

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 ranch-style

BAGEL DE SALMÓN AHUMADO / SMOKED SALMON BAGEL



Queso crema, alcaparras, cebolla, alfalfa
Cream cheese, capers, red onion, alfalfa

HUEVOS BENEDICTINE / EGGS BENEDICT



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

DESAYUNO CONTINENTAL

Plato de fruta

Elección de jugo de fruta

Huevos revueltos servidos con tocino, salchicha, papas hash brown o papas

Pan dulce de la casa, mantequilla

Café o té

CONTINENTAL BREAKFAST

Fruit plate

Choice of fruit juice

Scrambled eggs served with bacon, sausage, hash browns, or potatoes

House-made sweet bread, butter

Coffee or tea

DESAYUNO COSTARRICENSE

Plato de frutas

Huevo revuelto, gallo pinto, chorizo, tamal de cerdo, natilla, maduro

Tortilla palmeada

Café o té

COSTA RICAN BREAKFAST

Fruit plate

Scrambled eggs, gallo pinto, chorizo, pork tamal, sour cream, sweet plantains

Handmade tortilla

Coffee or tea



DAIRY



GLUTEN



EGG



FISH



SEAFOOD



NUT



CHOCOLATE



GLUTEN
FREE

Breakfast / Desayuno

Disponible / Available:

07:00AM - 11:00AM

BEBIDAS / DRINKS

Jugos de frutas o vegetales recién hechos: Naranja, sandía, papaya, piña, zanahoria o combinados.

Freshly squeezed fruit or vegetable juices: Orange, watermelon, papaya, pineapple, carrot or combinations.

CAFÉ / COFFEE

Café Costarricense Espresso o Capuccino Recién hecho o descafeinado.

Freshly brewed Costa Rican Coffee, double espresso or Capuccino Regular 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, 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

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 preserved

Costa Rican coffee or tea.

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 / CESAR 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

SOPA DE HORTALIZAS / VEGGIE SOUP

Potaje de vegetales con garbanzo, notas de cúrcuma y comino


Vegetable stew with chickpeas, with hints of turmeric and cumin

SANDWICHES

HAMBURGUESA DE RES A LA PARRILLA / GRILLED BEEF BURGER

Con queso y papas fritas
With cheese and fries

HAMBURGUESA VEGGIE / VEGGIE BURGER

Proteína a base de lenteja y garbanzo adicional a vegetales asados 

Lentil and chickpea-based 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

CHABATA CAPRESSE

Rebanadas de tomate, espinaca, queso mozzarella y mayonesa de pesto

Sliced tomato, spinach, fresh mozzarella cheese, and pesto mayonnaise



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CHOCOLATE



GLUTEN FREE

Almuerzo y Cena / Lunch & Dinner

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

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



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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 



Panacotta 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   
Toast with peanut butter and banana

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



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 fish,
lettuce, and mild cheese

Pescado a la plancha con ensalada de 
lechugas, tomate y pepino
Whole wheat tortilla filled with chicken,
lettuce, and mild cheese

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



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EGG



FISH



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NUT



CHOCOLATE



GLUTEN
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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

PINOT NOIR	
Belle Glos, Clark & Tel, EEUU	¢140,000
Amelia Valle Casa Blanca, Chile	¢130,000
La Crema Sonoma Coast, USA	¢79,000
Meiomi, California, USA	¢58,000
Louis Jadot, Borgone, 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