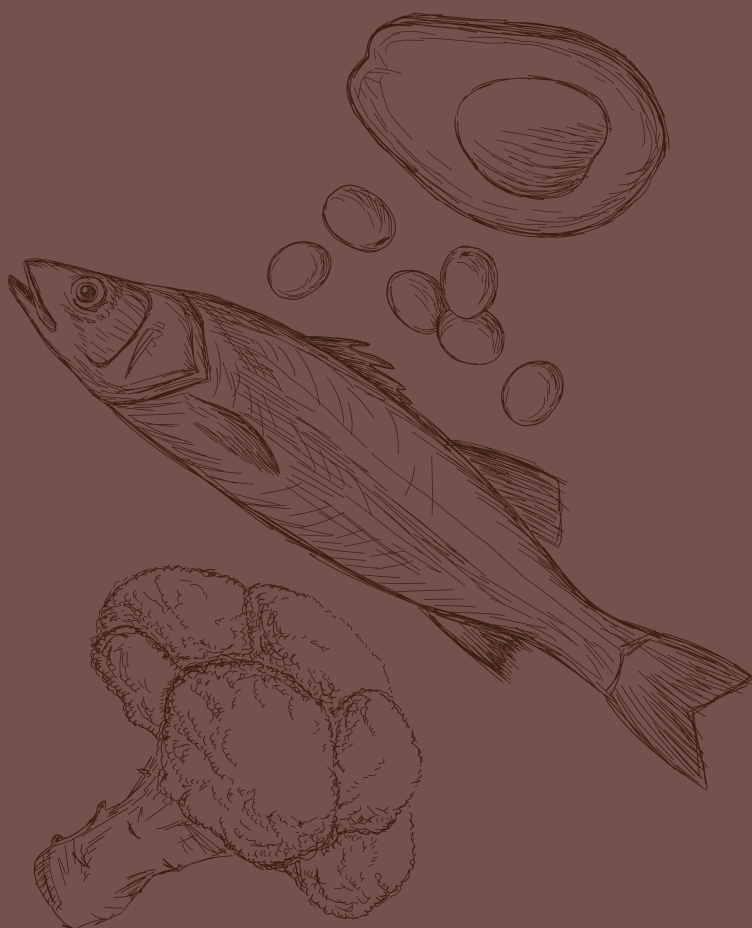




Discover
a world
of flavors

AN *d* AZ.

In-Villa Experiences



OSTRA

Curry Night

Your curry, your level of spice

\$45 per person

Tofu Curry

Garam masala, coconut milk, ginger, garlic

Butter Chicken

Tomato gravy, buttery masala curry, cashew

Thai green curry

Basil, fish, galangal, broccoli, coconut milk

Sides

Garlic butter roti canai

Green spicy chutney

Jasmin rice

Dessert

Gulab jamun with cardamom, saffron syrup



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All prices in US-Dollars, exclusive of 13% VAT & 10% service charge

Sushi Night

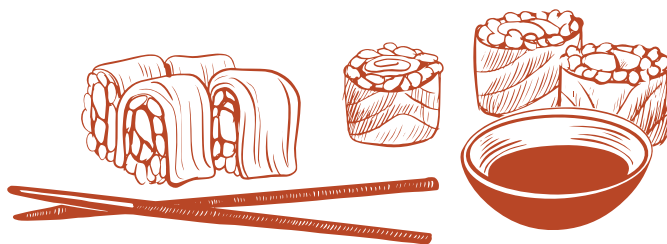
An assortment of sushi prepared with fresh local fish

Plate with sushi rolls
Selection of nigiri sushi
Sashimi plate
Tuna tartare
Miso soup
Wasabi, pickled ginger,
soy sauce - gluten free or regular

\$75 per person

Can be customized based on dietary requirements

Optional
Sake bottle 300ml \$65





Latin Tapas Tasting

Your own tapas journey through Latin America & the Caribbean

Chef's selection of tapas from 6 different countries in Latin America

\$45 per person

Can be customized based on dietary requirements

Jar of homemade chilera included

Option 1

Choice of Latin American wine \$60 (sparkling, white or red)

