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SMALL
LUXURY
HOTELS
OF THE WORLD



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CHILAQUILES	\$14
Fried tortillas, roasted chicken, fresh cheese, red onion, coriander, jalapeño, fried egg, sour cream, avocado, green tomato sauce	
PANCAKES	\$12
Cream cheese, fresh fruits, seasonal jam, tapa dulce, nuts crumble, pastry cream	
AVOCADO TOAST	\$13
Focaccia bread, poached egg, avocado, red onion, cherry tomato, fresh cheese, coriander, chinese watercress	
FRENCH TOAST	\$13
Brioche bread, fresh fruits, tapa dulce, coffee whipped cream, seasonal jam, caster sugar	
TRADITIONAL GALLO PINTO	\$11
Gallo pinto (Rice and Beans), homemade tortilla, eggs as you like, fresh Turrialba cheese, pico de gallo, fried sweet plantain	
RANCHERO EGG	\$14
Tortillas, refried black beans with chorizo, avocado, fresh cheese, jalapeño, red onion, criollo tomato sauce, fried eggs	
OATMEAL PORRIDGE	\$12
Hot oatmeal, mixed nuts, homemade jelly, fresh fruits	
OMELETTE	\$11
Three whole eggs, ingredients to choose, ham, red onion, tomato, cheese, jalapeño pepper, mushrooms, green onion, green salad on the side	
SANDWICH	\$13
White bread, scrambled egg, chorizo, avocado, slightly spicy aioli	
WAFFLE	\$12
Banana waffles fresh fruits, whipped cream, peanut butter mousse, caster sugar, tapa dulce, seasonal jam	
YOGURT	\$11
Fresh fruits, homemade yogurt, granola, seasonal jam	

Fresh bread basket as complimentary, served with homemade herb butters & marmalade.

CHILAQUILES	\$14
Salsa verde, pollo rostizado, queso fresco, cebolla morada, culantro, jalapeño, huevo frito, natilla, aguacate	
PANCAKES	\$12
Pancakes, mousse de queso crema, frutas de temporada, jalea de la casa, tapa dulce, crumble de semillas, crema pastelera	
TOSTADA DE AGUACATE	\$13
Huevo pochado, aguacate majado con sal y pimienta, aros de cebolla morada, tomate con sal y pimienta, queso fresco, cilantro, brotes de berros, pan focaccia, flores de culantro	
TOSTADA FRANCESA	\$13
Pan de la casa frutas, tapa dulce, crema de café, mermelada de la casa, azúcar en polvo	
DESAYUNO TRADICIONAL	\$11
Gallo pinto, tortilla de la casa, huevos al gusto, queso fresco, pico de gallo, plátano maduro frito	
HUEVOS RANCHEROS	\$14
Frijoles refritos con chorizo, queso fresco, aguacate, culantro, jalapeño, cebolla morada, salsa de tomate levemente picante, tortillas frescas	
AVENA	\$12
Avena caliente con leche, semillas mixtas, frutas, jalea, rayadura de limón	
OMELETTE	\$11
Tres huevos con ingredientes a escoger, jamón, cebolla, tomate, queso, jalapeño, hongos, cebollino, ensalada de la casa	
SÁNDWICH	\$13
Pan blanco, huevo revuelto, chorizo, aguacate, alioli levemente picante	
WAFFLE	\$12
Waffle de banano, frutas frescas, crema montada, mousse de mantequilla de maní, azúcar glas, tapa dulce, mermelada de temporada	
YOGURT	\$11
Frutas de temporada, yogurt de la casa, granola, jalea de la casa	



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