



THE HARMONY HOTEL

BREAKFAST MENU

Hot Cinnamon Oatmeal | \$6
Banana, raisins, milk or soy milk
Kids Portion | \$4

Avocado Toast | \$10
Multi-grain bread, avocado, extra
virgin olive oil, red pepper flakes
+ Two eggs | \$12

Passion Fruit French Toast | \$12
House made brioche, almond butter,
basil infused honey
Kids Portion | \$10

Banana Pancakes | \$8
Whole wheat & corn flour pancakes,
banana, local honey

Honey Roasted Granola | \$9
Yogurt, seasonal fruit
Kids Portion | \$7

Tomato Herb Frittata | \$10
Cherry tomatoes, scallions, huerta
greens, whole wheat toast

Tico Breakfast | \$10
Eggs, gallo pinto, avocado, tomato, sour
cream, corn tortilla

Gringo Breakfast | \$9
Eggs, whole wheat or white toast,
peanut butter, passion fruit jam
Kids Portion | \$6

Harmony Breakfast | \$14
Eggs, black bean hummus, avocado,
cheddar cheese, corn tortilla, chipotle
salsa fresca

Breakfast Wrap | \$10
Scrambled eggs, avocado, mixed greens,
pico de gallo, cheddar cheese

Tico Poached Eggs | \$10
Whole wheat toast, steamed kale,
avocado, heirloom tomatoes, dill

Fresh Baked Croissant | \$5
Butter, passion fruit jam
+ Two eggs | \$7

*Complimentary breakfast for hotel guests includes one menu item with
coffee or tea, fresh squeezed juice, and fruit plate.*

Prices include 10% service charge & 13% sales taxes

LUNCH MENU

APPETIZERS

White Bean Escabeche | \$10
Celery, purple onions, orange,
radish, pink peppercorns

Hummus | \$9
Served with homemade crackers
& pickled vegetables

Guacamole | \$9
Served with homemade plain or
fried tortilla chips

Huerta Salad | \$12
Mixed greens, grilled lettuce,
spicy carrots, dried kale, mixed
nuts, pickled lemon

Harmony Salad | \$15
Mixed greens, cherry tomatoes,
avocado, onions, cucumber,
Peruvian quinoa, peanut butter
vinaigrette
+ Falafel | \$3
+ Tofu | \$3
+ Chicken | \$5
+ Tuna | \$10

Prices include 10% service charge & 13% sales taxes

MAINS

Smoked Pulled Chicken Sandwich | \$17

Avocado, tomato, tico slaw, arugula, cherry tomatoes, mini baguette

Smoked Mushroom Sandwich | \$16

Bitter chocolate BBQ sauce, fermented slaw, brioche bun, sweet potato chips

Traditional Costa Rican 'Arroz Con Pollo' | \$12

Shredded chicken, white or brown rice, fried 'patacones', refried beans

Tuna Burger | \$18

Chopped Tuna or Fish of the day, mango and avocado salsa, yucca sticks, arugula and heirloom tomato salad

Costa Rican Casado

Brown or white rice, black beans, tico slaw, sweet plantains, traditional fried 'queso blanco'

Chicken | \$18

Fish of the day or tuna | \$23

Soft Tico Taco

Cabbage, onions, cherry tomatoes, bell peppers, flour tortilla, guacamole, carrot salsa

Chicken | \$14

Fish of the day | \$18

Stuffed Pita Bread

Avocado, tomato, mixed greens, roasted garlic dressing

Falafel or tofu | \$15

Chicken | \$15

Fish of the day or tuna | \$19

Giovanni's Truck Style Scampi

Extra virgin olive oil, sautéed garlic, thai basil, short-grain rice

Chicken | \$20

Fish of the day | \$25

Pacific shrimp | \$30

DINNER MENU

APPETIZERS

Mixed Platter | \$10

Guacamole, hummus, pico de gallo, homemade tortilla chips

White Bean Escabeche | \$10

Celery, purple onions, orange, radish, pink peppercorns

Coconut Fish Soup | \$12

Fish of the day, lemongrass, turmeric, ginger, coconut chips, basil

Huerta Salad | \$12

Mixed greens, grilled lettuce, spicy carrots, dried kale, mixed nuts, pickled lemon