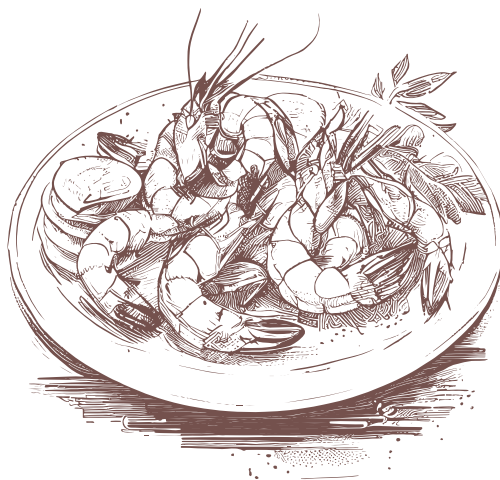
Option 2

Bartender Experience Fee \$150

4 types of bartenders choice cocktails made to order,
charged upon consumption at \$14 each

Please let us know if any preferences

Only available in penthouses from 6:00pm - 9:00pm



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Taco Night

Create your own tacos with a variety of different ingredients

Fresh tortillas inside a tortillero

4 fillings

Brisket suadero, pork carnitas, chicken,
skirt steak & chorizo campechano

6 toppings

Cilantro, onion, jalapeño, lime, pico de gallo, avocado

2 sauces

Salsa verde, salsa roja

\$45 per person

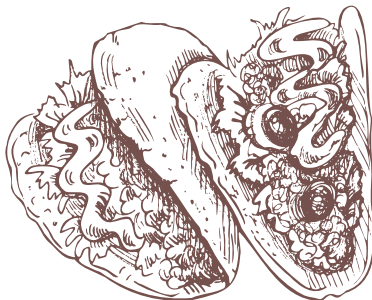
Can be customized based on dietary requirements

Optional

Margarita 355ml \$20

A choice of

Classic, spicy, mango, strawberry or passion fruit



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Antica Salumeria

Homemade charcuterie and local cheese board

Assortment of 3 handmade cold cuts

Selection of 3 local cheese

Fruit & nuts

Seasonal jam

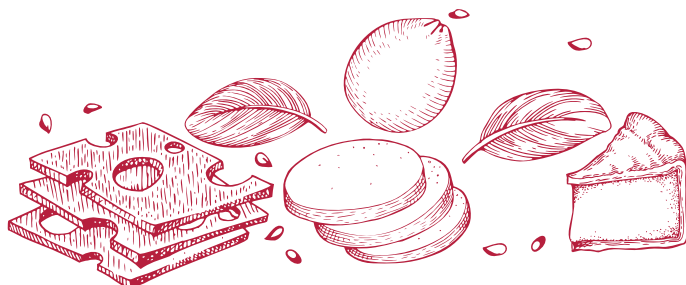
Focaccia bread and grissini sticks

\$35 per person

Can be customized based on dietary requirements

Optional

Italian wine selection of the day \$60 (prosecco, white or red)



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In-Villa Trattoria

A traditional Italian family style dinner
in the comfort of your home

Seasonal salad

Vegetarian & mortadella bruschetta

Homemade spaghetti with bolognese and pesto sauce

Beef milanese with roasted potato

\$45 per person

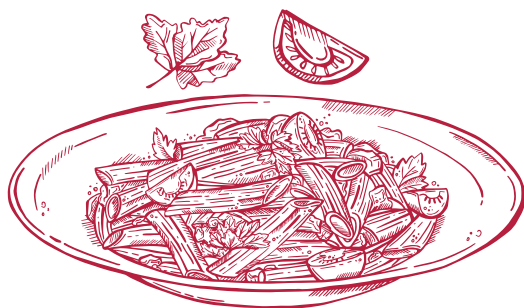
Can be customized based on dietary requirements

Optional 1

Family style Tiramsù \$24

Optional 2

Italian wine selection of the day \$60 (prosecco, white or red)



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Taste of Argentina

Traditional Argentinian Empanadas

Empanada Mendocina
Ground beef, egg, olive

Empanada de Humita
Corn, pumpkin, sweet chili, basil, tomato

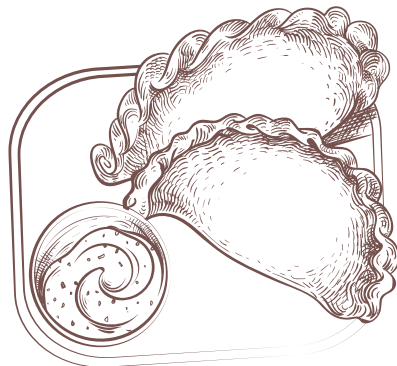
Empanada Cordobesa
Shredded chicken, egg, onion, peppers, raisin

