

BREAKFAST

6:30AM – 11AM

TABLE SET

House-made Jam, Cream Cheese, Soft Whipped Butter, Whipped Vanilla Crème Fraiche

TRAY TO TABLE

Bread Tray / Rotating Daily Bread Offerings *V*

Parfaits: Yogurt / Vanilla, Seasonal Fruit, House-made Granola, Mint *V GF*

Coconut Chia Seed “Parfait” / Berries, Goji Granola, Chia *VG GF*

Tropical Fruit Platter / Seasonal Variety, Local Honeycomb *V GF*

Cheese & Charcuterie / Assorted Local and Imported Cheeses, Meats *GF*

REFRESHED

Old Fashioned Oatmeal

Seasonal Fruit *VG GF*

Fresh Fruit Plate

House-made Granola, Honeycomb

Avocado Toast

House-made Multigrain Sourdough, Aleppo Butter, Avocado, Pickled Red Onion *VG*

Add: Egg Any Style \$8, Bacon \$8, Iberico Ham \$10, Smoked Salmon \$12

House-Smoked Salmon

Cream Cheese, Dill, Red Onion, House-made Bagel

Shakshuka

Roasted Tomato Stew, Cumin, Paprika, Poached Eggs, Corn Tortilla

ENERGIZED

Cage-Free Eggs served with your choice of Hashbrowns, Breakfast Potatoes or Roasted Vine Cherry Tomatoes

Two Eggs Any Style

Choice of: Fried, Scramble, Boiled, Poached *V GF*

Omelet

Egg Whites or Whole Eggs, Choice of Fillings: Ham, Bacon, Smoked Salmon, Turrialba Cheese, Cheddar Cheese, Mushroom, Onion, Asparagus, Tomato, Bell Pepper, Jalapeño, Spinach *GF*

Crab Omelet

Boursin Cheese, Fine Herbs *GF*

V Vegetarian *VG* Vegan *GF* Gluten-Free *N* Contains Nuts

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 .

INDULGENT *Gluten Free Options Available*

Nekajui Pancakes

Powder Sugar, Maple Syrup

Choice of: Tropical Fruit, Blueberry, Banana, Pecans or Chocolate Chips

Home-made Brioche French Toast

Guava Syrup, Vanilla, Berries *V*

Breakfast Sandwich

Bacon, Sharp Cheddar Cheese, Egg Any Style, House-made English Muffin

Steak & Eggs

Skirt Steak, 2 Eggs Any Style, Classic Hollandaise, Red Chemitá Sauce, Hashbrowns

Eggs Benedict

Classic Hollandaise Sauce, Choice of Canadian Bacon or House-Smoked Salmon

ADVENTUROUS *Gluten Free Options Available*

Costa Rican Gallo Pinto

2 Eggs Any Style, Queso Frito, Plantains, Avocado, Crema, House-made Corn Tortillas *V GF*

Huevos Rancheros

Corn Tortilla, Charred Salsa Roja, Sunny Side Egg, Avocado, Crema, Queso Fresco, Cilantro *V GF*

Truffle Revuelto

Soft Scrambled Eggs, Truffle Dressing, Chives, House-made Sourdough Toast *V*

SIDES

2 Eggs Any Style *GF*

Local Bacon *GF*

Chicken Sausage *GF*

Iberico Ham *GF*

House Made Smoked Salmon *GF*

Avocado *VG GF*

Breakfast Potatoes *VG GF*

Iberico Ham *GF*

Hashbrown *V GF*

Assorted Berries *VG GF*

Seasonal Fruit *VG GF*

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BEVERAGES

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CLASSIC COCKTAILS

Bellini

Sparkling Wine, Peach Puree

Bloody Mary

Vodka, Tomato Juice, Tabasco, Black Pepper, Salt

Mimosa

Champagne, Orange Juice

Paloma Spritz

Tequila, Grapefruit Juice, Soda, Sparkling Wine

SIGNATURE JUICES

Amanecer

Pressed Carrot, Pressed Orange, Turmeric, Piperine, Ginger, Wild Costa Rican Honey

Revitalise

Pressed Pineapple or Guava, Cacao, Lions Mane Mushroom, Chili, Sea Salt, Wild Costa Rican Honey

Power Green

Spirulina, Moringa, Power Green Blend, Lemon, Celery, Fresh Fennel, Apples

Cold Brew Coffee

House-Roasted Micro-lot Costa Rican Coffee on Rotation from Café Rincón

Agua Botánica

Distilled Seasonal Fresh Costa Rican Herbs, Spring water

SMOOTHIES

Monteverde

Spinach, Kale, Celery, Cucumber, Pineapple, Ginger, Lemon *VG GF*

Corcovado

Mango, Strawberry, Banana, Avocado, Spinach *VG GF*

Bijagua

Banana, Peanut Butter, Date, Local Cacao *VG GF N*

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SPARKLING / CHAMPAGNE

Catena Nature, NV

Mendoza, Argentina

Billecart-Salmon, Brut Reserve

Champagne, France

Ruinart Blanc de Blancs

Champagne, France

Laurent Perrier, Rose

Champagne, France

TEA

Citrus Mint Tea

Jasmine Green Tea

English Breakfast

White Ginger Pear

COFFEE

Espresso

Double Espresso

Café Latte

Cappuccino

Mocha

Americano

Flat White

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Nekajui, a Ritz-Carlton Reserve | +506 4081-1221
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