ENSALADAS Y CARPACCIO
SALADS AND CARPACCIO

Ensalada con Pollo a la Parrilla $16
Lechuga, espinaca, albahaca, aguacate, maíz, queso cheddar, aderezo de yogurt con eneldo, papa crujiente con salsa barbacoa.

Grilled Chicken Salad $16
Romaine lettuce, spinach, basil, avocado, corn, cheddar cheese, tomato, yogurt and dill dressing and crispy potatoes, with BBQ sauce.

Ensalada César (Regular o con Pollo Parrilla) $13
Lechuga romana, aderezo César, queso parmesano, tocineta crujiente.

Caesar Salad (Regular or with Grilled Chicken) $13
Romaine lettuce, Caesar dressing, parmesan cheese, crispy bacon.

Ensalada Caprese $13
Tomate, queso mozzarella fresca, albahaca, pesto.

Caprese Salad $13
Tomato, fresh mozzarella cheese, basil, pesto.

Ensalada de Arúgula y Salmón $15
Queso parmesano, cebolla morada, tomate, alcaparras, vinagreta de aceite extra virgen y limón, pan de ajo y romero.

Arugula and Salmon Salad $15
Parmesan cheese, red onion, tomato, capers, extra virgin olive oil and lemon vinaigrette, garlic and rosemary bread.

Ensalada Santorini $12
Queso feta, pepino, tomate, aceituna, cebolla morada, orégano, limón, aceite de oliva.

Santorini Salad $12
Feta cheese, cucumber, tomato, olives, red onion, oregano, lemon, olive oil.

Carpaccio de Lomito $15
Servido con vinagreta de aceite oliva, limón, mostaza Dijon, acompañado con arúgula, queso parmesano con alcaparra, pan de ajo.

Beef Carpaccio $15
Served with olive oil vinaigrette, lemon, and Dijon mustard, accompanied with arugula, parmesan cheese with capers, and garlic bread.

Carpaccio de Tomate $7
Aceite de oliva, limón, alcaparras, albahaca fresca, pan de ajo, queso parmesano.

Tomato Carpaccio $7
Olive oil, lemon, capers, fresh basil, garlic bread, parmesan cheese.

10% de servicio no incluido /
10% service not included

LOS LAGOS
HOTEL SPA & RESORT

CEVICHES Y TARTAR
CEVICHES AND TARTARS

Ceviche del Chef $13
Tilapia, camarón, pejibaye, palmito, aguacate, servido con chips de plátano verde.

Chef´s Ceviche $13
Tilapia, shrimp, pejibaye, heart of palm and avocado, served with green plantain chips.

Cóctel Pirata $18
Preparado con camarones, calamar, pulpo, cebolla morada, culantro, limón y maracuyá, servido con chips de plátano verde.

Pirate Cocktail $18
Made with shrimp, squid, octopus, red onion, coriander, lemon, and passion fruit, served with green plantain chips.

Ceviche de Atún con Aguacate $13
Preparado con jugo de limón, cebolla morada, culantro, sésamo, salsa de soya, acompañado con salsa de tomate con jengibre y chips de plátano.

Tuna Ceviche with Avocado $13
Prepared with lime juice, red onion, coriander, sesame seeds, and soy sauce, accompanied with ginger, tomato sauce and plantain chips.

Tartar de Salmón $14
Marinado con salsa chili sweet, limón y soya con ajonjolí, servido con aguacate, berro, cebolla morada y papa crujiente.

Salmon Tartar $14
Marinated with chili sweet sauce, lemon, and soy sauce with sesame seeds, served with avocado, watercress, red onion, and crispy potato.

Tartar de Atún $13
Marinado con salsa chili sweet y soya con ajonjolí, limón y alga wakame, servido con aguacate, berros, cebolla morada y papa crujiente.

Tuna Tartar $13
Marinated with chili sweet sauce and soy sauce with sesame seeds, lemon and wakame seaweed, served with avocado, watercrees, red onion, and crispy potatoes.