Empanada Patagónica
Mozzarella cheese, tomato, basil

Empanada Porteña
seafood

Norteña Sauce

\$45 Per Person



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COFFEE & VINYL

Sweet Cravings

A table full of sweet treats

Donut

Cinnamon roll

Cupcake with different toppings

Jar of handmade cookies

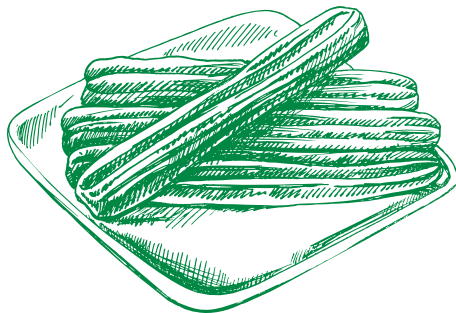
Churros with dulce de leche

\$25 Per Person

Can be customized based on dietary requirements

Optional

Passiflora, Costa Rican sweet wine \$45



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In-Villa Dining



Breakfast

AMERICAN BREAKFAST [D G] \$15

Two eggs any style, hash brown, cream cheese.
Choice of bacon or sausage

COSTA RICAN BREAKFAST [D G] \$18

Traditional Gallo Pinto, two eggs any style, local cheese, beef stew, fried sweet plantain, corn tortilla

MORNING BAKERY [D G V] \$12

Selection of pastries, croissant, pain au chocolat, banana bread, homemade fruit jam, butter

EGGS ANY STYLE [V] \$16

Creole tomato sauce, crispy potato, chimichurri
Choice of toast or corn tortilla
Vegan options available: Tofu scramble | Mushroom | Soy sausage

GAIO OMELETTE [G] \$18

Whole egg or egg white omelette, roasted tomato, arugula & prosciutto salad, ciabatta, bell pepper chilli jam

BREAKFAST BURRITO [D G] \$16

Flour tortilla, scrambled egg, ham, Mozzarella, ripe plantain, sour cream

MORNING BAGEL [D G] \$16

Smoked salmon, cream cheese, avocado, cucumber, red onion, roasted potato, chimichurri

WAFFLES OR PANCAKES [D G V] \$15

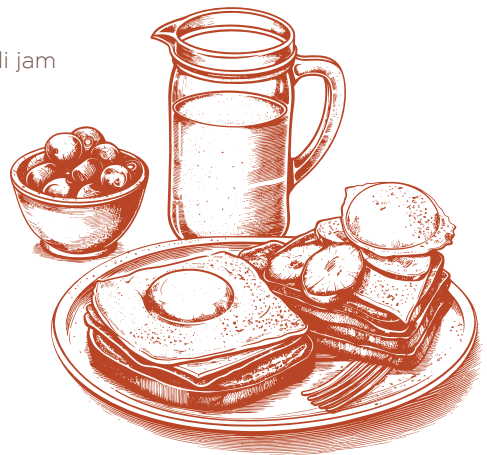
Butter, maple syrup, strawberry compote, powdered sugar

FRUIT PLATE [V] \$12

Variety of seasonal, sliced fruits
Choice of homemade granola [G N]
or plain yogurt [D]

VANILLA OVERNIGHT OATS [G N VG] \$12

Almond milk, vanilla protein, peanut butter, banana, toasted almonds



Allergy indicators:

Contains [D] dairy [G] gluten [N] nuts [SF] shellfish [V] vegetarian [VG] vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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Appetizers & Salads

GUACAMOLE [G VG] \$14

Tortilla chips, pico de gallo, jalapeño

CHICKEN SOUP \$16

Homemade chicken broth, shredded chicken breast, rice, vegetable

PANZANELLA SALAD [D G V] \$16

Tomato, garlic focaccia crouton, cucumber, Mozzarella, red onion, basil, balsamic reduction
Add protein: Chicken Breast \$10 | Shrimp \$15

CAPRESE SALAD [D N V] \$14

Tomato, fresh Mozzarella, pesto
Add protein: Chicken Breast \$10 | Shrimp \$15

QUINOA GREEN SALAD [N VG] \$16

Mixed greens, cherry tomato, fennel, avocado, radish, chayote, pumpkin seed, citrus dressing
Add protein: Chicken Breast \$10 | Shrimp \$15



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Sandwiches & Burgers

CAJUN MAHI-MAHI WRAP [G] \$25

Chipotle flour tortilla, mixed cabbage, pico de gallo, avocado, tartar sauce, sweet potato fries

