



HOTEL ROYAL CORIN DINNER MENU *****

APPETIZERS

NIKEY CEVICHE NIKEY WITH AVOCADO \$ 14.00 ○

Fresh tuna marinated in soy sauce, lemon, sesame seeds, Peruvian aji paste, red onion, cilantro, green onion, and avocado.

BRANDY MUSHROOM MELT \$ 12.00 △

With camembert cheese and truffle cream.

SQUID BOIL \$ 10.00

With a duo of sauces; fresh tomato with garlic and oregano, and aioli with basil, mint, and jalapeño.

PERUVIAN CEVICHE \$ 14.00 □ ○

Fresh sea bass, aji paste, sweet potatoes, and corn.

TENDER LOIN BEEF CARPACCIO \$ 12.00 □ ○

Capers, celery, red onion, and arugula salad with pecorino cheese and caramelized nuts.

TUNA OR SALMON SASHIMI \$ 12.00 □ ○

Soy sauce, lemon, sesame oil, olive oil, roasted sesame seeds, watercress, green onion, radish, avocado, and roasted red peppers.



All taxes included



SOUPS AND SALADS

SHRIMP AND CHORIZO MINISTRONE \$ 12.00 ○

Potato, tomato, carrots, zucchini, and white beans.

SEAFOOD SOUP \$ 14.00 □ ○

Shrimp, clams, squid, mahi mahi, crab, onion, red pepper, tomatoes, garlic, and cilantro.

COSTA RICAN BEEF STEW \$ 11.00 ○

Beef stock, slow cooked beef shank, and vegetables in season. Served with fresh rice and cilantro.

CESEAR SALAD \$ 10.00 WITH CHICKEN \$ 12.00 WITH SHRIMP \$ 16.00 □ ○

In a crunchy parmesan shell. (with chicken or shrimp)

WINE BASTED POACHED PEARS WITH COTTAGE CHEESE \$ 12.00 ○

Char-grilled chicken breast, caramelized nuts, red onion, in olive oil with toasted sesame seeds.

CHICKEN THAI SALAD \$ 12.00 ○

Rice noodles marinated with tahini and lemon, sweet red peppers, red onion, cilantro, cashews and raisins.

ROYAL QUINOA SALAD \$ 12.00 □ ○ △

Cherry tomatoes, blonde raisins, basil, and Dijon mustard.

CAPRESE SALAD \$ 12.00 □ ○ △

Fresh mozzarella, tomato, Kalamata olives, croutons, avocado, and presto.



All taxes included



PASTAS & RISOTTO

CARBONARA SPAGHETTI \$ 20.00

Parmesan cheese, bacon, and cream.

DEVIL'S PASTA \$ 26.00

Shrimp, squid, mussels, in white wine, crushed red pepper, and tomatoes.

FETUCCINI WITH LOBSTER \$ 34.00

Red pepper pesto, garlic, capers, and Italian parsley.

GARLIC AND LEMON CLAMS AND PASTA \$ 22.00

Fresh clams, butter, garlic, parsley, and lemon juice.

CZECH PENNE \$ 16.00

Classic recipe with tomatoes, basil, and mozzarella

POMODORO SEAFOOD RISOTTO \$ 30.00

Shrimp, squid, and mussels.



All taxes included



FROM THE GRILL

GRILLED T-BONE \$ 28.00

340 grams

CHAR-GRILLED SKIRT STEAK \$ 38.00

300 grams of juicy skirt steak

GRILLED N.Y. STEAK \$ 30.00

340 grams

RIB EYE A LA PARRILLA \$ 30.00

340 grams

GRILLED LOBSTER \$ 40.00

230 grams

CHURRASCO \$ 28.00

340 grams

COSTA RICAN TENDERLOIN \$ 28.00

340 grams

GRILLED CHICKEN BREAST \$ 20.00

With lemon juice

JUMBO SHRIMP \$ 28.00

Boiled in oil, lemon, parsley, garlic, and tomato.

FRESH TUNA \$ 24.00

250 grams.

