



HOTEL
San Juan
Ometepe



∞ MENU *∞*



MENU

BREAKFASTS

Breakfast Plates for Hotel Guests

Visitors US \$ 7.00 + tax

Farm Style

Two fried or scrambled eggs, refried rice and beans, soft homemade cheese, toast, fresh local juice, and coffee (includes one refill).

Fruit & Cereal

Seasonal fruits, cereal, milk, fresh local juice, and coffee (includes one refill).

Continental

Seasonal fruits, two fried or scrambled eggs, ham, toast, fresh local juice, and coffee (includes one refill).

French Toast

Two pieces of deliciously crunchy French toast with butter and your choice of syrup or honey, served with seasonal fruit, fresh local juice, and coffee (includes one refill).

Breakfast Plates à la Carte

Pancakes with

Seasonal Fruit.....U\$ 4.50

2 pancakes with butter, maple syrup, or local honey.

Omelette Your Way.....U\$4.50

2 egg omelette with your choice of ham, cheese, tomatoes, bell peppers, onions, and spinach. Served with toast.

Granola with our

Homemade YogurtU\$ 3.50

Sides

Gallopinto

(refried beans and rice).....U\$ 1.00

Mashed Red Beans.....U\$ 1.50

White Cheese

(fresh or grilled)U\$ 1.50

Yogurt/MilkU\$ 1.50

Soft Homemade Cheese.....U\$ 1.50

Ham (2 slices).....U\$ 1.50

Toast (2 pieces).....U\$ 1.00

Eggs (2 units).....U\$ 2.00

Salsa Ranchera.....U\$ 1.50

Bacon (3 slices).....U\$ 2.50

Fruit Medley.....U\$ 2.00

French Fries.....U\$ 4.00

Fried Plantain Slices.....U\$ 1.00

Ripe Fried Plantain.....U\$ 1.00

Homemade

Corn Tortillas.....U\$ 1.50

PRICES DO NOT INCLUDE 15% TAX AND GRATUITY



SNACKS



**Homemade
Fish Fingers U\$ 6.00**

6 hand breaded fish fingers garnished with tartar sauce and french fries.

**Homemade
Chicken Nuggets U\$ 6.00**

8 chicken breast nuggets hand-breaded and garnished with ketchup and french fries.

Mashed Refried Beans..... U\$ 6.00

Our farm-grown red beans mashed and refried in olive oil served with pico de gallo (tomatoes and onions chopped and seasoned), grated white cheese, and fried green plantains.

Tostones with Cheese..... U\$ 6.00

8 thick-cut and twice fried green plantains with grilled cheese and pico de gallo.

Spanish Tortilla..... U\$ 6.00

Sliced potato pancake Spanish style, made with eggs, onions, bell peppers and served with ketchup and toast.

**Fried Plantain Slices with
Cheese and Sour Cream..... U\$ 6.00**

Ripe, fried plantain slices served with white cheese, sour cream, refried beans, and nica-style cabbage salad.

**Fried Chicken Wings with
Fried Plantain Slices..... U\$ 10.00**

8 wing pieces (1.3 lb) with fried green plantain slices, carrot and celery sticks. Served with ranch sauce.

**Fish Ceviche with Fried Green
Plantains (ask ahead)..... U\$ 8.00**

Pork or Chicken Tacos U\$ 8.00

3 corn tortillas with sliced grilled pork or chicken, sautéed onions and bell peppers, nica-style cabbage salad, and hot sauce.

Shared Platter (4 pp)..... U\$ 20.00

Fried plantain slices, corn tortilla chips, refried beans, white cheese, sour cream, chicken, pork, and nica-style cabbage salad.



SANDWICHES

Vegetarian..... U\$ 10.00

Toasted homemade ciabatta bread filled with grilled vegetable medley, garnished with olive oil and tomatoes, and served with french fries.

Classic Ham and Cheese.. U\$ 10.00

Toasted homemade ciabatta bread with ham, American cheese, lettuce, tomatoes, and onions, served with french fries.

Grilled Chicken Club..... U\$ 10.00

Toasted homemade ciabatta bread with grilled chicken breast and your choice of lettuce, tomatoes, cucumber, and onions. Served with french fries.