Mamaditas $13
Mejillones preparados al momento con limón, culantro, cebolla morada, acompañado de chips de plátanos verdes.

Fresh Mussel Ceviche $13
Preparated at the moment with lemon, coriander, onion, accompanied with green plantain chips.

LOS LAGOS
HOTEL SPA & RESORT

10% de servicio no incluido /
10% service not included

ENTRADAS CALIENTES
HOT STARTERS

Tostadas con Champiñones $9

Tostadas, champiñones salteados con tocineta y cebolla, salsa blanca al vino y queso parmesano.

Mushroom Toast $9

Toast, sauteed mushrooms with bacon and onion, white wine sauce, and parmesan cheese.

Crema de Tomate Los Lagos $8

Servida con jamón serrano, albahaca fresca, queso parmesano y un toque de vino blanco, acompañada con pan de ajo.

Los Lagos Tomato Cream $8

Served with serrano ham, fresh basil, parmesan cheese, and a touch of white wine, accompanied with garlic bread.

Calamares Fritos $8

Servidos con salsa de albahaca, roseados con salsa agridulce de soya.

Fried Calamari.....$8

Served with basil sauce and drizzled with sweet and sour soy sauce.

Sopa de Mariscos $12

Calamar, pulpo, camarón, mejillón, crema, culantro, licor de anís.

Seafood Soup $12

Calamari, octopus, shrimp, mussels, cream, coriander, anise liqueur.

10% de servicio no incluido /
10% service not included

LOS LAGOS
HOTEL SPA & RESORT

CORTES DE RES / BEEF CUTS

(ACOMPAÑADOS CON PURÉ DE PAPA Y VEGETALES)
(SERVED WITH MASHED POTATOES AND VEGETABLES)

Lomito Portobello (250g) $25

Servido sobre una cama de portobello y champiñones, con salsa de trufa y un toque de pimienta.

Portobello Tenderloin (250g) $25

Served on a bed of portobello and mushrooms, with trufle sauce and a touch of pepper.

Lomito Gorgonzola (250g) $24

Con salsa de queso gorgonzola y vino blanco.

Gorgonzola Tenderloin (250g) $24

With gorgonzola cheese sauce and withe wine.

Punta de Solomo a la Parrilla (350g) $23

Asada con sal marina.

Grilled top Sirloin (350g Angus Choice) $23

Grilled with sea salt.

New York Steak (350g Angus Choice) $29

Asada con sal marina.

New York Steak (350g Angus Choice) $29

Grilled with sea salt.

Lomo con Salsa Jalapeña (300g) $17

Servido con salsa picante al estilo de la casa.

Steak with Jalapeño Sauce (300g) $17

Served with house style spicy sauce.

Fajitas de Lomo (200g) $17

Servidas con tortillas, guacamole, jalapeño, arroz y frijoles.

Steak Fajitas (200g) $17

Served with tortillas, guacamole, jalapeño, rice and beans.

LOS LAGOS
HOTEL SPA & RESORT

10% de servicio no incluido /
10% service not included

PLATOS CON POLLO
CHICKEN DISHES

(ACOMPAÑADOS CON PURÉ DE PAPA Y VEGETALES)
(SERVED WITH MASHED POTATOES AND VEGETABLES)

Filet de Pollo al Chef $15

Relleno con queso crema, tomillo y surimi, acompañado de salsa de aguacate.

Chefs Chicken Filet $15

Stuffed with cream cheese, thyme, and surimi, accompanied with avocado sauce.

Filet de Pollo con Salsa de Hongos..... $14

Salsa de hongos salteada con tocineta y vino blanco.

Chicken Fillet with Mushrooms Sauce..... $14

Mushroom sauce sauteed with bacon and white wine.

Sartén de Pollo y Camarones..... $22

Filet de pollo a la parrilla, camarones al ajillo, tomate a la parrilla con queso y pesto.

