
THE WESTIN
GOLF RESORT & SPA
RESERVA CONCHAL
ALL-INCLUSIVE

Breakfast / Desayuno

Disponible / Available:
06:30AM - 11:00AM

PLATO DE FRUTA / FRUIT PLATE
Fruta de temporada
Seasonal fruit

YOGURT PARFAIT
Yogurt con granola, frutos rojos y miel de abeja. Yogurt natural o de fresa
Yogurt with granola, berries, and honey. Plain or strawberry yogurt

AVENA CON LECHE / OATMEAL WITH MILK
Pasas, nuez y canela
Raisins, nuts, and cinnamon

PANCAKE
Naturales, banano o tocino
Plain, banana, or bacon

TOSTADA FRANCESA / FRENCH TOAST
Tradicionales con azúcar y canela
Traditional, with sugar and cinnamon

HUEVOS AL GUSTO / EGGS YOUR WAY
Complementos a elegir (tocino o salchicha)
Omelettes, revueltos, fritos, rancheros
Choice of sides (bacon or sausage)
Omelettes, scrambled, fried, or ranchero eggs

BAGEL DE SALMÓN AHUMADO / SMOKED SALMON BAGEL
Queso crema, alcaparras, cebolla, alfalfa
Cream cheese, capers, red onion, and alfalfa sprouts

HUEVOS BENEDICT / EGGS BENEDICT
Muffin inglés, lomo canadiense, huevos pochados y salsa holandesa
English muffin, Canadian bacon, poached eggs, and hollandaise sauce

WESTIN CONTINENTAL
Plato de fruta
Elección de jugo de fruta o vegetal
Selección de panecillos servidos con mantequilla y conserva de frutas
Café o té

WESTIN CONTINENTAL
Choice of freshly squeezed fruit or vegetable juice
Fresh fruit plate
Choice of pastry served with butter and fruit preserves
Costa Rican coffee or tea.

DESAYUNO COSTARRICENSE
Plato de frutas
Huevo revuelto, gallo pinto, chorizo, tamal de cerdo, maduro
Tortilla palmeada
Café o té

COSTA RICAN BREAKFAST
Fruit plate
Scrambled eggs, gallo pinto, chorizo, pork tamal, sweet plantains
Handmade corn tortilla
Coffee or tea

DAIRY GLUTEN EGG FISH SEAFOOD NUT CHOCOLATE GLUTEN FREE

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BEBIDAS / DRINKS
Jugos de frutas o vegetales recién hechos: Naranja, sandia, papaya, piña, zanahoria o combinados.
Freshly squeezed fruit or vegetable juices: Orange, watermelon, papaya, pineapple, carrot or combinations.

CAFÉ / COFFEE
Café Costarricense Espresso o Cappuccino Recién hecho o descafeinado.
Freshly brewed Costa Rican Coffee, double espresso or regular Cappuccino or decaffeinated.

TÉ / TEA
Verde, Manzanilla, Earl Grey,
Menta & Té Inglés.
Green, Chamomile, Earl Grey,
Peppermint and English Breakfast.

PAN Y REPOSTERÍA / BAKERY
Servido con mantequilla y conserva de frutas. Danesas, croissants, pan integral, pan blanco, pan de banano, tostadas o bagel con queso crema.
Served with butter and fruit preserves Danish pastries, croissants, whole wheat bread, white bread, banana bread or toasted bagel with cream cheese.

CEREALES EAT WELL / EAT WELL CEREAL
Corn Flakes, Fruit Loops, Frosted Flakes & Granola.
Avena con frutas, banano o canela y miel.
Avena con leche descremada, light o de soya.
Corn Flakes, Fruit Loops, Frosted Flakes and Granola Oatmeal with fruits and banana or cinnamon and honey
Oatmeal with low fat milk or soy milk

Almuerzo y Cena / Lunch & Dinner

Disponible / Available:
12:00PM - 10:00PM

ENTRADAS / STARTERS

ENSALADA WESTIN / WESTIN SALAD
Lechugas orgánicas , huevo cocido, brócoli, pepino, palmito, aceituna , tomate y vinagreta de maracuyá
Organic greens, boiled egg, broccoli, cucumber, hearts of palm, olives, tomato, and passion fruit vinaigrette