**Cheeseburger
in Paradise..... U\$ 10.00**

100% grassfed local beef patty in hamburger bun toasted with your choice of American cheese, lettuce, tomatoes, red onion, pickles. Served with french fries (Add bacon for an additional U\$1.50)



SOUPS

Cream of Potato.....U\$ 7.00

Homemade cream of potato soup served with garlic toast.

Cream of Carrot.....U\$ 7.00

Homemade cream of carrot soup with onions and ginger, served with garlic toast.

Vegetable SoupU\$ 8.00

Homemade fresh vegetable soup with lentils, served with rice and toast.

Chicken Soup.....U\$ 9.00

Homemade chicken broth with fresh vegetables and chicken breast, served with rice and fried green plantain slices.

Seafood Soup.....U\$17.00

Delicious homemade soup with fish, shrimp, lobster, clams, and vegetables, served with rice and fried green plantain slices.

PASTAS

Bolognese.....U\$ 10.00

Spaghetti or penne pasta with homemade meat and tomato sauce, served with garlic toast and parmesan cheese.

Pesto.....U\$ 10.00

Spaghetti or penne pasta tossed with our own homemade basil sauce, served with garlic toast and parmesan cheese.

Pomodoro.....U\$ 10.00

Spaghetti or penne pasta with our homemade tomato sauce, served with garlic toast and parmesan cheese.

Primavera.....U\$10.00

Spaghetti or penne pasta with a sautéed fresh vegetable medley, served with garlic toast and parmesan cheese.

Shrimp Alfredo.....U\$ 16.00

Spaghetti or penne pasta with sautéed shrimp in Alfredo sauce, served with garlic toast and parmesan cheese.

SALADS

Green Salad.....U\$8.00

Lettuce, cabbage, cucumber, tomatoes, celery, carrots, bell pepper, red onions, green olives, sliced almonds, olive oil, and balsamic vinegar. Served with garlic toast.

Green Salad with Grilled Chicken.....U\$ 10.00

Grilled chicken breast over a bed of lettuce with cabbage, carrots, bell peppers, cucumbers, tomatoes, and red onions. Served with garlic toast.

Caprese Salad.....U\$ 10.00

Sliced tomatoes topped with mozzarella cheese and garnished with green olives, fresh basil, oregano, and olive oil. Served with garlic toast.

Tuna Salad.....U\$ 10.00

Tuna salad over a bed of lettuce, garnished with your choice of boiled egg, red onions, tomatoes, cucumbers, celery, bell peppers, and parsley. Served with garlic toast.



MAIN COURSES



Jalapeño Steak..... **US\$16.00**
8 oz grilled Nicaraguan grassfed beef filet with creamy jalapeño sauce, served with rice, side salad, and fried green plantains.

Steak and Onions..... **US\$16.00**
8 oz grilled Nicaraguan grassfed beef filet with sauteed onions, served with rice, side salad, and fried green plantains.

Churrasco Steak..... **US\$16.00**
8 oz grilled Nicaraguan grassfed beef filet with homemade chimichurri sauce, served with rice, side salad, and fried green plantains.

Grilled Chicken..... **US\$ 12.00**
8 oz grilled chicken breast served with rice, nica-style cabbage salad, tomatoes, jalapeño, and pineapple relish, and fried green plantains.

Crispy Chicken..... **US\$ 12.00**
8 oz chicken breast served with rice, nica-style cabbage salad, tomatoes, jalapeño and pineapple relish, and fried green plantains.

Saucy Garlic Chicken..... **US\$ 12.00**
8 oz chicken breast smothered in garlic sauce, served with lettuce side salad, rice, and fried green plantains.

Grilled Fish with Garlic Sauce..... **US\$ 12.00**
8 oz fish fillet with garlic sauce, served with sauteed seasonal vegetables, rice, and twice-fried plantains.

Crispy Fish..... **US\$ 12.00**
8 oz fish fillet hand battered and deep fried and served with sauteed seasonal vegetables, rice, and twice-fried plantains.

Whole Fish..... **US\$ 15.00**
(Ask of for type, weight and availability) Fried whole fish served with rice, mixed green salad, twice fried plantains, and "Tipitapa" sauce (homemade spicy tomato, and onion sauce).