Chicken and Shrimp Skillet..... $22

Grilled chicken fillet, garlic shrimp, and grilled tomato with cheese and pesto.

Fajitas de Pollo..... $17

Servidas con tortillas, guacamole, jalapeño, arroz y frijoles.

Chicken Fajitas..... $17

Served with tortillas, guacamole, jalapeño, rice and beans.

10% de servicio no incluido /
10% service not included

LOS LAGOS
HOTEL SPA & RESORT

PESCADO Y MARISCOS
FISH ANS SEAFOOD

(ACOMPAÑADOS DE ARROZ CON MAÍZ, CHILES MORRONES, PESTO Y VEGETALES)
(SERVED WITH RICE WITH CORN, BELL PEPPERS, PESTO AND VEGETABLES)

Atún a la Parrilla.....$18
Con salsa agridulce ligeramente picante.

Grilled Tuna.....$18
With slightly spicy sweet sour sauce.

Dorado en Curry Rojo.....$15
Cocido ligeramente con curry rojo, tomate, chile dulce, cebolla, culantro, albahaca y leche de coco.

Red Curry Maji-Maji.....$15
Slow cooked with red curry, tomato, sweet pepper, onion, coriander, basil, and coconut milk.

Salmón a la Parrilla.....$23
Con salsa agridulce de soya, camarones y cebollino fresco.

Grilled Salmon.....$23
With sweet and sour soy sauce, shrimp, and fresh chives.

Tilapia al Aguacate.....$14
Horneado con salsa de aguacate, y queso mozzarella.

Avocado Tilapia $14
Baked with avocado sauce and mozzarella cheese.

Corvina Fiesta Marina.....$24
Con salsa de mariscos, crema, tomate, vino blanco, albahaca, ajo, perejil y anís.

Fiesta Marina Corvina.....$24
With seafood sauce, cream, tomato, white wine, basil, garlic, parsley, and anise.

LOS LAGOS
HOTEL SPA & RESORT

10% de servicio no incluido /
10% service not included

PASTA Y RISOTTO
PASTA AND RISOTTO

Penne a la Checa.....$9
Trocitos de tomate salteados con ajo, cebolla, albahaca, aceite de oliva y trocitos de mozzarella fresca.

Czech Penne.....$9
Sauteed tomato bits with garlic, onion, basil, olive oil, and mozzarella bits.

Espagueti de la Casa.....$19
Salsa pomodoro, crema, brócoli, vino blanco, cebolla, pesto, albahaca, camarones y trocitos de queso mozzarella.

House Spaghetti.....$19
Pomodoro sauce, cream, broccoli, white wine, onion, pesto, basil, shrimp, and mozzarella bits.

Pad Thai .....**Pollo** $15 **Lomo** $18 **Camarón** $18
Salsa de tamarindo con soya, jengibre, ajo, aceite de ajonjolí, cebollinos, huevo, queso tofu y maní.

Pad Thai .....**Chicken** $15 **Grilled Steak** $18 **Shrimp** $18
Tamarind sauce, with soy sauce, ginger, garlic, sesame oil, chives, egg, tofu cheese and peanuts.

Risotto con Variedad de Hongos.....$17
Portobello, Porcini, champiñón, aceite de trufa, queso parmesano y vino blanco.

Risotto with Varied Mushroom.....$17
Portobello, Porcini, mushroom, truffe oil, parmesan cheese, and white wine.

Penne con Pulpo y Vieiras.....$23
Con salsa pomodoro al vino blanco, ajo asado y espárragos.

Penne with Octopus and Scallops.....$23
With pomodoro sauce, and white wine, roasted garlic and asparagus.

Fetuccini con Camarones.....$14
Salsa blanca, albahaca y trocitos de zanahoria, perejil, ajo, vino blanco.

Shrimp Fettuccini.....$14
White sauce, basil, carrot bits, parsley, garlic, white wine.

