



MENU

WRAPS AND QUESADILLAS

Confit Tangerine Duck Wrap \$18

Mixed greens, tomato, hummus, heart of palm, crispy tortilla, alfalfa sprouts, goat cheese, served with French fries.

Tex Mex Quesadillas \$16

Flour tortilla, sautéed beef tenderloin, tomato, red onions, mozzarella cheese, mashed black beans, chili chipotle, Pico de Gallo, sour cream and guacamole.

Chicken Quesadilla \$14

Flour tortilla, sautéed chicken, mushrooms, mozzarella cheese, Pico de Gallo, sour cream and guacamole.

STARTERS

Roman Style Calamari \$18

Calamari rings battered in a light paste, served with house green salad and chipotle mayonnaise.

Queen Sea Bass Sticks \$20

Queen sea bass filet breaded with panko, served with French fries and tartar sauce.

Shrimp Tacos \$24

Red onions, pickles, cabbage, mango relish, coriander and our spicy house sauce.

CEVICHE

Peruvian Style Sea Bass Ceviche \$18

Yellow pepper, red onions, peppers, lemon juice, coriander, served in a coconut shell, accompanied with patacones.

Seafood Ceviche \$16

Calamari, squids, smoked octopus, sea bass, chili pepper, coriander, lemon juice, served in a coconut shell, accompanied with patacones.

Tropical Ceviche \$16

Sea bass, shrimps, mango, pepper, red onions, tomato, coriander, lemon juice, served in a coconut shell, accompanied with patacones.

SALADS

Organic Mango Salad \$15

Mixed greens, cherry tomatoes, mango, cucumber, avocado, carrots, beetroots, roasted pumpkin, dressed with passion fruit sauce.

Capresse Salad \$14

Baked tomatoes, buffalo mozzarella marinated with olive oil, basil pesto, dehydrated olives, arugula leaves, toasted bread.

Caesar Salad \$11

Roman lettuce, bacon, parmesan cheese, toasted focaccia, dressed with the classic Caesar sauce.

Jumbo Shrimp Caesar Salad \$22

Roman lettuce, bacon, parmesan cheese, jumbo shrimps, toasted focaccia, dressed with the classic Caesar sauce.

Chicken Breast Caesar Salad \$14

Roman lettuce, bacon, parmesan cheese, grilled chicken breast, toasted focaccia, dressed with the classic Caesar sauce.

Thai Salad \$16

Grilled steak over green cantaloupe marinated with balsamic vinegar and honey, mixed greens, sautéed vegetables, Asian vinaigrette and crispy rice leaves.

Taxes included

"If you have any concern regarding allergies or food restrictions please notify your server prior ordering. The consumption of raw meat or undercooked, poultry, shellfish or eggs may increase the risk of foodborne illnesses"



JW MARRIOTT
GUANACASTE

HAMBURGERS AND SANDWICHES

Marriott Hamburger \$23
8oz of beef Angus, cheddar cheese, lettuce, tomato, red onions, pickles, served on a brioche bread accompanied with French fries.

Azul Grill Hamburger \$25
8oz Angus beef, blue cheese, guacamole, fried egg, bacon, lettuce, tomato, pickles, fried onion rings, served on a brioche bread accompanied with French fries.

Veggie Burger \$15
Chickpea falafel, yogurt dressing, feta cheese, baked vegetables, tomato chutney, served on our homemade beetroot bread, accompanied with Cajun fried potatoes.

Grilled Chicken Sandwich \$16
Grilled chicken breast, mozzarella cheese, avocado, Dijon mustard, lettuce, tomato, basil pesto served on a baguette bread, accompanied with fried onion rings.

Grilled Pork Chorizo \$14
Pork sausage, sour cabbage, caramelized onions, chimichurri sauce, served on a baguette bread, accompanied with French fries.

FISH AND SEAFOOD

Grilled Sea Bass, Calamari and Seafood Sauce \$ 23
Grilled sea bass fillet, breaded calamari, grilled asparagus, seafood sauce, served with mashed potatoes and olive oil.

Catch of the day and seafood Ragu \$25
Grilled fish, shrimps, calamari, mussels sautéed with white wine sauce, served with jasmine rice and organic mixed green salad.

Pernod Grilled Shrimps \$27
Shrimps skewers, garlic butter, lemon juice, Pernod liquor, served with grilled vegetables.

Seafood Casserole \$25
Caribbean mix of red snapper filet, shrimps, calamari, mussels, tomatoes, potatoes, carrots, onions zucchini served with rice.

FROM THE FARM

Grilled Chicken Breast \$16
Marinated chicken breast, peperonatta sauce, creamy polenta orange scented, served with carrots and roasted corn.

Grilled Angus Outskirt \$28
Black Angus beef, crispy whole baby potatoes, caramelized onions, green pepper and chimichurri sauce.

BBQ Pork Ribs \$23
Baked pork rib, house barbecue sauce, sautéed sweet potatoes with herbs butter, served with seasonal vegetables.

DESSERTS

Fruit Plate \$12
Seasonal tropical fruit.

Ice Creams \$12
Basket of two ice cream of your choice drizzled with chocolate sauce.

Flourless Chocolate Cake \$14
Served with a scoop of vanilla ice cream drizzled with chocolate sauce.

Cheesecake of the Day \$12
Please ask your server for the daily options

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JW MARRIOTT
GUANACASTE



FOR RESERVATIONS

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