Palmito Salad | \$11

Hearts of palm, feta cheese, red onions, tomatoes, bell peppers, cucumber

Harmony Salad | \$15

Mixed greens, cherry tomatoes, avocado, cucumber, onions, quinoa, peanut butter vinaigrette

+ Falafel | \$3

+ Tofu | \$3

+ Chicken | \$5

+ Tuna | \$10

MAINS

Herb Risotto

Arborio rice, dill, thyme, basil

+ Roasted Vegetables | \$18

+ Fish of the day | \$23

Seared Sesame Tuna | \$28

Brown rice and quinoa medley, arugula, heirloom tomato salad

Slow Cooked Chicken | \$22

Chicken thigh, brown rice and quinoa medley, arugula and heirloom tomato salad

Costa Rican Casado

Brown or white rice, black beans, tico slaw, sweet plantains, traditional fried 'queso blanco'

Chicken | \$18

Fish of the day or tuna | \$23

Vegetarian Green Curry | \$18

Pan-seared tofu, pumpkin, mushrooms, coconut milk, spicy thai curry sauce, sushi rice, mixed greens

+ Chicken | \$5

+ Fish of the day | \$10

Buffalo Mozzarella and Heirloom Tomato Spaghetti | \$22

Extra virgin olive oil, garlic, basil

+ Chicken | \$5

+ Fish of the day | \$10

Giovanni's Truck Style Scampi

Extra virgin olive oil, sautéed garlic, thai basil, short-grain rice

Chicken | \$20

Fish of the day | \$25

Pacific shrimp | \$30

Fish of the Day Filet | \$29

Braised leeks, red pepper, radish, pineapple kale salsa

Steamed Whole Fish of the Day | \$35

Roasted tomatoes, capers, purple onion, grilled lemons

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SUSHI

MAKI

Nosara | \$15

Tempura shrimp, scallion,
avocado, cucumber

Arugula Avocado | \$10

Garden arugula, avocado,
sesame seeds

Smokey Veggie Tempura | \$10

Avocado, scallion, red pepper,
ginger, ponzu sauce

Spicy Raw Vegetable | \$10

Chayote, mango, avocado,
arugula, yellow ahi aioli

Rainbow | \$12

Sliced tuna, avocado, mango,
sriracha

Guiones Tuna | \$13

Tuna, cucumber, avocado

Smokey Tempura | \$12

Fish of the day, avocado, scallion,
red pepper, chipotle mayo

SPECIALTIES

Sunomono Salad | \$14

Cucumber, wakame, shrimp, fish,
sesame vinegar dressing

Tuna Tataki | \$16

Lightly seared tuna, sesame oil,
ponzu sauce

Tuna Poke | \$16

Marinated tuna over sushi rice,
topped with arugula & mango

Ceviche | \$15

Fish of the day, lime, onion, cilantro,
serrano pepper, fried yucca sticks

Vegetable Gyoza | \$10

Japanese style dumplings
Shrimp | \$16

Summer Rolls | \$10

Carrot, cucumber, chayote, white
turnip, lettuce, cashews, wakame,
spicy peanut sauce
Shrimp | \$16

