



THE **HARMONY** HOTEL

DINNER MENU

STARTERS

CEVICHE

'FISH OF THE DAY' AVOCADO AND CILANTRO
SERVED WITH HOME MADE YUCCA CHIPS

SMOKEY GAZPACHO

TOPPED WITH SEMI PICKLED CUCUMBER AND MIXED GREENS

COCONUT SOUP

STEAMED 'FISH OF THE DAY'
CHILI, LIME, AND COCONUT MEAT
TOPPED WITH MIXED GREENS

MIXED PLATTER

GUACAMOLE, HUMUS AND PICO DE GALLO
SERVED WITH HOMEMADE TORTILLA CHIPS

GARDEN SALAD

MIXED GREENS, CARROT, BEETROOT, AVOCADO, TOMATO,
CUCUMBER, CASHEWS, AND ONIONS
SERVED WITH ROASTED SESAME DRESSING

PALMITO SALAD

COSTA RICAN HEARTS OF PALM, FETA, RED ONION, TOMATO, BELL
PEPPER, CUCUMBER

TAXES INCLUDED



THE **HARMONY** HOTEL

DINNER MENU

MAINS

HARMONY SALAD

MIXED GREENS, QUESO BLANCO, TOMATO, AVOCADO, BELL PEPPER, SWEET CORN AND RED BEANS

SERVED WITH A SMOKY CHIPOTLE DRESSING AND TORTILLA CHIPS

CHICKEN, TOFU, TUNA, FALAFEL

SEARED SESAME YELLOW FIN TUNA

SERVED WITH BABY PLANTAIN PURÉE, SAUTÉED VEGETABLES, GINGER SOY REDUCTION AND MANGO CHUTNEY

FISH OF THE DAY

FRIED CATCH OF THE DAY TOPPED WITH GARLIC...

SERVED WITH SAUTÉED VEGGIES AND YUCA

FILLET

WHOLE FISH

GIOVANNI'S SHRIMP TRUCK STYLE SCAMPI

FRESH PACIFIC SHRIMP SAUTÉED IN EXTRA VIRGIN OLIVE OIL WITH LOTS OF GARLIC AND SERVED ON SHORT-GRAIN WHITE RICE AND TOPPED WITH FRESH BASIL

BARBECUED CHICKEN

LOCAL FREE RANGE CHICKEN THIGH SERVED WITH CARIBBEAN RICE & BEANS AND SAUTEED VEGGIES

GRILLED VEGETABLES

A KEBAB OF IN-SEASON VEGETABLES

SERVED WITH CARIBBEAN RICE & BEANS, MIXED GREEN SALAD, SPICY MINT - CUCUMBER SALSA

HOME MADE MARGARITA PIZZA

MADE WITH FRESH MOZZARELLA AND HOME MADE TOMATO SAUCE

TOMATO BASIL PASTA

CHERRY TOMATOES, CHOPPED BASIL, AND ROASTED GARLIC

RISOTTO

VEGETARIAN (GARLIC AND OLIVE OIL ROASTED VEGETABLES)

FISH & SEAFOOD (FRESH PACIFIC SHRIMP AND FISH OF THE DAY)

COSTA RICAN CASADO

YOUR CHOICE OF CHICKEN BREAST, FISH OF THE DAY, TUNA SERVED WITH RICE AND BEANS, TICO SLAW AND SWEET PLANTAINS

TAXES INCLUDED