FOCACCIA SANDWICH [D G N] \$24

Pistachio mortadella, tomato, Ricotta, arugula, pesto, sweet potato fries

CLUB SANDWICH [D G] \$24

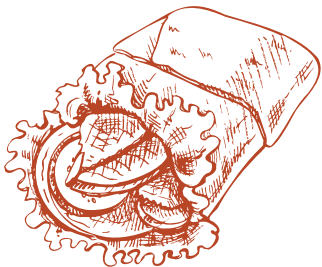
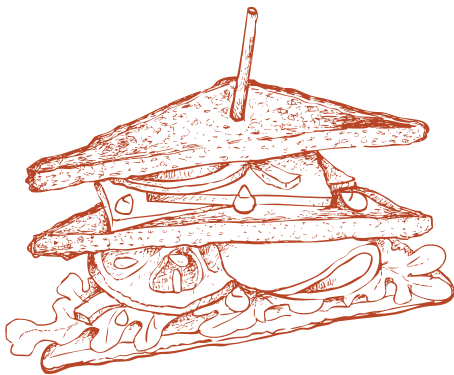
Grilled chicken breast, fried egg, bacon, tomato, lettuce, Dijon aioli
Choice of potato wedges or green salad

GAIO BURGER - 6 oz [D G] \$28

Emmental cheese, caramelized onion, bacon, Dijon aioli, sun-dried tomato bun, potato wedges

VEGGIE BURGER [D G N V] \$26

Mushroom, cashew patty, dried tomato jam, pickles, arugula, avocado, ciabatta, green salad



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Pizzas

Gluten-free dough and vegan cheese available

MARGHERITA [D G N V] \$18

Tomato, Mozzarella, pesto

PEPPERONI [D G] \$20

Tomato, Mozzarella, pepperoni, spicy honey

ANTIPASTI [G N V] \$20

Roasted & grilled vegetables, marinated olives, pesto

ALIO E GAMBERI [D G] \$24

Shrimp, garlic, pepperoncini, parsley



Grill & Sides

All dishes come with our homemade

Gremolata sauce
Parsley, garlic, lemon zest

HERB CHICKEN BREAST \$26

ROASTED CATCH OF THE DAY \$28

SHRIMP, LEMON & BUTTER \$28

CAJUN MAHI-MAHI \$30

GRILLED RIB EYE \$38

SIDES

Asparagus [VG]	\$12
Roasted Rosemary Potatoes [VG]	\$12
Green Salad [VG]	\$8
Roasted Vegetable [VG]	\$10
French Fries	\$10
White Rice [VG]	\$5

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Breakfast

6:30AM - 10:30AM

AMERICAN BREAKFAST [D G] \$12

Scrambled egg, two pancakes
Choice of bacon or sausage

OMELETTE [G] \$12

Cheese Omelette, hashbrown, watermelon

WAFFLES OR PANCAKES (2 pcs) [D G] \$12

Butter, maple syrup, strawberry compote, powdered sugar

PB & J [D G N] \$8

Two bread slices, wild berry jam, peanut butter, strawberry

FRUIT PLATE [V] \$12

Variety of seasonal, sliced fruits
Choice of homemade granola [G N] or plain yogurt [D]



Lunch & Dinner

11:00AM - 10:00PM

MACARONI BOWL [D G V] \$10

Macaroni pasta, cheddar sauce

MINIPIZZA [D G V] \$10

Homemade pizza dough, tomato sauce,
Mozzarella

CHICKEN FINGERS [G] \$12

Carrot sticks, honey mustard sauce

PAN-SEARED FISH FILET \$12

Sautéed baby potatoes, green salad

CHEESEBURGER [D G] \$12

Mini burger bun, beef patty, cheese,
ketchup, mayonnaise, French fries

MEATBALLS \$12

Tomato sauce, broccoli, white rice



Allergy indicators:

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Dessert

PEACH TART [D G N] \$10

Flaky golden pastry filled with ripe peach, vanilla ice cream, lemon zest

ICE CREAM SANDWICH [D G] \$7

Strawberry ice cream, vanilla cookie dipped in chocolate

BLUEBERRY ROTOLO [D G] \$10

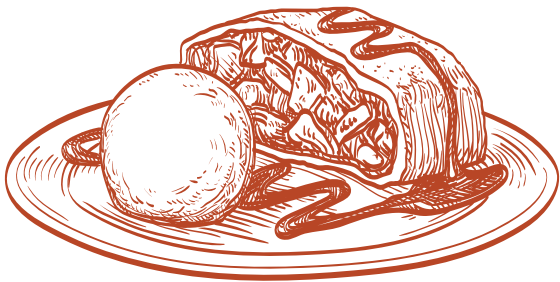
Sponge cake roll, vanilla pastry cream, mint

