



SERVICES & MENU

Dining Experience

This package includes a welcome drink and an extra drink with amuse-bouches during the sunset followed by a three-course meal during the evening. Meal selection is required ahead of time. Each guest can choose one starter, one main course and one dessert from our menu. Drinks are sold separately from the package, including some exclusive wines, which can be selected directly from our cellar.

Additional Services:

- *Transportation: Rate based on the area.*
- *Live Music: Quote available upon request.*
- *Romantic Set-Up: Includes flowers and lighting. Quote available upon request.*

Rates

Sunset and Dining Experience Adults (per person)	\$150
Teenegers (per person)	\$115
Kids under 12 years old (per person)	\$50

- *Initial deposit is non-refundable*

Join us for a memorable experience from:
4:30 PM – 8:30 PM

Information and reservations:

www.castillodelilo.com
castillo.castillodelilo@gmail.com

Pre-booking required



MENU

STARTER

Trilogy of Sea Food

Enjoy a Tuna Tartare (avocado, mango, fresh tuna with sesame oil and ponzu sauce), a Shrimp Ceviche (fresh tomato, shrimp, cucumber, mango, and onion), and a Moscardini alla Luciana (moscardini octopus in a Sicilian sauce with capers, anchovies, kalamata olives and tomato sauce).

Scallop Duo

Creamy garlic-marinated scallop on sweet mashed potatoes, paired with a gratin scallop crowned with aromatic breadcrumbs.

Cozze Mediterranee

Steamed black mussels with our homemade tomato and garlic broth paired with homemade bread bruschetta.

Charcuterie Board

Selected Italian cheeses, and selected Italian hams with our homemade focaccia, organic jam and honey.

Beef Carpaccio

Delicately cured beef with aromatic herbs, served with a cheese fondue and drizzled with citronette sauce.

Vegetarian Trilogy

Enjoy a Vol-au-Vent (pastry basket with broccoli cream), a Caprese Sphere (Mediterranean tomato and fresh Bufala mozzarella), and a Squash Flan (cream of melted cheese and toasted almond crumble).



MAIN COURSE

Handmade Fettuccine with Seafood

Fresh fettuccine, clams, mussels, squid and shrimps in house-made tomato sauce.

Green Thai Curry Mahi-Mahi

Grilled Mahi-Mahi topped with a fragrant curry and coconut sauce, garnished with cherry tomatoes and chives, served with a side of roasted vegetables.

Pistachio-Crusted Tuna Steaks

Fresh tuna marinated in sesame oil and ponzu sauce, served over orange slices, coated in crispy pistachio, and topped with caramelized red onions.

Grilled Lobster

Succulent lobster marinated in a garlic and parsley butter.

Provenzale-Style Octopus

Grilled and marinated in garlic sauce, served on a bed of basil-infused mashed potatoes, topped with creamy burrata cheese and crunchy pistachio grains.

Filet Mignon with Mushroom Reduction

Beef medallion wrapped in smoked bacon and served with a creamy fresh mushroom sauce, accompanied by roasted vegetables.

Lamb Chops in Aromatic Herbs

Grilled Lamb Chops marinated in rosemary and thyme, served with grilled vegetables.

Eggplant Parmigiana

Crispy breaded eggplant topped with homemade tomato sauce, fresh mozzarella, and grated Parmesan cheese.



DESSERT

Scomposto Tiramisu

Featuring layers of rich mascarpone and espresso-soaked ladyfingers.

Passion Fruit Panna Cotta

Silky-smooth panna cotta infused with tropical passion fruit, topped with caramelized pineapple for a refreshing finish.

Crème Brûlée

Experience this rich custard dessert, adorned with a glassy layer of burnt sugar that shatters to reveal its silky interior

Chocolate Lava Cake

Warm, molten chocolate cake that erupts with rich cocoa, perfectly complemented by creamy vanilla ice cream.

Lemon Sorbet

A refreshing sorbet that offers a bright burst of citrus flavor, perfect for cleansing the palate.



