Hilton Garden Inn™
San José Airport City Mall

THE garden GRILLE & BAR by



STARTERS



Costa Rican Ceviche

COSTA RICAN CEVICHE ¢7,750

Traditional Costa Rican-style ceviche marinated in fresh lime juice, mixed with cilantro, julienned sweet chili, and onion, served with crispy assorted chips.

SMOKED SALMON CARPACCIO ¢11,195

Thin slices of smoked salmon accompanied by fresh mushrooms, crispy spring onions, radishes and other fresh ingredients. Finished with a passion fruit and lemonade dressing.

ARTICHOKE AND SPINACH DIP ¢7,625

Creamy cheese dip blend with artichokes and spinach, served warm with mixed chips.

Mediterranean Antipasto



MEDITERRANEAN ANTIPASTO ¢15,500

A vibrant selection of roasted vegetables, cold cuts, and fresh cheese, served with homemade focaccia.

CHIPS AND SALSA ¢4,800

Homemade, slightly spicy charred tomato salsa, served with a mix of crispy chips.

TOMATO CREAM ¢7,505

Silky cream of ripe tomatoes, infused with basil oil and served with golden croutons.

ONION SOUP ¢7,505

Classic French-style onion soup with a caramelized onion and white wine reduction. Topped with gratinéed toast.

CHICKEN SOUP ¢7,505

Traditional chicken soup with fresh vegetables, served with a side of white rice.

Price includes 13% VAT + 10% service



Cobb Salad

SALADS

CAPRESE SALAD ¢10,640

A fresh and light salad featuring cherry tomatoes, bocconcini cheese, basil, green pesto and a balsamic reduction.

GARDEN SALAD ¢6,765

A colorful mix of leafy greens, julienned red onion, sliced cucumber, cherry tomatoes, teardrop chili, caramelized walnuts and blue cheese.

COBB SALAD ¢7,995

Classic American-style salad with crisp lettuce, boiled egg, tomato, grilled chicken, blue cheese, crispy pork bacon and avocado.

HANDHELDS

BURGER MOBLEY ¢14,145

Our signature 8oz Angus beef burger topped with pickles, lettuce, tomato, red onion, cheese, and crispy pork bacon, served with french fries.

PHILLY SANDWICH ¢13,410

Classic beef sandwich sautéed with sweet chili and onion, topped with provolone cheese and our house dressing, served with french fries.

CUBAN SANDWICH ¢12,180

Exquisite pork loin sandwich, pork ham, pickles, cheese, mustard dressing, served with patacones (fried green plantains).

CLUB SANDWICH ¢11,315

Grilled chicken breast sandwich with tomato, lettuce, pork bacon, and fried egg, served with french fries.

CHICKEN QUESADILLA ¢9,717

Large flour tortilla filled with chicken and mozzarella cheese, served with guacamole, pico de gallo and sour cream.

PIZZA ¢11,500

Oven-baked pizza with your choice of toppings: Supreme, Ham & Cheese or Vegetarian.



Burger Mobley

Ask about gluten friendly options.
Price includes 13% VAT + 10% service

MAIN COURSE

Choose your favorite cut of meat and pair it with one of our sauces and side dishes.
*Includes one side and chimichurri sauce.



New York

OUR GRILL	
Lomito	¢14,640
New York	¢18,330
Skirt steak	¢20,910
Pork ribs	¢11,685
Grilled chicken	¢12,180

SIDE
Individual price ¢1,900

- Garlic Asparagus
- Sautéed mushrooms
- Mashed potatoes
- Grilled corn
- Coleslaw Salad
- Onion Rings (with gluten)
- Parmesan potatoes
- Grilled tomato
- Corn bread (with gluten)

SAUCE
Individual price ¢1,100

- Demiglace
- Blue cheese
- Balsamic glaze
- Béarnaise



Blackened Salmon



Osso Bucco Risotto

BLACKENED SALMON (Gluten Friendly) ¢14,640
Fresh salmon with an intense flavor served with garlic asparagus and roasted sweet potato, served with a fresh mango salsa with peppermint.

SIMPLE GRILL SEA BASS (Gluten Friendly) ¢15,375
Seared sea bass fillet, served with our rustic mashed potatoes and steamed vegetables, served with a capers and butter sauce.

OSSO BUCCO RISOTTO ¢12,180
Ossobucco in red wine, cooked at a slow temperature with authentic Italian rice, served with homemade focaccia bread.

Price includes 13% VAT + 10% service

SEAFOOD RISOTTO ₡18,330

A mix of fresh seafood flambéed with white wine mixed with creamy Italian rice, served with homemade focaccia bread.

OCTOPUS GRILL ₡15,870

Grilled Iberian octopus accompanied by gratin potatoes and candied mushrooms with balsamic glaze.