ICE CREAM [D] OR SORBET [VG] (8 oz) \$7

Vanilla, chocolate, caramel, mango, coconut

THE “PICK-ME-UP” TIRAMISÙ [D G V] \$12

Layers of espresso-soaked ladyfingers, mascarpone cream, cocoa powder



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Overnight

BREAKFAST BURRITO [D G] \$16

Flour tortilla, scrambled egg, ham, Mozzarella, ripe plantain, sour cream

QUINOA GREEN SALAD [N VG] \$16

Mixed greens, cherry tomato, fennel, avocado, radish, chayote, pumpkin seed, citrus dressing
Add protein: Chicken Breast \$10 | Shrimp \$15

FRUIT PLATE [V] \$12

Variety of seasonal, sliced fruits
Choice of homemade granola [N]
or plain yogurt [D]

CAJUN MAHI-MAHI WRAP [G] \$25

Chipotle flour tortilla, mixed cabbage, pico de gallo, avocado, tartar sauce, sweet potato fries

CLUB SANDWICH [D G] \$24

Grilled chicken breast, fried egg, bacon, tomato, lettuce, Dijon aioli
Choice of potato wedges or green salad

GAIO BURGER - 6 oz [D G] \$28

Emmental cheese, caramelized onion, bacon, Dijon aioli, sun-dried tomato bun, potato wedges

VEGGIE BURGER [D G N V] \$26

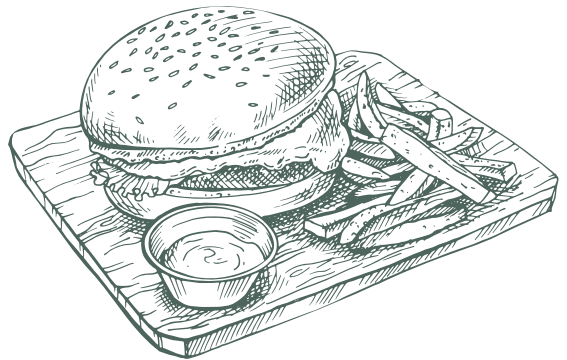
Mushroom, cashew patty, dried tomato jam, pickles, arugula, avocado, ciabatta, green salad

LINGUINE AGLIO E OLIO [G V] \$20

Roasted cherry tomato, garlic, olive oil, basil
Add protein: Chicken Breast \$10 | Shrimp \$15

MARGHERITA [D G N V] \$18

Tomato, Mozzarella, pesto



Allergy indicators:

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Coffee

CAPPUCCINO [D] \$5

LATTE [D] \$5

BLACK COFFEE (pitcher) \$10

Choice of whole milk, 2%, soy, almond, coconut



Other

NATURAL JUICES \$7

Orange, Pineapple, Mango, Strawberry,
Passion fruit, Grapefruit

SODAS \$6

Coca Cola / Light / Zero, Sprite, Fresca,
Ginger Ale, Club Soda, Tonic Water

SODAS FEVER TREE \$8

Indian Tonic, Tonic Refreshingly Light,
Mediterranean Tonic, Ginger Beer,
Pink Grapefruit Soda

WATER

STILL WATER 750 ml

San Benedetto \$10
Rainforest, Costa Rica \$12

SPARKLING WATER 750 ml

San Benedetto \$10
San Pellegrino \$12



Wines

	PER GLASS	PER BOTTLE
SPARKLING & CHAMPAGNE		
Gemma di Luna, Italy	\$13	\$65
Raventos, Blanc de Blancs, Spain		\$80
Ayala Brut Majeur, France		\$135
Ayala Rosé Majeur, France		\$155
Veuve Clicquot, France		\$195
French Bloom 0% Alcohol Le Blanc, Chardonnay, France		\$115
WHITE		
Le Petit Connetable, Sauvignon Blanc, France	\$13	\$65
Banfi La Pettegola, Vermentino, Italy	\$14	\$70
Terrazas Reserva, Chardonnay, Argentina	\$14	\$70
As Laxas, Albariño, Spain	\$14	\$70
Château Ste. Michelle, Riesling, USA		\$80
Domaine de la Motte, Chablis VI, France		\$90
ROSÉ		
Château Minuty, France	\$14	\$70
Gerard Bertrand, France		\$85
Whispering Angel, France		\$90
RED		
Jaboulet Parallele 45, Syrah, France	\$13	\$65
Drouhin Beaujolais Village, Gamay, France	\$14	\$65
Cloudline, Pinot Noir, USA	\$15	\$75
Rutini Trumpeter, Malbec, Argentina	\$15	\$75
Substance CS, Cabernet Sauvignon, USA		\$90
Protos Crianza, Tempranillo, Spain		\$105



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PAPAGAYO