Grilled Pork..... **US\$ 12.00**
8 oz grilled pork fillet with BBQ sauce served with rice, mixed lettuce salad, and twice-fried green plantains.

Mixed Fajitas..... **US\$ 12.00**
Pork and chicken fajitas with sauteed sliced mixed vegetables, served with rice, corn tortillas, and tomato/onion relish.

Grilled Vegetables..... **US\$ 10.00**
Mixed seasonal vegetables grilled in olive oil and served with rice, soft homemade white cheese, and fried plantain slices.

Red Beans and Rice..... **US\$ 10.00**
Homegrown and freshly cooked red kidney beans with fresh cilantro garnish and served with rice, grilled vegetables, and fried green plantain slices.



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DESSERT



Ice Cream..... U\$ 2.50
Two scoops of ice cream with chocolate syrup.

Lemon Curd Pie..... U\$ 3.50

Chocolate Pie..... U\$ 3.50

Tres Leches Cake..... U\$ 3.50

Bundt Cake U\$ 2.50

Traditional Nica Sweets..... U\$ 2.00
(Ask us what is available: yuca sweet dumplings, custard, rice pudding, etc.)

BEVERAGES



Fresh Local Juices..... U\$ 1.50

(Request availability: Sour Orange, dragon fruit, melon, watermelon, passion fruit, pineapple, lemon).

Green Lemonade..... U\$ 2.00

Fresh Coconut Water..... U\$ 2.00

Lemongrass..... U\$ 2.00

Fruit Smoothie Prepared Fresh with Milk or Water..... U\$ 3.00

Soda (can)..... U\$ 1.50

Chocolate Milk (hot/cold)... U\$ 2.00

Hot Tea..... U\$ 1.50
(Green, chamomile, black)

Bottled Water 0.5 litre..... U\$ 1.50

Bottled Water 1.5 litre..... U\$ 2.50

COFFEE

American Coffee..... U\$ 1.50

Latte..... U\$ 2.00

Iced Coffee..... U\$ 2.00

Mocha Frappé..... U\$ 3.00

Caramel Frappé..... U\$ 3.00



BEERS

<i>Toña / Victoria</i>	U\$ 1.50
<i>Chelada</i>	U\$ 2.50
<i>Michelada</i>	U\$ 3.00
<i>Smirnoff / Bliss</i>	U\$ 3.00
<i>Bamboo</i>	U\$ 1.70
<i>Flor de Caña Seltzer</i>	U\$ 1.70

*Tequila Shot
(White or reposado)*.....U\$ 4.00

Kahlúa Shot.....U\$ 4.00

Baileys Shot.....U\$ 4.00

Flor de Caña Aged 18 Years..U\$ 5.50

Flor de Caña Aged 12 Years..U\$ 4.50

Flor de Caña Aged 7 Years....U\$ 3.00

Flor de Caña Aged 4 Years....U\$ 2.00

COCKTAILS AND DRINKS

Mai Tai.....U\$ 8.00

Margarita.....U\$ 5.00

Piña Colada.....U\$ 5.00

MojitoU\$ 5.00

Daiquiri.....U\$ 5.00

Gin & Tonic.....U\$ 5.00

Nica Libre.....U\$ 4.00

Whiskey Shot.....U\$ 5.00

Vodka ShotU\$ 4.00

BY THE BOTTLE

*Flor de Caña
Aged 18 Years 750 ml*.....U\$ 80.00

*Flor de Caña
Aged 12 Years 750 ml*.....U\$ 70.00

*Flor de Caña
Aged 7 Years 1000ml*.....U\$ 30.00

*Flor de Caña
Aged 7 Years 325 ml*.....U\$ 13.00

*Flor de Caña
Aged 4 Years 1000 ml*.....U\$ 25.00

*Flor de Caña
Aged 4 Years 325 ml*.....U\$ 11.00

*Stolichnaya Vodka
750 ml*.....U\$ 45.00

*Finlandia Vodka
750 ml*.....U\$ 40.00

*Wine by the Bottle
(Red/white)*U\$ 20.00

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