

# TIKI BAR

Menu





**Gallo Pinto**  
\$5700

TRADITIONAL COSTA RICAN BREAKFAST DISH. EGGS, RICE & BEANS (GALLO PINTO), TOAST, SWEET PLANTAINS, CHEESE OR SOUR CREAM.

**MENU**

**DRINKS**

- Iced Coffee \$1800
- Hot Coffee \$1200
- Espresso coffee \$1800
- Latte \$1500
- Capuchino \$2300
- Americano \$1800
- Latte \$1500
- Chocolate \$2300
- Orange Juice \$1500
- Tea \$1200

ALL TAX INCLUDED

**BREAKFAST**

**AMERICAN \$7800**

EGGS ANY STYLE, SAUSAGE, BACON, HOME FRIES AND TOAST

**OMELET \$7800**

YOUR CHOICE OF HAM, MUSHROOMS, SWEET PEPPERS, ONIONS, OR CHEESE.

**PANCAKES \$5250**

STACK OF PANCAKES, WITH MAPLE SYRUP AND STRAWBERRY JELLY



**BREAKFAST**

**French Toast \$5250**

TRADITIONAL EGG DIPPED CINNAMON FRENCH TOAST WITH YOUR CHOICE OF PEANUT BUTTER AND STRAWBERRY JAM ON THE SIDE.

**Breakfast Burrito \$6850**

FLOUR TORTILLA, EGGS, BACON, GALLO PINTO (COSTA RICAN RICE AND BEANS), CHEESE, SERVED WITH SAUTEED POTATOES.

**Breakfast Sandwich \$6300**

WHITE BREAD, WITH BACON, EGGS, AND CHEESE SERVED WITH A SIDE OF HOME FRIES.

**Fruit Plate \$5250**

PINEAPPLE, BANANA, PAPAYA AND WATERMELON.

# ME NU



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## APPETIZER

### Caprese Salad ₱8300

TOMATO, FRESH MOZZARELLA CHEESE, BASIL, SALT, PEPPER, EXTRA VIRGIN OLIVE OIL AND HOUSE DRESSING.

### Mediterranean Salad ₱6500

LETTUCE, SPINACH, OLIVES, RED ONION, GUACAMOLE, CARROT AND FETA CHEESE.

### Caesar Salad ₱6500

ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS AND CAESAR DRESSING.

### Tuna Tartar ₱7500

SUSHI GRADE YELLOWFIN TUNA SERVER WITH AVOCADO, SESAME OIL, SOYBEANS, SESAME SEEDS, LEMON AND TORTILLA CHIPS.



## APPETIZER

### Small fish Ceviche ₱4000

SMALL SERVING OF LOCALLY CAUGHT WHITE MARLIN CEVICHE AND TORTILLA CHIPS

### Fish Ceviche ₱6000

LOCALLY CAUGHT WHITE MARLIN CEVICHE. OUR CHEF PREPARES IT FRESH EVERY DAY WITH A SECRET RECIPE THAT IS GUARANTEED TO EXCEED HIS EXPECTATIONS. ACCOMPANIED WITH FRESHLY PREPARED CHIPS.

### Shrimp Ceviche ₱9500

SHRIMP CEVICHE IS MADE WITH FRESH SHRIMP AND OUR CHEF'S SECRET RECIPE. A TRULY DELICIOUS DISH.

### Mixed Ceviche ₱7500

OUR LOCALLY CAUGHT SEAFOOD CEVICHE IS MADE FRESH DAILY WITH OUR CHEF'S SECRET RECIPE. IT IS A MIXTURE OF WHITE MARLIN, SHRIMP AND OCTOPUS. A TRULY MAGNIFICENT DISH.

ALL TAX INCLUDED

## Shrimp Taco \$11.500

SERVED IN A FLOUR TORTILLA AND TOPPED WITH GUACAMOLE MADE FROM LOCALLY GROWN AVOCADOS AND SERVED WITH A SIDE OF COLESLAW.

## Crispy Tacos \$3900

HARD TORTILLA BEEF TACOS, SERVED WITH LETTUCE, PICO DE GALLO, RED ONION AND GUACAMOLE.

## Tacos Duro \$3900

HARD TORTILLA TACOS WITH SHREDDED BEEF SERVED WITH COLE SLAW AND DICED TOMATO IN PINK SAUCE

# ME NU

## Burritos

Chicken \$4900

Beef \$4900

Shrimp \$6900

YOUR CHOICE OF CHICKEN, BEEF OR SHRIMP STUFFED WITH MASHED BEANS, MOZZARELLA CHEESE AND A SIDE OF FRENCH FRIES.