ENSALADA CESAR / CAESAR SALAD (NATURAL O POLLO / PLAIN OR CHICKEN)
Aderezo de la casa con anchoas, queso parmesano y crotones
House dressing with anchovies, Parmesan cheese, and croutons

POKE HUMMUS
Hummus de garbanzo, zanahoria rallada, pepino rebanado, tomate cherry, pan pita
Chickpea hummus, shredded carrot, sliced cucumber, cherry tomatoes, and pita bread

CEVICHE GUANACASTE
Marisco mixto, culantro, cebolla y limón
Mixed seafood, cilantro, onion, and lime

CHIPS & SALSA
Guacamole, pico de gallo y chips de maíz
Guacamole, pico de gallo, and corn chips

AROS DE CEBOLLA
Salsa tártara o BBQ
Tartar sauce or BBQ

SOPAS / SOUPS

SOPA DE POLLO / CHICKEN SOUP
Consomé de pollo con vegetales, pollo y arroz
Chicken broth with vegetables, chicken, rice

SANDWICHES

HAMBURGUESA DE RES A LA PARRILLA / GRILLED BEEF BURGER
Con queso y papas fritas
Served with cheese and french fries

HAMBURGUESA VEGGIE / VEGGIE BURGER
Proteína a base de lenteja y garbanzo adicional a vegetales asados
Lentil and chickpea patty with roasted vegetables

CLÁSICO CLUB SÁNDWICH / CLUB SANDWICH
Jamón y queso, pollo, tomate, lechuga y tocino
Ham and cheese, chicken, tomato, lettuce, and bacon

CIABATTA CAPRESE
Rebanadas de tomate, espinaca, queso mozzarella y mayonesa de pesto
Sliced tomatoes, fresh mozzarella, spinach, and pesto mayonnaise

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Almuerzo y Cena / Lunch & Dinner

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WRAP DE SALMÓN
Wrap de tortilla de espinaca, lechuga, tomate y salmón ahumado
Spinach tortilla wrap with lettuce, tomato, and smoked salmon

QUESADILLA DE POLLO O RES / CHICKEN OR BEEF QUESADILLA
Guacamole, pico de gallo y frijoles refritos
Guacamole, pico de gallo, and refried beans

ROBALO DEL PACIFICO / PACIFIC SEA BASS
Puré de papa trufado, vegetales al vapor y salsa de vino blanco
Truffled mashed potatoes, steamed vegetables, and white wine sauce

PECHUGA DE POLLO / CHICKEN BREAST
Ensalada de espinacas, frutos rojos, almendras y vinagreta italiana
Spinach salad with berries, almonds, and Italian vinaigrette

CARNE AL PAILLARD / PAILLARD STEAK
Sabana de res, queso asado, frioles negros y guacamole
Grilled flank steak, grilled cheese, black beans, and guacamole

PIZZAS

PIZZA PEPPERONI
Pepperoni, queso
Pepperoni, cheese

PIZZA MARGARITA
Tomate, queso y albahaca
Tomato, cheese, basil

PIZZA HAWAIANA
Queso, piña, jamón
Cheese, pineapple, ham

PIZZA VEGGIE
Zanahoria, zucchini, cebolla, champiñón, aceitunas, espinaca
Carrot, zucchini, onion, mushrooms, olives, and spinach

PASTAS

Penne, spaghetti, fettuccine.

Salsas / Sauces:
3 Quesos, Bolognesa, Pomodoro, Pesto de Albahaca
3 Cheese, Bolognese, Pomodoro, Basil Pesto
Toppings:
Champiñones, cebolla, tocino, espinaca, tomate, aceitunas, cebolla, perejil, berenjena
mushrooms, onion, bacon, spinach, tomato, olives, onion, parsley, eggplant

DAIRY GLUTEN EGG FISH SEAFOOD NUT CHOCOLATE GLUTEN FREE

Menú Nocturno / After Midnight

Disponible / Available:
10:00PM - 07:00AM

SOPA DE POLLO / CHICKEN SOUP
Consomé de pollo con vegetales, pollo y arroz blanco
Chicken broth with vegetables, chicken and white rice

ENSALADA CÉSAR / CAESAR SALAD
Aderezo de la casa con anchoas, queso parmesano y crotones. Opcional: pollo.
House dressing with anchovies, Parmesan cheese and croutons. Optional: chicken.

