

A place to relax, drink, eat, and connect, Niri Beach Club pairs the soul and cuisine of the Iberian peninsula with the raw beauty of the Pochote Bay. Here, guests descend into a serene natural setting that invites an unwinding from the everyday.



NEKAJUI, A RITZ-CARLTON RESERVE | +506 4081-1221
PENINSULA PAPAGAYO, END OF THE 253 NATIONAL ROUTE,
PROVINCIA DE GUANACASTE, LIBERIA, 50104, COSTA RICA

Dinner

5:30PM - 10PM

TAPAS

PAN CON TOMATE

TOASTED BREAD, GARLIC, CATALAN TOMATOES, OLIVE OIL **VG**

JAMON IBERICO

SLICED TABLESIDE, 100% 5J ACORN FED **GF**

TORTILLA DE PATATA

SAFFRON AIOLI **V GF**

STEAK TARTAR

BRIOCHE, EGG YOLK

PATATAS BRAVAS

CRISPY SPANISH POTATOES, ALMOND ROMESCO, AIOLI **V GF N**

GRILLED SCALLOPS

CHORIZO VINAIGRETTE, MANCHEGO FOAM, MADEIRA BEURRE BLANC **GF**

CROQUETTES

CHOICE OF JAMON OR MANCHEGO, PAPRIKA AIOLI

CAULIFLOWER

WOOD ROASTED CAULIFLOWER, ESCABECHE, HAZELNUT, PICKLED ONION, CASHEW PISTOU **V GF N**

SALADS

WATERCRESS SALAD

LOCAL GREENS, MANCHEGO CHEESE, FENNEL, ORANGE, CITRUS VINAIGRETTE **V GF**

KALE & CHARRED BROCCOLI

MANCHEGO, PICKLED TOMATO, OLIVE OIL CROUTONS **V**

OCTOPUS SALAD

CHARRED GRILLED OCTOPUS, RED ONION, PEPPER ESCABECHE **GF**

ENTRÉES

GRILLED WHOLE FISH

CHARCOAL GRILLED DAILY CATCH, BATATAS AO MURRO, GREEN BEANS, PICKLED MUSTARD SEEDS SAUCE **GF**

PIRI PIRI HALF CHICKEN

OVEN ROASTED, SAUTÉED MUSTARD GREENS, ONION SAUCE, HOUSE-MADE POTATO CHIPS **GF**

SEAFOOD PAELLA, SHARED FOR 2

LOCAL SEASONAL SEAFOOD, IBERICO SOFRITO, SEASONAL MUSHROOMS, BOMBA RICE, AIOLI **GF**

BRAISED PORK BELLY

HOUSE-MADE POTATO CHIPS, PICKLED RADISH, HERB SAUCE **GF**

CHULETA DE RES

BONE-IN RIBEYE, CHIMICHURRI **GF**

ABOBORA

ROASTED PUMPKIN, COCONUT ESCABECHE, TOASTED ALMONDS, MANCHEGO, AGAVE, WATERCRESS **V GF N**

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.

SIDES

ASPARAGUS

CHARCOAL GRILLED, GRIBICHE SAUCE **V GF**

CHARRED GRILLED EGGPLANT

RED PEPPER CHIMICHURRI **VG GF**

PIPER GORRIAK

MARCONA ALMOND GREMOLATTA **VG GF N**

CONFIT WILD MUSHROOMS

CHARRED ONION, MADEIRA REDUCTION, FINE HERBS **VG GF**

COCAS

CAN BE PREPARED GF UPON REQUEST

COCA CATALAN

ROASTED RED PEPPER, HEIRLOOM TOMATO, ARTICHOKE, CARAMELIZED ONION, ARUGULA **VG**

COCA DE LA MANCHA

MANCHEGO, WILD MUSHROOMS, PISTOU, DATES, BABY BASIL & SPINACH SALAD **V N**

JAMON IBERICO

GRILLED PEACH, BLUE CHEESE, FIGS, HONEY DRIZZLE

DESSERT

COUVERT FOR 2

ARTISAN CHEESE, QUINCE, GRAPES, WALNUTS, PICOS **V**

PASTÉIS DE NATA

LAYERS OF FLAKY DOUGH, NATA CREAM + PEACH SORBET **V**

CANDIED CROISSANT

CATALAN CREAM, VANILLA ICE CREAM, SEASONAL FRUIT **V**

70% CHOCOLATE COULANT

VANILLA ICE CREAM, TAPA DULCE **V**

TRILOGY OF ICE CREAM

HOUSE SELECTION OF ICE CREAM & SORBETS **V GF N**



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