

# DINNER MENU



Papagayo  
beach club

## STARTERS

HUMMUS WITH BREAD USD 14,<sup>29</sup> XCG 25,-  
ROASTED HUMMUS WITH BREAD, OLIVE OIL, SALT, AND PEPPER

OCTOPUS SASHIMI USD 24,- XCG 42,-  
MARINATED WITH CITRUS ZEST, SALT, PEPPER, FENNEL

CLASSIC CAESAR USD 18,<sup>29</sup> XCG 32,-  
ROMAINE LETTUCE, PARMESAN CHEESE, ANCHOVIES AND CAESAR DRESSING

## PASTA

TRUFFLE TAGLIATELLE USD 25,<sup>71</sup> XCG 45,-  
WITH MUSHROOMS AND PARMESAN CHEESE

LINGUINE SEAFOOD MARINARA USD 26,<sup>86</sup> XCG 47,-  
WITH CHERRY TOMATOES, PARSLEY, AND GARLIC

## FISH

GRILLED SEABASS IN LEMON BUTTER USD 24,- XCG 42,-  
WITH SEASONAL VEGETABLES, RICE PILAF, CILANTRO, AND GARLIC BUTTER

## MEAT

ENTRECOTE A LA CAFÉ DE PARIS USD 31,<sup>43</sup> XCG 55,-  
WITH ROASTED POTATOES AND VEGETABLES

CHICKEN SUPREME USD 22,<sup>86</sup> XCG 40,-  
PAN-GRILLED FILET WITH A MANGO CHUTNEY SERVED WITH JASMINE RICE

HERB CRUSTED LAMB RACK USD 38,<sup>86</sup> XCG 68,-  
WITH A PORT WINE SAUCE, CARROTS, AND MASHED POTATOES

## DESSERT

VANILLA CHEESECAKE USD 14,<sup>29</sup> XCG 25,-  
CLASSIC CHEESECAKE WITH VANILLA TOPPING AND FRUIT

CARIBBEAN COCO PIE USD 13,<sup>14</sup> XCG 23,-  
HOMEMADE PIE WITH SHREDDED COCONUT

## WINE PAIRING

ASTORIA FASHION VICTIM PROSECCO

NAONIS PINOT GRIGIO

PETIRROJO SAUVIGNON BLANC

DELL' ORNELLAIA LE VOLTE

KIM CRAWFORD SAUVIGNON BLANC

BERNARDUS CHARDONNAY

VENTA LAS VAGAS TEMPRANILLO

EL PERRO VERDE VERDEJO

DELL' ORNELLAIA LE VOLTE

ESPRESSO MARTINI

LIMONCELLO