ENSALADA DE LECHUGAS ORGÁNICAS / ORGANIC LETTUCE SALAD
Lechugas mixtas, zanahoria rallada, pepino, tomate, palmito con aderezo italiano.
Mixed lettuce, grated carrot, cucumber, tomato, hearts of palm with Italian dressing

HAMBURGUESA CLÁSICA/ CLASSIC BURGER
Carne de res, tocino, queso manchego, lechuga, tomate, cebolla, pepinillos
Beef, bacon, Manchego cheese, lettuce, tomato, onion, pickles

CLÁSICO CLUB SÁNDWICH / CLASSIC CLUB SANDWICH
Jamón y queso, pollo, tomate, lechuga y tocino.
Ham and cheese, chicken, tomato, lettuce and bacon

WRAP DE RES AL GRILL / GRILLED BEEF WRAP
Tortilla de harina rellena de res al grill, queso servido con papa frita guacamole y pico de gallo
Flour tortilla stuffed with grilled beef, cheese served with chips, guacamole and pico de gallo

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Postres / Desserts

Pastel de chocolate / Chocolate cake

Tarta de manzana con salsa de vainilla / Apple tart with vanilla sauce

Pastel de zanahoria / Carrot cake

Pana Cotta de café / Coffee panacotta

Niños / Kids

Disponible / Available:
07:00AM - 11:00AM

DESAYUNO / BREAKFAST

Huevo revuelto con papa hash brown
Scrambled eggs with hash browns

Quesadillas tortilla de harina, queso, jamón bajo en sodio y aderezo ranch
Wheat flour tortilla quesadillas with cheese, low-sodium ham, ranch dressing

Panques con fruta
Pancakes with fruit

Tostada de pan con crema de maní y banano
Toast with peanut butter and banana

Sándwich de huevo con queso y fruta
Egg and cheese sandwich served with fruit

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ALMUERZO / LUNCH

Sopa de pollo con verduras y arroz
Chicken soup with vegetables and rice

Sándwich grill cheese
Grilled cheese sandwich

Dedos de pollo empanizados con papas
Breaded chicken fingers with french fries

Mac & cheese

Wrap - Tortilla de trigo rellena de pollo, lechuga y queso suave
Whole wheat tortilla filled with chicken, lettuce, and mild cheese

Pescado a la plancha con ensalada de lechugas, tómate y pepino
Grilled fish served with mixed greens, tomato, and cucumber salad

Lomito de res con puré de papa, brócoli, zanahorias y tomates cherry.
Beef steak, mashed potatoes, broccoli, carrot, cherry tomatoes.

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BLANCOS Y TINTOS

CHAMPAGNE Y ESPUMOSOS

Dom Perignon Blanc	¢450,000
Moet & Chandon Ice Imperial Rose	¢170,000
Moet & Chandon Brut Imperial	¢130,000
Veuve Clicquot Brut A.O.C. Champagne, Francia	¢100,000
Veuve Clicquot Rich A.O.C. Champagne, Francia	¢100,000
Veuve Clicquot Rich Rose Champagne, Francia	¢100,000
Jules Proseco Rose ,Veneto DOC,italia	¢45,000
Maschio, Prosecco, Extra Dry, Italia	¢35,000

PINOT GRIGIO

Kendall Jackson, California, USA	¢50,000
Terlato, Colli Friuli Orientale, Italia	¢49,000
Antinori, Toscana, Italia	¢37,000
CK Mondavi, California	¢28,000

SAUVIGNON BLANC

Cloudy Bay, Marlborough, New Zeland	¢88,000
Matua, Marlborough, New Zeland	¢58,000
Altanza, Rioja	¢52,000
Honig, Napa County	¢50,000
Casillero Reserva Especial Villa Maipo	¢39,000
Luigi Bosca Sauvignon blanc, Argentina	¢37,000
Serie Ribera Gran Reserva Valle Rapel, Chile	¢35,000