SIDE DISHES

Country fries

Steamed mixed vegetables

Potatoes Au gratin with bacon

Jasmine rice

Grilled vegetables

Cream of Spinach

*Each juicy cut is served with pico de gallo, green salsa, and your choice of 2 side dishes.



All taxes included



SEAFOOD SPECIALS

PAPAYA SALMON \$ 24.00

Served with tagliatelle, pesto, and toasted almonds.

SESAME AND PARSLEY CRUSTED FRESH TUNA \$ 26.00

Mustard greens, zucchini and carrots sautéed in garlic with an orange, ginger, and soy tahini sauce.

BLACKENED TUNA AND BERNESE \$ 26.00

Baked squash, curry, green apple, and crab meat.

SEA TO SEA \$ 42.00 ○

Lobster, sea bass, mussels, shrimp and squid in a mango and asparagus sauce.

CIDER QUEEN SEA BASS \$ 24.00

Baked diced potatoes and clams.

FRESH SALMON \$ 24.00

Basil, cream, and tomato with homemade potato and red pepper chips served over zucchini carpaccio.

SAFFRON SHRIMP \$ 32.00 ○

Vegetable julienne, beet coulis, and chef's special sauce.

EMPERADOR LOBSTER \$ 42.00

Mushrooms, onion, tomatoes, asparagus, garlic butter, parsley, and Gouda cheese.



All taxes included



RED AND WHITE MEAT SPECIALS

SURF AND TURF \$ 36.00 ○

Tenderloin, lobster tail, potatoes au gratin, in a red wine reduction with mushrooms, butter, garlic and parsley.

CHICKEN AND PASSION FRUIT LOAF \$ 22.00

Chicken stuffed with red pepper, spinach, and cheese served with mashed potato and garlic broccoli in white wine.

CURRY CASHEW CHICKEN \$ 24.00

Sautéed chicken breast with onions and peppers in a curry, soy and peanut butter sauce, cashews, and crushed red pepper, served over jasmine and green onion rice.

PERUVIAN TENDERLOIN AND CORN \$ 26.00

Beef tenderloin medallions over Peruvian corn, grilled cherry tomatoes, and fresh basil, served with creamy gorgonzola and cilantro cream.

CAMEMBERT TENDERLOIN \$ 28.00

Camembert au gratin, over spinach, covered with grated potato, stuffed with mashed potatoes, mushrooms and glazed carrot brunoise in a reduced Port with roasted onions.

HERB CRUSTED LAMB CHOPS WITH MINT GLAZE \$ 28.00

Huancayo style potatoes and mini vegetables.



All taxes included

HEALTHY & VEGETARIAN MENU

APPETIZERS

MUSHROOM CEVICHE \$ 11.00 △ ○ □

Red onion, cilantro, ginger-celery paste, lemon juice and Peruvian aji.

YUCA AND SWEET CORN PATTIES \$ 12.00 △ ○

Accompanied with red onion vinaigrette and cilantro pesto.

SPRING ROLLS \$ 12.00 △

Butter lettuce, onion, zucchini, and carrots wrapped in rice paper with oriental sauce.

MAIN DISHES

TAGLIATELLE WITH ASPARAGUS \$ 22.00 △

Cherry tomatoes, mushrooms, spinach, and sliced almonds.

CILANTRO AND SPINACH QUINOA \$ 20.00 △ □ ○

Red peppers, sweet peas and caramelized onions.

PALM HEARTS AU GRATIN \$ 18.00 △ □

Baked palm heart loaf with red peppers and whole grain rice.

EMPERADOR RESTAURANT DESSERT MENU

PEARS IN RED WINE \$ 9.00 △ ○

Glazed pistachios, pastry cream, and cinnamon.

PRUNE CRUMBLE AND MASCARPONE ICE CREAM \$ 9.00 △ ○

Crunchy crumble with prunes and homemade mascarpone ice cream.

COFFEE FLAN \$ 8.00 △

Traditional flan seasoned with coffee and served whipped cream.

NUTELLA CREPES AND BANANAS \$ 8.00 △

Served with Bailey's cream and strawberry compote.

LAVA CAKE \$ 10.00 △

For true chocolate lovers, spongy chocolate cake filled with hot fudge and ice cream.



All taxes included