CHICKEN MARSALA ₡11,685

Juicy chicken breast tossed in a silky mushroom reduction sauce with classic Marsala wine, served with rustic mashed potatoes and grilled asparagus.

TICO SKILLET ₡9,470

Juicy mixed fajitas sautéed with sweet chili and onion, served with tortillas, Creole salad, and plantains in syrup.

TRADITIONAL CASADO

Typical Costa Rican dish consisting of rice, beans, ripe plantain, tortillas, picadillo, creole salad and protein of your choice between

- Achiotada breast ₡10,455
- Onion-flavored tenderloin ₡15,375



Traditional Casado



Seafood Risotto



Shrimp Penne Pasta

MAKE YOUR OWN PASTA

Create your own pasta. Choose your preferred pasta, sauce, and ingredients, and let our chefs prepare it to your taste.

PROTEIN		PASTA	SAUCE	TO TASTE
Shrimp	₡14,640	Penne	Pomodoro	Onion
Seafood	₡18,330	Fettucini	Bechamel	Peppers
Tenderloin	₡15,870		Pesto	Mushrooms
Chicken	₡13,410			Spinach
				Tomato
				Broccoli

Ask about gluten friendly options.

Price includes 13% VAT + 10% service



Chicken Nuggets

Mac & Cheese



CHILDREN'S MENU

MAC & CHEESE ¢6,395
Classic short pasta with a creamy homemade cheese sauce.

CHICKEN NUGGETS ¢6,395
Breaded chicken pieces, served with french fries.

POP FRIED FISH ¢6,395
Breaded fish pieces, served with tartar sauce and french fries.

KIDS PIZZA ¢6,395
Personal-sized ham and cheese pizza.

Kids Pizza



Ask about gluten friendly options.
Price includes 13% VAT + 10% service

Pop Fried Fish





Hazelnut Crepe

DESSERTS

HAZELNUT CREPE ¢4,920
Homemade crepe filled with hazelnut cream, served with strawberry compote.

PRESTIÑOS ¢4,920
Traditional fried sweet dough served with honey and vanilla ice cream.

BROWNIE ¢4,920
Chocolate and mixed nuts brownie, served with vanilla ice cream and your choice of topping.

TIRAMISU ¢4,920
Our version of this Italian classic prepared with Costa Rican coffee liqueur.

PASSION FRUIT CHEESECAKE ¢4,920
Creamy cheesecake topped with an exotic and fresh passion fruit coulis.

Ask about gluten friendly options.

Price includes 13% VAT + 10% service



Passion Fruit Cheesecake

Tiramisu



For those with special dietary needs or allergies who may wish to know the ingredients used, please consult a member of staff. Some menu items may contain traces of alcohol, dairy, or seeds. Fish dishes may contain small bones. Products are subject to change and availability. Prices may vary from hotel to hotel.



DRINKS





JUICES

BOTTLED SODA (GLASS)	¢2,150
FRESH JUICES	¢2,150
MILKSHAKES	¢4,300
LEMONADE	¢2,150
MINT LEMONADE	¢2,150

WATER

BOTTLED WATER	¢1,700
PERRIER	¢3,200
PANNA	¢5,600
SAN PELLEGRINO	¢6,450

COFFEE

ESPRESSO	¢2,750
MACCHIATO	¢2,750
CORTADO	¢2,750
AMERICANO	¢2,750
CAPPUCCINO	¢2,750
HOT CHOCOLATE	¢2,750
MOCHA	¢2,750
LATTE	¢2,750

ICED COFFEE

ICED AMERICANO	¢3,250
ICED CAPPUCCINO	¢3,250
ICED LATTE	¢3,250

TEQUILA

	1.5 Onz
SAN JOSE	¢3,250
DON RAMÓN PLATA	¢4,800
DON RAMÓN REPOSADO	¢5,350
DON RAMÓN AÑEJO	¢7,500
MEZCAL MONTELOBOS	¢8,550
DON JULIO REPOSADO	¢10,700
DON JULIO BLANCO	¢10,700
DON RAMÓN REPOSADO PLAT	¢11,200

VODKA

	1.5 Onz
GREY GOOSE	¢8,050
KETEL ONE	¢5,500
SKY VODKA	¢3,250

GIN

	1.5 Onz
GIBSON'S	¢3,250
BOTANIST	¢6,450
TANQUERAY DRY	¢6,450
HENDRICK'S	¢9,650

WHISKEY

	2 Onz
DEWAR'S WHITE LABEL	¢4,850
JIM BEAM	¢6,950
JACK DANIEL'S	¢6,950
BLACK LABEL	¢6,950
DEWAR'S 12 YEARS	¢10,050
GLENLIVET 12 YEARS	¢12,350
CHIVAS REGAL 12 YEARS	¢13,950
BUCHANAS 12 YEARS	¢12,850
BUCHANAS 18 YEARS	¢18,250
MACALLAN 12 YEARS	¢19,850