CHARDONNAY

Meursault, Bourgogne, Francia	¢120,000
Robert Mondavi Napa Valley, California	¢80,000
Conundrum, Napa Valley USA	¢55,000
Kendall Jackson, California, USA	¢52,000
Secreto Patagonico, Patagonia Argentina	¢39,000
Marqués de Casa Concha, Casablanca, Chile	¢37,000

ALBARINO

Davide, Albarino, Espana	¢70,000
Marques de Caceres, Albarino Espana	¢52,000
Mar de Frades, Espana	¢45,000

RIESLING

Schloss Johannisberg Gelblack	¢49,000
DR Loosen, Blue state Kabinnet Riesling, Germany	¢38,000
Arthur Metz, France	¢34,000

THE CELLAR SELECTION BLANCS

Luigi bosca de Sangre white blend	¢58,000
Ca La Mar Rose	¢49,000
Ca La Mar Blanc	¢43,000

ROSE

Chateau Minuty Rose	¢49,000
Barton&Guestier Passeport A.O.C Cotes de Provence	¢39,000
Trivento White MalbecReserva Rose	¢35,000
Luigi Bosca ,Argentina	¢31,000

BLANCOS Y TINTOS

PINOT NOIR

Belle Glos, Clark & Tel, EEUU	¢140,000
Amelia Valle Casa Blanca, Chile	¢130,000
La Crema Sonoma Coast, USA	¢79,000
Meiomi, Californa, USA	¢58,000
Louis Jadot, Bourgone, France	¢40,000
Luigi Bosca Reserva, Mendoza, Argentina	¢37,000

TEMPRANILLO

Pinna Fideli Crianza, Espana	¢49,000
LAN, Crianza, DOC Rioja, Spain	¢41,000
Antigona,Castilla y Leon	¢40,000
2 Kisses, Espana, Rioja	¢37,000

MERLOT

Stags Leap, Napa Valley, USA	¢100,000
Columbia Crest H3 (Horse Heaven Hills), USA	¢49,000
14 Hands, Columbia Valley, USA	¢41,000
Navarro Correas Seleccion Privada, Argentina	¢35,000

CARMENERE

Marqués de Casa Concha, DO Peumo, Chile	¢41,000
Series Riberas Gran Reserva, Cachalpoal, Chile	¢35,000

MALBEC

Catena Alta, Mendoza, Argentina	¢92,000
El enemigo, Valle de Uco, Argentina	¢61,000
Zolo, Mendoza	¢40,000
Luigi Bosca D.O.C Lujan de Cuyo, Argentina	¢37,000
Zuccardi, Seria A, Valle de Uco, Argentina	¢28,000

CARBERNET SAUVIGNON

Don Melchor, Cabernet Sauvignon, Maipo, Chile	¢180,000
Stags Leap Winery, Napa Valley, USA	¢80,000
Kendall Jackson, California, USA	¢52,000
Luigi Bosca Cabernet, Argentina	¢40,000
Bonterra, Cabernet Sauvignon, Sonoma, USA	¢28,000
Marques de la Casa Cocnha	¢37,000
Caymus, California	¢100,000

SHIRAZ

Petite Petit, Lodi, California	¢64,000
Marqués de Casa Concha, Chile	¢35,000

THE CELLAR SELECTION REDS

BV, Georges de Latour Private Reserve, Napa Valley	¢190,000
Faust Napa Valley	¢190,000
Alma Viva Epu, Red Blend, Puente Alto, Chile	¢170,000
Luigi Bosca Nobles Malbec - Verdo Argentina	¢120,000
Farnese Cinque Autoctoni, Edizione, Italia	¢80,000
Conundrum Red Blend, Napa Valley USA	¢64,000
Luigi Bosca Bosca de Sangre, Cab. Franc, Argentina	¢55,000
Planeta Dorilli, Sicilia, Italia	¢52,000
1000 Stories Bourbon Barrels, Zinfandel, USA	¢45,000