



Castillo De Lilo

PLAYA POTRERO ,GUANACASTE

MAGIC SUNSET & DINNER EXPERIENCE

ARRIVAL TIME 4:45 PM TO 8:30 PM

IT INCLUDES

APPETIZERS ON THE TERRACE AT SUNSET
WITH DRINKS INCLUDED

WINES: CHARDONNAY (IT), PROSECCO (IT), CABERNET SAUVIGNON(IT)
AND NATIONAL BEERS.

TOUR OF THE CASTLE, VISIT TO KLAUS JUNG MUSEUM
AND HISTORY OF THE PLACE.

PRIVATE SPACE FOR DINNER.

MENU WITH THREE COURSES.
(DINNER DOES NOT INCLUDE WINE OR ALCOHOLIC DRINKS).

RATES

ROMANTIC DINNER 2 GUESTS \$ 280
GROUP OF 3 GUESTS OR MORE \$125 PER PERSON

ADDITIONAL SERVICES:

TRANSPORTATION FROM TAMARINDO, LANGOSTA, PINILLA, CONCHAL,
FLAMINGO, POTRERO,
AND SIMILAR AREAS OF GUANACASTE. RATE BASED ON THE ÁREA.

LIVE MUSIC UNDER REQUEST STARTING FROM \$300

ROMANTIC SET-UP WITH ROSES AND CANDLES QUOTE UNDER REQUEST.

KIDS RATES

KIDS UNDER 12 YEARS OLD \$45
KIDS UP TO 12 YEARS OLD FULL PRICE \$125



MENU

EACH GUEST CAN CHOOSE ONE OF THE STARTER 1/2/3/ OR 4/

1- TRILOGY OF TUNA TARTARE, TROPICAL SHRIMPS COCKTAIL, SMOKED SALMON CARPACCIO.

2- CHARCUTERIE BOARD / SELECTED ITALIAN HAMS, AND CHEESES, SERVED WITH JAMS, AND ORGANIC HONEY.

3- VOL-AU-VENT WITH VEGETABLES / CAPRESE WITH BUFALA MOZZARELLA AND PESTO/ HUMMUS WITH FRESH VEGETABLES.

4- SCALLOPS WITH SWEET MASHED POTATO

EACH GUEST CAN CHOOSE ONE OF THE MAIN COURSE

HAND MADE FETTUCCINE WITH SEA FOOD.

MAHI-MAHI IN MANGO SAUCE.

GRILLED SALMON WITH THAI SAUCE AND TOSTED ALMONDS

GRILLED WHOLE LOBSTER 500gr to 600gr

FRESH TUNA WITH PISTACHIO CRUST

FILET MIGNON WITH FRESH MUSHROOM SAUCE

LAMB CHOPS IN AROMATIC HERBS SAUCE

VEGETARIAN LASAGNA

EGGPLANT PARMIGIANA.

SERVED WITH OUR SEASONAL VEGETABLES.



DESSERT

1-TIRAMISU

2-CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM

3-PASSION FRUIT PANA COTTA WITH TOPPIN OF CARAMELIZED PINEAPPLE

4-LEMON SORBET

5-FONDANT CHOCOLATE BASKET WITH RED FRUITS & CHANTILLY CREAM

KIDS MENU

PASTA WITH BOLOGNESE/TOMATO SAUCE/PLAIN PIZZA

CHICKEN FINGERS WITH FRIES

DESSERT

VANILLA ICE CREAM WITH STRAWBERRIES





WINE LIST

RED WINE

- AMARONE MASI COSTASERA (ITA) \$210
- BARBARESCO GAJA (ITA) \$750
- BAROLO BATASIOLO (ITA) \$190
- BRUNELLO DI MONTALCINO CASANOVA DI NERI (ITA) \$140
- CHIANTI SUPERIORE ANTINORI(ITA) \$70
- MALBEC ANDELUNA ALTITUD (ARG) \$80
- CABERNET SAVIGNON INDOMITA RESERVA (CHI) \$60
- BORDEAUX SUPERIOR CHATEAUX HAUTS DE PEREY (FRA) \$70
- BORGOGNA PINO NOIR DOMAINE DE L'ÈVÈCHÈ (FRA) \$75



ROSE WINE

- ZINFANDEL CRANE LAKE (CAL) \$50
- SACRIFICE DOMAIN DE LA NAVARRA (FRA) \$60

WHITE WINE

- PROSECCO PICCINI (ITA) \$60
- PINOT GRIGIO MASI (ITA) \$60
- MOSCATO DI MOSCONE -SWEET- (ITA) \$50
- SAUVIGNON BLANC INTIPALKA (PER) \$50
- CHARDONNAY INDOMITA RESERVA (CHI) \$60
- CHABLIS 1ER CRU BEAUROY, HAMELIN (FRA) \$110
- GEWRZTRAMINER VILLA VESCOVILLE (ITA) \$70

CHAMPAGNE

- DOM PERIGNON (FRA) \$600
- VEUVE CLICQUOT (FRA) \$150
- GRAND CRU LES MARQUISES (FRA) \$130
- GRAND CRU ROSE LES MARQUISES (FRA) \$150



THE WINES CAN CHANGE DEPENDING
ON THE AVAILABILITY THAT WE HAVE IN CELLAR
YOU CAN CHOOSE YOUR BOTTLE
FROM OUR WINE LIST AT DINNER TIME

Round-trip transportation from Casa Pacificque for upto 8 people is \$90. We do not recommend driving yourselves. The Castle is located 15 mins from Casa Pacificque on a very steep road with not street light in the evening so we strongly recommend not driving yourselves.