KIDS MENU

- Chicken Fingers with French Fries.
- Pasta with Tomato Sauce or Bolognese Sauce
 - Pizza
- Dessert
Vanilla ice cream with strawberry



RED WINE

Barbaresco DOCG-Gaja-Italy	(2013)...\$700
<i>Dark red purple color, delicious palate of cherry, tobacco, woody hues and multiple spices.</i>	(2021)...\$650
Amarone della Valpolicella, Masi - Italy	\$210
<i>Soft hints of ripe cherries and plums, persistent bouquet of blackberries and prunes.</i>	
Barolo DOCG- Batasiolo Boscareto- Italy	\$190
<i>Scents of leather and ripe cherry, flavors of red roses, chocolate, and pepper.</i>	
Brunello di Montalcino - Banfi - Italy	\$145
<i>Intense ruby red, aroma of fresh red fruit and licorice. Consistent tannic texture</i>	
Chianti Colli Senesi ,Banfi Traversi - Italy	\$65
<i>Dry balanced, hint of pepper, cherry red fruit and plum.</i>	
Malbec, Andeluna Altitud - Argentina	\$80
<i>Deep violet, note of vanilla, flavor of red fruit and red flowers.</i>	
Cabernet Sauvignon, Post Mark Paso Roble – California	\$75
<i>Aroma of black plum, black berries and dark chocolate.</i>	
TPWC,The Red Blend,The Prisoner - California.	\$160
<i>A bold, smooth red blend with dark fruit and spice notes. Tones of vanilla and oak.</i>	
Bordeaux Saint-Émilion Grand Cru, Chateaux La Grâce	\$95
Dieu -France	
<i>Elegant fragrance of cassis and raspberry with rich red fruit flavors, velvety tannins.</i>	
Bourgogne Pinot Noir, Domaine de l'Évêché - France	\$65
<i>Aromas of fresh grass and strawberries. Interesting note of Jam and red flowers</i>	



WHITE WINE

Moscato d'Asti, Moscone (Sweet Fizz) - Italy <i>A sweet, sparkling Moscato d'Asti with floral and fruity notes.</i>	\$55
Prosecco, D.O.C Gemma di Luna Limited Edition - Italy <i>Good fizz, nose of white flowers, hint of citrus and pear.</i>	\$60
Pinot Grigio, Banfi Sant'Angelo - Italy <i>Mineral. Stone and mild honey on the tongue, lemon rind on the finish.</i>	\$60
Sauvignon Blanc, Sarrasine, Ardeche - France <i>Floral aroma intense citrus (grapefruit) and freshness sensation.</i>	\$65
Chardonnay, Château Vitallis, Mâcon-Vinzelles - France <i>Mediterranean fruit fresh bread and mineral notes.</i>	\$65
Gewürztraminer, Tramonti Marco Donati - Italy <i>Aromatic and floral with note of green apple and pear.</i>	\$70
Emeritus Halberg Ranch, White Pinot Noir - California <i>Excellent bouquet of brioche and cream. On the palate white peach and lemon curd.</i>	\$130
AOC Chablis, Domaine Hamelin Beauroy 1er Cru - France <i>Full-bodied, buttery, and smooth with hint of grass and lemon zest.</i>	\$110



OUR SELECTION OF ROSÉ WINE

Les Terraces d'Ardeche -France \$55
Fruity with hints of stone fruit and mineral notes.

Zinfandel Crane Lake, California Usa \$50
Sweet juicy on the palate strawberry and melon.


OUR SELECTION OF CHAMPAGNE

Champagne, Veuve Clicquot - France \$165
Fine and persistent perlage. Notes of white flower and vanilla.

Champagne, Dom Perignon - France \$600
Luxurious and complex with flavors of almond, citrus, and floral notes.

AOC Champagne, Grand Cru Les Marquises Brut - France \$150
Elegant and creamy with citrus and toasted brioche notes.

AOC Champagne, Grand Cru Les Marquises Brut Rose - \$155
France
Fruity and floral with delicate strawberry and raspberry notes.



Before your visit...

- For guests with food allergies or special dietary needs, please reach out to us by email for assistance.

- Our event venue is located in:
Puerto Potrero Pacific Heights Potrero
Beach, Guanacaste, Costa Rica

Also...

As part of the package, you'll enjoy a guided tour of the Klaus Museum and discover the captivating story of Castillo de Lilo.