RUM

	1.5 Onz
BOTRAN XL	¢4,150
CENTENARIO 12 YEARS	¢5,500
FLOR DE CAÑA 12 YEARS	¢6,450
MALIBU COCONUT RUM	¢6,450
CENTENARIO 20 YEARS	¢7,850
CENTENARIO 25 YEARS	¢9,550
CENTENARIO 30 YEARS	¢15,650
ZACAPA XO	¢16,650
ZACAPA 23	¢11,950

LOCAL BEER

IMPERIAL	¢3,800
LIGHT	¢3,800
PILSEN	¢3,800
BAVARIA GOLD	¢3,800
BAVARIA LIGHT	¢3,800

IMPORTED BEER

CORONA	¢4,700
HEINEKEN	¢4,900
MODELO	¢4,900
DRAFT BEER 500 ML	¢7,600
DRAFT BEER 330 ML	¢5,100
DRAFT BEER 250 ML	¢3,700

CORDIALS

	1.5 Onz
COINTREAU	¢9,150
AMARETTO DI SARONNO	¢6,550
BAILEY'S	¢5,900
AGUARDIENTE ANTIOQUEÑO	¢3,250
CACIQUE	¢3,250

BRANDY

	1.5 Onz
HENNESEY	¢10,700

Price includes 13% VAT + 10% service



CLASSIC COCKTAILS

MARTINI EXPRESO ¢6,500
An elegant and vibrant blend of gin and rich espresso, perfect to awaken the senses.

MARTINI ¢6,500
Iconic and sophisticated, enjoy it your way: Dry, Dirty, or Bond.

CARAMEL RUN ¢6,500
Smooth and seductive, with caramel notes and rum that evoke the true spirit of the Caribbean.

MARGARITA ¢6,500
Refreshing and citrusy, a perfect combination of tequila, triple sec, and fresh lime.

PINA COLADA ¢6,500
The ultimate tropical classic, creamy and refreshing, inspired by the original 1954 recipe.

GIBSON ¢6,500
An elegant variation of the Martini, elevated with the distinctive touch of cocktail onions.

MOSCOW MULE ¢6,500
Combines vodka, ginger, and lime in a sparkling mixture with a subtle spicy touch, served in the traditional style.

TOM COLLINS ¢6,500
Light and sparkling, a classic mix of gin, lemon, and soda.

RUSTY NAIL ¢6,500
Bold and refined, whisky softened with sweet and spiced notes of Drambuie.

SOURS LICOURS ¢6,500
Choose your preferred spirit, whiskey, rum, vodka, or pisco, balanced with citrus and sweetness.

FIZZ ¢6,500
Refreshing and effervescent, a light blend of spirit, citrus, and soda.

FIXX ¢6,500
Vibrant and refreshing, featuring spirit, citrus, and crushed ice for a more intense experience.

CLASSIC COCKTAILS

MOCKTAILS ¢6,500
Vibrant and refreshing alcohol-free creations, perfect to enjoy every moment to the fullest.

GIN TONIC ¢6,500
Refreshing and aromatic, customized with fruits, cucumber, and botanicals of your choice.



SIGNATURE COCKTAILS

TIKI POÁS ¢7,900
A vibrant blend of rum and amaretto with the sweetness of mango and the intensity of passion fruit.
An irresistible tropical cocktail.

GARDEN SUNSET ¢7,900
Freshness and balance in every sip: smooth gin with citrus notes of lemon, the classic bitterness of Aperol, and delicate hints of strawberry.

BLACKBERRY SMASH ¢7,900
An exquisite combination of fresh blackberries, citrus notes, and a herbal touch, creating a well-balanced cocktail full of character.

SPICY PINEAPPLE MARGARITA ¢7,900
An exotic blend of tequila, pineapple juice, and lime with a spicy hint of Tajín, enhanced with fresh pineapple slices for the perfect balance of sweetness and heat.

CHONETE SOUR ¢7,900
This Costa Rican classic highlights the unique character of Cacique, balanced with citrus notes of lime and a touch of sweetness, perfect to enjoy the Pura Vida spirit.

BRISA TICA ¢7,900
A refreshing interpretation of local flavors, blending gin, red berries, and a subtle touch of Cacique, finished with tonic and delicate botanical notes.

Elevate your experience with our curated selection of premium spirits, available for an additional charge. Kindly consult your bartender for recommendations.

Price includes 13% VAT + 10% service

Hilton Garden Inn™
San José Airport City Mall

THE garden GRILLE & BAR by

