>\$6.00</b>
<b>CHICKEN FINGERS</b>	<b>\$8.00</b>
<b>FISH FINGERS</b>	<b>\$8.00</b>
<b>TACOS (BEEF O PORK)</b>	<b>\$8.00</b>
<b>BUTTER PASTA</b>	<b>\$6.00</b>
<b>PASTA WITH TOMATO SAUCE</b>	<b>\$6.00</b>
<b>PASTA WITH CHEESE SAUCE</b>	<b>\$6.50</b>
<b>MIX NACHOS</b>	<b>\$10.00</b>
<b>HAMBURGUER</b>	<b>\$10.00</b>
<b>PIZZA</b>	<b>\$15.00</b>

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## DESSERTS

<b>RICE PUDDING</b>	<b>\$6.00</b>
<b>CARROT CAKE</b>	<b>\$3.00</b>
<b>VAINILLA FLAN</b>	<b>\$4.00</b>
<b>FRUITS WITH ICE CREAM</b>	<b>\$4.00</b>
<b>BUÑUELOS LA HACIENDA</b>	<b>\$4.00</b>

TAXES INCLUDED ON THE RATE



## DRINKS

### SOFT DRINKS AND JUICES

MIX FRUIT SMOOTHIE WITH WATER	\$3.50
STRAWBERRY SMOOTHIE WITH WATER	\$3.50
MIX FRUIT SMOOTHIE WITH MILK	\$3.50
STRAWBERRY SMOOTHIE WITH MILK	\$4.00
ICED TEA	\$3.00
ORANGE JUICE	\$3.00

**SOFT DRINKS (12 OZ.)** **\$3.00**

*7 Up , Coca Cola Regular-Light-Zero , Ginger Ale  
Fanta Naranja, Toronja, Club Soda*

**SOFT DRINKS (600 ML)** **\$3.50**

*7 Up , Coca Cola Regular-Light-Zero , Ginger Ale  
Fanta Naranja, Toronja, Club Soda*

### WATER

BOTTLED WATER (600 ML)	\$3.00
BOTTLED WATER (1.75 LTS)	\$6.00
SAN PELLEGRINO WATER (750 ML)	\$8.00
TONIC WATER (600 ML)	\$3.50



## BEERS

### LOCALS

IMPERIAL (REGULAR, LIGHT, SILVER)

**\$4.00**

PILSEN

**\$4.00**

### PREMIUM

BAVARIA (GOLD, LIGHT)

**\$5.50**

CORONA

**\$7.00**

### CRAFT BEER

**\$7.00**

Guanaca (Honey blonde)

Guanaca Red (IPA)

Liberiana (Kolsh)

Sabanera (Saison)

Chorotega (IPA)

Daura (Gluten Free)

# MENÚ DE CÓCTELES

## Cocteles

### Guaro Fever:

Chiliguaro: Guaro Cacique, jugo de tomate, jugo de limón, chile la casa. \$2.50

Guaro Sour: Guaro Cacique, jugo de limón, azúcar, granadina \$4.50

Guaipiriña: Rodajas de limón, azúcar, guaro Cacique. \$4.50

Guaro Punch: Guaro Cacique, jugo de frutas. \$4.00

Macho Man: Guaro Cacique, limón y sal. \$3.00

### Clásicos:

Martini \$5.00

Manhathan Dulce o Seco \$9.00

Negroni \$6.00

Old Fashioned \$9.00

Piña Colada \$7.00

Daiquirí (fresa o limón) \$7.00

# MENÚ DE CÓCTELES

## Gin & Tonics

**Puro Cítrico:** Tanqueray, Pimienta Rosa, Tónica Cítrica, Mandarina, Naranja, Limón y Hierba Buena. \$10.00

**Aperol Guachipelín:** Tanqueray, Enebro, Tónica Indian, Rodaja de Naranja y Romero. \$10.00

**Clasiquito:** Tanqueray, Enebro, Tónica Indian, Cáscara Naranja y Romero. \$12.00

**Zero:** Bombay, Fresa y Mora, Tónica Frutos Rojos Zero ,Salvia y Cáscara de Limón. \$12.00

**Gin Fizz:** Tanqueray, Pimienta Rosa, Soda Toronja Rosada, Toronja y Romero. \$11.00

## Moscow mule

**Mula Clásica:** Limón, Hierba Buena y Ginger Beer. \$10.00

# MENÚ DE CÓCTELES

## Con Tequila

**Paloma:** Soda Toronja Rosada, Limón y Sal del Himalaya. \$9.00

**Margarita Hacienda:** Licor de Naranja, Jugo de Limón, Jarabe de Azúcar, Sal del Himalaya, Romero. \$9.00

## Con Ron:

**Mojito Caribeño:** Blue Curaçao, Limón, Hierba Buena, Azúcar y Soda. \$8.00

**Cuba Fresca:** Enebros, Limón, Hierba Buena, Coca Cola. \$9.00

## Con Ginebra:

**Aperol Martini:** Aperol y cascara de naranja. \$11.00

**Cucu-tonic:** Gordons Gin, Tónica de la Casa, Pepino y Romero. \$9.00

## Con Vodka:

**Tónico:** Cardamomo, Tónica Indian, Cascara Limón y Menta Fresca. \$9.00



# WINE MENU

HACIENDA GUACHIPELIN

## SPARKLING WINE

Cava Mas Fi Brut, España	\$30
Cava Mas Fi Rosé, España	\$30

## SELECTED WINES BY THE BOTTLE

Pinot Grigio Callia, Argentina	\$30
Sauvignon Blanc Matetic Corralillo, Chile	\$38
Chardonnay Fin Del Mundo Reserva, Argentina	\$45

## SELECTED WINES BY THE BOTTLE

Malbec Tomero, Argentina	\$45
Cabernet Sauvignon Gran Reserva, Chile	\$45
Pinot Noir Newen Reservado, Argentina	\$38
Carmenere Koyle Gran Reserva, Chile	\$45
Calicanto Blend Viña El Principal, Chile	\$64

## WINE BY THE GLASS

White wine glass	\$6
Bottle	\$20
Ramirana Sauvignon Blanc, Ramirana Chardonnay	
Red wine glass	\$6
Bottle	\$20
Ramirana Merlot, Ramirana Cabernet Sauvignon	



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