10% de servicio no incluido /
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LOS LAGOS
HOTEL SPA & RESORT

PASTA Y RISOTTO
PASTA AND RISOTTO

Espagueti Pomodoro.....$9

Con albahaca fresca y queso parmesano.

Tomato Spaghetti.....$9

With fresh basil, and parmesan cheese.

Espagueti Pescador del Pacífico.....$14

Salsa de tomate, pulpo, calamares, almejas, mejillones y camarones.

Pacific Fishermans Spaghetti.....$14

Tomato sauce, octopus, squit, clams, mussels and shrimp.

Espagueti con Almejas.....$10

Salsa de almejas a la crema con vino blanco, ajo, perejil, tomillo y caldo de pescado.

Clam Spaghetti.....$10

Creamy clam sauce, with white wine, garlic, parsley, thyme, and fish broth.

Espagueti Fruto del Huerto.....$10

Salsa de tomate, vegetales variados.

Garden Harvest Spaghetti.....$10

Tomato sauce, assorted vegetables.

Penne al Salmón con Vodka $18

Salmón ahumado, ajo, perejil, crema vodka.

Salmon Penne with Vodka.....$18

Smoked salmon, garlic, parsley, cream, vodka.

LOS LAGOS
HOTEL SPA & RESORT

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PLATOS COSTARRICENSES
COSTA RICAN DISHES

Rice and Beans.....$13

Con muslo de pollo dorado con azúcar, leche de coco y especies.

Rice and Beans.....$13

Chicken thigh goldened in sugar coconut milk and spices.

Casado .....**Filet de Pollo** $10 **Lomo** $14 **Pescado** $13

Arroz, frijoles, picadillo del día, ensalada verde y plátano maduro frito.

Casado .....**Chicken Breast** $10 **Loin** $14 **Fish** $13

Rice, beans, daily hash, green salad and fried ripe plantain.

Arroz con Pollo $12

Papas fritas y ensalada.

Chicken Rice.....$12

With french fries and salad.

Arroz con Camarones $16

Papas fritas y ensalada.

Shrimp Rice.....$16

With french fries and salad.

Chifrijo $14

Arroz frijoles tiernos, chicharrón, pico de gallo, jalapeño, chips de tortilla.

Chifrijo.....$14

Rice, tender beans, pork belly, pico de gallo, jalapeño and tortilla chips.

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LOS LAGOS
HOTEL SPA & RESORT

ESPECIALIDADES DE LA CASA
HOUSE SPECIALTIES

(ACOMPAÑAMIENTO DE HONGOS CON ESPINACA, TOMATE CHERRY Y PAPAS SALTEADAS CON HIERVAS)

(SERVED WITH MUSHOOM SPINACH, CHERRY TOMATO, AND HERB SAUTEED POTATOES)

Camarones Jumbo a la Parrilla $30
Con salsa asiática de la casa, mayonesa de ajo asado y especies.

Grilled Jumbo Shrimp..... $30
With house Asian sauce, roasted garlic mayonnaise and spices.

Tomahawk..... $52
Corte grande de res a la parrilla con chimichurri preparado con maracuyá.

Tomahawk..... $52
Large Grilled, steak with passion fruit, chimichurri.

Espagueti con Langosta $27
Preparado al estilo del chef.

Lobster Spaghetti..... $27
Prepared in the chef´s style.

Dorado a la Parrilla $17
Con salsa de queso pepper Jack.

Grilled Seabream..... $17
With pepper Jack cheese sauce.

PARA NIÑOS / KIDS MENÚ

Espagueti a la Boloñesa..... $9
Bolognese Spaghetti

Dedos de Pollo con Papas Fritas..... $9
Chicken Fingers with French Fries

Hamburguesa con Queso $14
Cheeseburger

Espagueti con Queso Cheddar..... $8
Spaghetti with Cheddar Cheese Sauce.

LOS LAGOS
HOTEL SPA & RESORT

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10% service not included