ALL TAX INCLUDED

## FAST FOOD

## Chili Poppers \$4500

FILLED WITH BACON AND GRATED MOZZARELLA CHEESE.

## Quesadillas \$4500

YOUR CHOICE OF BEEF OR CHICKEN QUESADILLA ON A FLOUR TORTILLA SERVED WITH REFRIED BEANS, GUACAMOLE, MOZZARELLA, PICO DE GALLO AND SOUR CREAM.

Nachos Chicken \$6000

Meat \$8000

Shrimp \$9000

YOUR CHOICE OF BEEF, CHICKEN OR SHRIMP, SERVED WITH REFRIED BEANS, MOZZARELLA, GUACAMOLE, PICO DE GALLO AND SOUR CREAM. A LOCAL FAVORITE.

## Mini Nachos \$4500

YOUR CHOICE OF BEEF, CHICKEN OR SHRIMP, SERVED OVER TORTILLA CHIPS, WITH CHEESE, PICO DE GALLO AND SOUR CREAM.



## Calamari Rings \$4500

DELICIOUS LOCALLY CAUGHT CALAMARI RINGS

## Onion Rings \$3500

LOCALLY ORGANIC GROWN ONION RINGS, BREADED AND FRIED TO GOLDEN BROWN PERFECTION

## Mussels Delicacy \$10.560

IMPORTED NEW ZEALAND MUSSELS IN AN AURORA SAUCE WITH SPICY OCTOPUS

## Patacones \$4100

PLANTAINS FRIED TO PERFECTION AND SERVED WITH A SIDE OF REFRIED BEANS AND FRESHLY MADE GUACAMOLE.

## Salchipapas \$3900

DELICIOUS SERVING OF CHOPPED HOT DOG SAUSAGE AND FRESH CUT FRIES

## Tiki Burger \$6900

OUR 1/2 POUND BEEF BURGER, SERVED WITH BACON, AMERICAN CHEESE, LETTUCE, TOMATO AND BBQ DRESSING.

## Mini Burger \$4900

130 GRAMS BEEF HAMBURGER WITH TOMATO, CHEESE, PICKLE AND RED ONION.

## Buffalo Wings \$7500

ORGANIC FREE RANGE CHICKEN WINGS, SERVED WITH HOT SAUCE, CARROT STICKS AND BLUE CHEESE DRESSING.

## Mini Wings \$4900

4 PIECES OF FRESH CHICKEN WINGS, SERVED WITH BUFFALO SAUCE OR BARBECUE

## Chicken Fingers \$4800

LOCAL FREE-RANGE CHICKEN BREADED AND FRIED TO PERFECTION AND SERVED WITH FRENCH FRIES.

## Fish Fingers \$7800

LOCAL WILD CAUGHT MAHI MAHI, BREADED AND FRIED SERVED WITH FRENCH FRIES.

## Home Fries \$3800

SIDE ORDER OF HOME FRIES

## Chips & Salsa \$3900

FRIED CORN TORTILLAS SERVED WITH PICO DE GALLO, REFRIED BEANS AND FRESH GUACAMOLE.



# MENU

## Whole Red Snapper \$8700

LOCALLY CAUGHT WHOLE RED SNAPPER, FRIED, AND SERVED WITH POTATOES AND SALAD.



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ALL TAX INCLUDED

## LUNCH

### Typical Plate

Chicken	\$4800
Beef	\$6000
Fish	\$7000

NOTHING SAYS PURA VIDA LIKE THE CASADO. THIS CLASSIC COSTA RICAN DISH CONSISTS OF YOUR CHOICE OF CHICKEN, FISH, OR BEEF SERVED OVER RICE AND BEANS WITH A SIDE SALAD AND SWEET PLANTAINS.

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### Shrimp and Rice \$8000

1/3 POUND OF FRESH LOCAL WILD CAUGHT SHRIMP, OVER RICE WITH TOSSED SALAD AND FRIES.



### Spaghetti Pomodoro \$6000

A DELIGHTFUL FRESH HOMEMADE TOMATO SAUCE SERVED OVER A BED OF SPAGHETTI.

### Pasta frutti di Mare \$9600

A DELICIOUS MIX OF LOCAL FISH AND SHELLFISH SERVED WITH A DELICIOUS WHITE SAUCE.