KIDS

Kids Casado | \$12

Chicken breast or Fish of the day, black beans, rice, broccoli

Peanut Butter and Guava

Jelly Sandwich | \$8

Served with seasonal fruits

Cheddar Cheese Sandwich | \$9

Served with roasted potatoes

Pasta Twists with Butter | \$9

Parmesan cheese or cherry tomato and fresh basil

Mac & Cheese Gratin | \$11

Served with steamed broccoli

Chicken Fingers | \$10

Served with roasted potatoes

Fish Fingers | \$12

Served with roasted potatoes

DRINKS

Smoothies | \$5

Mango, cucumber & cilantro

Tamarind, lime & ginger

Banana, pineapple & orange

Pineapple, basil & ginger

Coconut, avocado & banana

Papaya, vanilla & soymilk

Fizzers | \$4

Passion fruit & mint

Blackberry & basil

Watermelon & ginger

Milkshakes | \$7

Chocolate & coconut

Blackberry & figs

Banana & mango

Coffee & cinnamon

Prices include 10% service charge & 13% sales taxes



THE HARMONY HOTEL

DESSERT MENU

SWEETS

Passion Fruit

Cheesecake | \$8

Brown sugar, passion
fruit sauce

Cocoa Brownie | \$8

Vanilla ice cream, hot fudge,
caramelized walnuts

Avocado Tiramisu | \$8

Coffee infused coconut cake,
avocado mousse, cocoa

Chocolate & Coffee

Flourless Cake | \$8

Vanilla ice cream, coffee nibs

Banoffee Pie | \$8

Whipped cream, mint,
bananas

Chef Raymond's Chocolate

Chip Cookies | \$5

Tropical Fruit Salad | \$4

COFFEE

Espresso | \$3

Cortado | \$3

Macchiato | \$3

Latte | \$4

Mocha | \$4

Mochachino | \$4

Cappuccino | \$4

Iced Cappuccino | \$5

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THE HARMONY HOTEL

COCKTAIL MENU

Piña Colada | \$8

Dark rum, coconut, pineapple juice

Mojito | \$10

Dark rum, mint, sugar

Planters Punch | \$10

Rum, orange liquor, lime juice, orange juice

Mai Tai | \$12

Rum, amaretto, orange liquor, lime juice

Caipirinha | \$8

Cachaça, lime juice, sugar

Guaro Sour | \$8

Cacique, lime juice, sugar

Tropical Sangria | \$10

Red wine, coconut liquor, orange, pineapple, lime juice

Purple Gecko | \$10

Tequila, blue curacao, cranberry juice

Magnolia | \$12

Bourbon, Grand Marnier, passion fruit

Long Island Iced Tea | \$12

Mixed liquors, lime juice, black tea

Cosmopolitan | \$10

Vodka, orange liquor, cranberry juice

Bloody Mary | \$10

Vodka, tomato juice, spices

Lemon Drop | \$12

Citron, orange liquor, lime juice, sugar

Margarita | \$8

Tequila, orange liquor, lime juice, sugar

Mango | \$10

Watermelon | \$10

Gold | \$18

Daiquiri | \$10

Rum, orange liquor, lime juice, sugar

Banana

Blackberry

Mango

Passion fruit

Ginger Vodka Cocktails

Homegrown ginger & vodka infusion with:

Tonic | \$8

Tamarind & honey | \$10

Watermelon & honey | \$12

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THE HARMONY HOTEL

WINE MENU

CHAMPAGNE / SPARKLING

Bollinger | \$150

Special Cuvée, Champagne, France

Medanos | \$50

Mendoza, Argentina (Organic)

WHITE

Pinot Grigio

Callia Alta, San Juan, Argentina

Glass | \$8

Bottle | \$38

Torrontés | \$42

Santa Irene, Mendoza, Argentina (Organic)

Sauvignon Blanc | \$45

Portillo, Mendoza, Argentina (Sustainable)

Chardonnay

D'Alamel by Lapostolle, Valle Central,

Chile (Organic)

Glass | \$10

Bottle | \$48

Viognier | \$49

Altas Cumbres, Mendoza, Argentina

Sauvignon Blanc

*Lapostolle Casa, Valle del Rapel, Chile (Organic
& Biodynamic)*

Glass | \$12

Bottle | \$58

Chardonnay | \$75

*Lapostolle Cuvée Alexandre, Valle de Casa
Blanca, Chile (Organic & Biodynamic)*

Chardonnay | \$80

*Alma Fria, Plural Sonoma Coast, 2014
(Only 8 barrels produced)*



THE HARMONY HOTEL

WINE MENU

ROSÉ

Rosé of Malbec

Crios de Susana Balbo, Mendoza, Argentina

Glass | \$10

Bottle | \$48

RED

Cabernet Sauvignon

Santa Irene, Mendoza, Argentina (Organic)

Glass | \$8

Bottle | \$48

Malbec | \$45

Portillo, Mendoza, Argentina (Sustainable)

Pinot Noir

Newen, Patagonia, Argentina

Glass | \$10

Bottle | \$48

Carmenère | \$48

*D'Alamel by Lapostolle, Valle Central,
Chile (Organic)*

Merlot | \$48

Newen, Patagonia, Argentina

Merlot

*Lapostolle Casa, Valle del Rapel, Chile (Organic
& Biodynamic)*

Glass | \$8

Bottle | \$48

Cabernet Sauvignon | \$63

Tomero, Mendoza, Argentina

Malbec | \$89

Benmarco, Mendoza, Argentina

Pinot Noir | \$80

*Alma Fria, Plural Sonoma Coast, 2013
(Only 14 barrels produced)*