

DINING & BEYOND

Private dining experiences that capture the spirit of place.

Nekajui, a Ritz-Carlton Reserve | +506 4081-1221 Peninsula Papagayo,
End of the 253 National Route, Provincia de Guanacaste, Liberia, 50104, Costa Rica

NEKAJUI
A RITZ-CARLTON RESERVE
PENINSULA PAPAGAYO



WHERE NATURE MEETS INDULGENCE IN PERFECT HARMONY

Nekajui, a Ritz-Carlton Reserve nestled on an exclusive private peninsula in Costa Rica, "Peninsula Papagayo" offers a series of secluded dining experiences set within one of the world's rare dry forests, with stunning views of the pristine ocean. Each dining location on the peninsula is a luxurious haven, blending Costa Rica's natural beauty with world and local class gastronomy. The concept is designed for couples, families, or small groups seeking an unparalleled blend of privacy, adventure, and indulgence.

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EL NIDO

El Nido is a cozy and intimate terrace, designed to offer guests an exclusive and unforgettable experience. Perched above the forest canopy, it reveals sweeping views of the resort, the ocean, and the surrounding dry forest. This secluded corner of the Reserve exudes a warm, earthy ambiance, with soft lighting and natural wood accents, creating the feeling of being suspended in a serene, private retreat. Blending rustic charm with refined elegance, it provides an inviting setting for a truly singular dining experience.

CAPACITY 6

POOL CABANA

A peaceful escape by the pool, setting the stage for an unforgettable private dining experience. This serene retreat offers a refined yet relaxed ambiance, where the soothing sounds of water and gentle breezes enhance every moment.

CAPACITY 6



BEACH

A magical dining experience where the rhythm of the waves and the soft glow of candlelight create an atmosphere of pure enchantment. Set along the pristine shoreline, with the nearby grottos adding a touch of mystery, this intimate setting invites you to savor exquisite flavors while immersed in nature's beauty.

CAPACITY 6

CASITA

This indoor venue is inspired by the traditional Spanish-style houses of the region, evoking a sense of history and cultural authenticity. The ceiling, crafted from wood with exposed beams, complements handcrafted wood furniture, clay tiles, local artwork, and artisanal décor, creating a warm, earthy, and inviting atmosphere. Perfect for private dinners, Casita offers guests a unique opportunity to immerse themselves in the charm and character of a bygone era while enjoying a highly personalized and memorable dining experience.

CAPACITY 6

SAMPLE MENUS

Menus may be thoughtfully tailored to accommodate guests' allergies and personal preferences.

COSTA RICAN CUISINE

AMOUSE

Fresh Scallop

Passion Fruit, Culantro Coyote Oil

FIRST COURSE

Prawns

Roasted Garlic Butter, Lemongrass, Mandarin Lime

SECOND COURSE

Pork Belly Enyucado

Citrus Escabeche, Pejibaye Jam

THIRD COURSE

Corvina Zarandeado

Lemongrass, Plantain Hashbrown

FOURTH COURSE

Bone-in Short Rib

White Beans, Charred Onion, Demi-Glace

DESSERT

Pujagua Corn Cake

Passion Fruit, Tapa X, Dulce Ice Cream

CUISINE #2

AMUSE

Wagyu Tartare

Crispy Pujagua Corn Polenta, Quail Egg

FIRST COURSE

Local Scallop

Tarragon & Culantro Coyote Crèmeux, Celery, Mint, Hibiscus Powder

SECOND COURSE

Carabinero Ravioli

Pecorino, Pejibaye

THIRD COURSE

Seared Wagyu Tenderloin

Popped Grains, Celery, Local Potato Milhoja, Jus

DESSERT

Chocolate Tofu Mousse

Chocolate Crumble, Cas Air, Passion Fruit Sorbet

VEGAN

AMUSE

Gazpacho Verde

Cucumber, Avocado

FIRST COURSE

Heart of Palm

Tarragon & Culantro Coyote Sauce, Celery, Mint, Hibiscus Powder

SECOND COURSE

Grilled Cauliflower

Guajillo-Garlic Oil, Corn & Potato "Risotto", Pecorino, Pejibaye

THIRD COURSE

Butternut Squash

Popped Grains, Chickpeas, Coconut

DESSERT

Chocolate Tofu Mousse

Chocolate Crumble, Cas Air, Passion Fruit Sorbet

INTERNATIONAL CUISINE

AMUSE

Diver Scallop

Citrus, Jicama, Leek Ash

FIRST COURSE

Sweet Prawn

Saffron Aioli, Charred Leek

SECOND COURSE

Carpaccio

Wagyu Fillet, Truffle-Ponzu Aioli

THIRD COURSE

Corvina Meunière

Pickles, Brown Butter, Fingerling Chip

FOURTH COURSE

72-Hour Coffee-Rubbed Braised Short Rib

Pommes Mille Fuille, Marcona Almond Romesco

DESSERT

Chef's Choice

INTERNATIONAL CUISINE

AMUSE

Diver Scallop

Black Garlic

FIRST COURSE

Risotto

Confit Artichoke, Pecorino

SECOND COURSE

Grouper

Lentils, Vierge Sauce

THIRD COURSE

Wagyu Filet

Whipped Yukon, Jus, Wild Mushrooms

DESSERT

Chef's Choice

V | VEGETARIAN VG | VEGAN GF | GLUTEN FREE

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For more information please contact:
Nekajui.PersonalExperts@ritzcarlton.com.

Our menu includes locally sourced ingredients and certified sustainable items. If you have any food allergies, intolerances, or celiac disease, please inform the staff. All prices are in US dollars and are subject to 13% sales tax and 10% service charge.

Request information regarding our additional service: Flowers, Photo sessions or Live music.

Booking policy

Locations are subject to availability. Confirmation and menu selection is required 72 hours in advanced to guarantee the experience.

Cancellation policy

Full refund, reservations must be cancelled 48 hours in advance. Cancellations requested from 47 to 24 hours prior to reservation will receive a 50% refund. Cancellations 24 hours or less in advance of a reservation, a fee of 100% of total private dining charges is required.

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