### Seafood Rice \$9600

A HEAVENLY MIXTURE OF CLAMS, SHRIMP, FISH AND BLUE CLAW CRABS SERVED WITH A SIDE SALAD AND FRENCH FRIED.

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### Chicken and Rice \$6000

FRESH FREE-RANGE LOCAL ORGANIC CHICKEN, SERVED WITH SALAD AND FRENCH FRIES.

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### Seafood Soup \$7900

ANOTHER COSTA RICAN LOCAL FAVORITE, SOPA DE MARISCOS IS A RICH BROTH SERVED WITH A BLEND OF LOCALLY CAUGHT SEAFOOD. THIS DELICIOUS DISH FEATURES BLUE CLAW CRABS, SHRIMP, CLAMS, MUSSELS AND FISH SERVED WITH RICE.

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### Chicken Soup \$6000

OUR HOMEMADE CHICKEN SOUP IS JUST LIKE MOMSIENJOY OUR TRADITIONAL CHICKEN SOUP WITH FRESH LOCALLY GROWN ORGANIC VEGETABLES, AND OF COURSE OUR LOCAL ORGANIC FREE-RANGE CHICKEN. DELICIOUS AND NUTRITIOUS.

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### Shrimp Risotto \$11.500

### Chicken Risotto \$9500

A DELIGHTFUL RISOTTO PLATE SERVED WITH YOUR CHOICE OF SHRIMP OR CHICKEN, PARMESAN CHEESE AND GARLIC BREAD.

### Fettuccine Alfredo \$7900

A FLAVORFUL FETTUCCHINE PASTA SERVED WITH A CLASSIC SWEET CREAM WHITE SAUCE WITH HAM, MUSHROOMS, AND PARMESAN CHEESE.

### Penne Pasta

chicken \$7900

Shrimp \$8000

PENNE PASTA WITH YOUR CHOICE OF CHICKEN OR SHRIMP SERVED WITH A WHITE CREAM SAUCE WITH PARMESAN CHEESE, MUSHROOMS, SPINACH, CHERRY TOMATOES, AND GARLIC BREAD.

### Spaghetti Bolognese \$7900

THIS AUTHENTIC ITALIAN DISH IS SERVED WITH SPAGHETTI AND GROUND BEEF IN A TRADITIONAL TOMATO SAUCE.

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## DINNER

### *Tropical Mahi Mahi*    **₱11.500**

WILD LOCAL CAUGHT MAHI MAHI SERVED WITH A TROPICAL BANANA LEMON SAUCE, FRESH ORGANIC VEGETABLES AND A SIDE OF MASHED POTATOES

### *Filet of Mahi Mahi*    **₱10.000**

SUCCULENT AND JUICY GRILLED DORADO FILLET, ACCOMPANIED BY ORGANIC VEGETABLES AND MASHED POTATOES.

### *Seafood Delight*    **₱15.000**

THIS DISH IS A SMORGASBORD OF SEAFOOD, THIS MAGNIFICENT DELIGHT CONTAINS FISH, OCTOPUS, CALAMARI, BLUE CLAW CRABS, MUSSELS, AND CLAMS. SERVED WITH LOCALLY HARVESTED RICE.



### *Filet Mignon*    **₱14.000**

OUR ½ POUND GRASS FED FILET IS COOKED TO PERFECTION AND SERVED WITH A SIDE OF VEGETABLES AND MASHED POTATOES.

### *N.Y Strip Steak*    **₱18.000**

GRASS FED NY STRIP STEAK, SERVED WITH A SIDE OF VEGETABLES AND MASHED POTATOES.

### *Ribeye Steak*    **₱15.500**

GRASS FED RIBEYE STEAK, SERVED WITH A SIDE OF VEGETABLES AND MASHED POTATOES.

### *Pork Ribs*    **₱11.500**

SERVED WITH A SIDE OF VEGETABLES AND MASHED POTATOES.

### *Teriyaki Chicken*    **₱8500**

LOCAL FREE-RANGE CHICKEN SERVED WITH A SIDE OF VEGETABLES AND MASHED POTATOES.

### *Chicken Breast in Avocado Sauce*    **₱8900**

FREE-RANGE ALL-NATURAL CHICKEN BREAST SERVED WITH A PARMESAN CHEESE SWEET CREAM SAUCE, ACCOMPANIED BY A SIDE OF RICE AND SALAD.

### *Grilled Chicken*    **₱8000**

FREE-RANGE ALL-NATURAL CHICKEN BREAST SERVED WITH A SIDE OF VEGETABLES AND MASHED POTATOES.

ALL TAX INCLUDED



# MENU



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## SANDWICH



### **CHICKEN SANDWICH ₱ 4500**

BREADED CHICKEN WITH LETTUCE,  
TOMATO, ONION, PICKLED  
CUCUMBER, PINK SAUCE AND  
FRENCH FRIES

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### **FISH SANDWICH ₱5500**

BREADED MAHI MAHI WITH  
LETTUCE, TOMATO, ONION, PICKLED  
CUCUMBER, PINK SAUCE AND  
FRENCH FRIES

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### **SHREDDED MEAT SANDWICH ₱4500**

SHREDDED BEEF WITH LETTUCE,  
TOMATO, ONION, PICKLE, PINK  
SAUCE AND FRENCH FRIES

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### **HAM AND CHEESE SANDWICH ₱3500**

HAM, CHEESE, LETTUCE, TOMATO,  
ONION, PICKLE, PINK SAUCE AND  
FRENCH FRIES



ALL TAX INCLUDED

# MENU



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## DESSERTS



**CHEESECAKE ₱4000**  
Extra ice cream ₱500

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**LEMON PIE ₱4000**  
Extra ice cream ₱500

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**ICE CREAM CUP ₱2000**  
ICE CREAM, CHOOSE CHOCOLATE,  
VANILLA

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**BROWNIE ₱4000**  
Extra ice cream ₱500

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ALL TAX INCLUDED



## OUR HISTORY

# MENU



### *This is our Story*

In 2005 an American company purchased this hotel which was formerly called the Mar Paraiso. It was one of the three original hotels built in Jaco. The location was magical and the sunsets amazing, but we had no idea what we were getting ourselves into. Several years passed as we worked to unwind all the terrible things the former owners did and how they operated before we could get the project started. Then in 2010, my wife and I decided to tackle the project. So, we bought camping equipment and moved in to the hotel in a tent. When we arrived, the hotel had been abandoned for many years and there was no running water or electricity. I told my wife, if I am going to work in this heat I require two things, electricity and running water so I could shower many times a day. We went to work on the well pump first. We asked our neighbor if we could run an electric line from his house, so we could begin work until we were able to have the local electric company ICE open our account. I offered to pay his entire electric bill if he would give us a helping hand. To my surprise he said no. It was at that moment that reality set in; we were truly on our own. So be it, we went to ICE and had our electric turned on and we installed a new well pump. With that, the project began. Of course, never having worked on a project in Costa Rica, it wasn't long before we found ourselves a huge target and inadvertently violating many silly socialist rules and regulations. One of my favorite stories is when the health ministry (Ministerio de Salud) handed us a letter stating we had standing water in our fresh water run off and we would start getting fined if we did not solve the problem. So that night we figured out that roots from trees had infiltrated the channel and that is what was causing the standing water and potential mosquito problem. We traced it all the way back to the public zone and over the weekend we went to work. We ripped up the entire section and removed all the vegetation, sand and roots that were causing the problems. We worked 48 hours straight to fix the problem. Monday morning as we were putting the final top layer over the tunnel an avalanche of different government agencies with clip boards and the police showed up looking to incarcerate the "Gringo" who dared to open the public zone. At that time, I spoke very little Spanish, however, my Colombian wife stepped in and attacked like a pit bull. Eventually, they dispersed and said thank you for cleaning up their mess. I learned a very valuable lesson that day. Sometimes it is better to ask for forgiveness then permission. Then of course there was the story about how the local government tried to appropriate our beach front, and after several meetings and a discussion with the former mayor, we received permission to build the tiki bar and they had to acknowledge that this was private land owned to the 50-meter line. There are so many more stories, but the result is we succeeded in renovating and building this beautiful hotel for people from all over the world to experience Costa Rica. At the end of each day my wife and I would sit on the steps heading to the beach and watch the sunset covered in mud and often blood amongst other things and we would take our inspiration from the beautiful sunsets and the sound of the waves crashing on the shore. It was a true project of love, inspiration and a never say die attitude. We thank you all for coming down to our little piece of paradise. Enjoy your stay, the delicious foods, the amazing sunsets and enjoy all that Costa Rica has to offer!

*Jason & Liliana*

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