Hacienda
LA PACÍFICA
Eco-Lodge



Hacienda La Pacífica a hotel and working farm with more than 135 years of history.
1,400 hectares of tropical dry forest, home to over 100 species of birds and wildlife.

Discover your next adventure and our exclusive offers.

Welcome to Hacienda La Pacífica Eco-Lodge

Founded in 1889 by former Costa Rican president Bernardo Soto and his wife Pacífica Fernández, our hacienda brings together history, nature and hospitality in the heart of Guanacaste's tropical dry forest.

Our cuisine begins with the land around us: Costa Rican tradition, carefully chosen ingredients, and a deep commitment to sustainable practices that honor the hacienda's farming legacy.

Made in our kitchen

From ice cream and bread to jams and yogurt, we make a selection of our products by hand — the traditional way, always fresh, always with real flavor.

Local and sustainable

We work with organic ingredients and local producers for freshness and quality — and because food that travels less leaves a lighter footprint.

From our farm to your table

Our kitchen is rooted in the connection between nature and tradition. Many of the ingredients in our recipes come from the hacienda itself — rice, eggs and tilapia among them — grown and raised with responsible practices that respect the land. Every dish reflects our commitment to quality, freshness, and the flavors that have belonged to Guanacaste for generations.









All of our prices include sales and service taxes

COLD STARTERS

Salmon tartar — ¢9.500

Diced fresh salmon with avocado, mango and capers, marinated in sesame oil and lime, served with crisp plantain chips

Tsunami ceviche — Starter ¢7.290 / Main course ¢10.500

A fresh medley of fish, octopus, mussels and pink shrimp with mango and avocado, marinated in our maremoto sauce and served with plantain chips

Shrimp ceviche — ¢9.950

Pink shrimp marinated in lime with sweet pepper and onion, served with crisp plantain chips

Shrimp cocktail — ¢12.950

Shrimp with avocado over mixed greens, finished with a light tomato sauce and a gentle touch of heat

Pacifica fish ceviche — Starter ¢6.550 / Main course ¢8.500

Fresh fish cured in lime with sweet pepper and white onion, served with crisp patacones — twice-fried green plantain

Cesar salad with chicken or classic — Starter ¢5.950 / Main course ¢7.500

Crisp romaine lettuce with Caesar dressing, croutons and parmesan. Available with chicken, or in the classic version with hard-boiled egg

Grilled heart of palm — ¢4.750

Grilled heart of palm with sweet plantain, fresh salad and a light balsamic reduction

Greek salad — Starter ¢5.750 / Main course ¢7.500

Feta cheese, cucumber, cherry tomato and olives over fresh greens, finished with a balsamic reduction

Heart of palm salad — ¢3.950

Fresh greens with heart of palm marinated in olive oil and lime, cherry tomato and our house dressing

HOT STARTERS

Onion soup ¢3.950

Traditional french onion soup, slow-caramelized onions in a red wine broth, topped with melted cheese

Aztec soup Starter ¢3.800 Main course ¢4.950

Traditional mexican tortilla soup, served with queso fresco, avocado and crisp tortilla strips

Tomato cream Starter ¢2.800 Main course ¢3.950

Fresh tomatoes sauce with bechamel sauce and homemade croutons

CHICKEN DISHES FROM OUR KITCHEN

Chicken in passion fruit sauce ¢9.950

Grilled chicken breast with passion fruit sauce

Rosemary and apple chicken ¢10.500

Grilled chicken breast with apple, rosemary and red wine sauce

American style chicken ¢9.950

Grilled chicken breast with bacon and mushroom white sauce

Chicken cordon bleu ¢10.900

Breaded chicken breast stuffed with ham and cheese, with bechamel sauce and mushrooms

Teriyaki chicken ¢9.950

Chicken breasts pieces in a flavored homemade teriyaki sauce

“La Hacienda” style chicken ¢8.500

Grilled chicken breast in tomato sauce with capers, olives and spices

Three-cheese chicken ¢9.500
Grilled chicken breast topped with a garlic-infused mixture of mozzarella, parmesan, and cheddar cheese

Rice with chicken ¢7.500
Traditional Costa Rican dish, made with rice, chopped chicken and spices and served with salad and french fries

Chicken "casado" ¢7.500
Traditional Costa Rican dish, made with grilled chicken breast, rice, black beans, ripe plantain, cheese and salad

SEAFOOD DISHES

Rice with shrimps ¢10.950
Rice, shrimps and spices. Served with salad and french fries

Seafood and rice ¢10.250
Yellow rice, shrimp, mussels, octopus and squid. Served with salad and french fries

Crunchy tilapia ¢9.950
Breaded tilapia fillet with chipotle mayonnaise

Salmon with dill and lemon ¢12.500
Salmon fillet with fresh dill and lemon sauce

Salmon with Costa Rican style Risso-tico ¢12.500
Salmon fillet on mixed vegetables rice, cooked with mushrooms, onion, garlic, parmesan cheese and topped with meuniere sauce

Shrimp to taste ¢13.950
Shrimps in garlic, spicy red sauce or breaded

La Pacifica Fish Fillet ¢12.950
Grilled fish fillet, bechamel sauce with shrimps and heart of palm

Steamed fish fillet ¢9.950
Steamed fish fillet, onions, tomato and basil, with extra virgin olive oil and herbs

Stuffed squid ¢8.500
Stuffed squid with shrimps and spices in white sauce

Crispy squid rings ¢6.950
Crispy fried squid rings with chipotle sauce or homemade tartar sauce

Fish "casado" ¢7.500
Traditional Costa Rican dish, made with grilled fish fillet, rice, black beans, ripe plantain, cheese and salad

BEEF SPECIALTIES

Grilled Picanha ¢13.950
Grilled picanha steak with Argentinean chimichurri sauce

Grilled skirt steak ¢12.950
Grilled skirt steak with chipotle hollandaise sauce

Grilled striploin steak ¢16.750
Grilled striploin steak with special argentinian chimichurri sauce

Rib eye steak ¢14.950
Grilled rib eye steak with traditional argentinian chimichurri. Heart of palm and patacones

Tenderloin with green pepper sauce ¢12.500
Tenderloin with demi-glace sauce and green pepper

Beef Stroganoff ¢11.500
Sauteed pieces of beef in mushroom and onion sauce

Curry terderloin ¢11.500
Pieces of tenderloin sauteed with vegetables and curry sauce

La Pacifica tenderloin ¢12.500
Grilled tenderloin with hollandaise sauce

Filet mignon ¢15.950
Tenderloin and bacon topped with demiglace and mushroom sauce

Red wine tenderloin ¢12.500
Juicy tenderloin with red wine and onion sauce

“La Hacienda” tenderloin ¢12.500
Tenderloin with olives, capers, heart of palm and spices in white or tomato sauce

Beef tenderloin with jalapeño sauce ¢11.500
Beef tenderloin with demi-glace sauce, spices and jalapeño

Traditional guanacasteca BBQ (2 Pax) ¢19.950
Beef steak, chicken breast, pork ribs and sausages. Served with patacones, black beans dip, pico de gallo and tortillas

BBQ pork ribs ¢11.500
Smoked barbecue pork ribs, served with two sides of your choice

“Casado” with beef ¢7.950
Traditional Costa Rican dish, made with grilled beef steak, rice, black beans, ripe plantain, cheese and salad

PASTAS

Spaghetti bolognese ¢7.950
Spaghetti in bolognese sauce

Fettuccine Alfredo ¢7.950
Fettuccine in white sauce with mushrooms and ham

Fettuccine carbonara ¢8.950
Fettuccine in a creamy white sauce with egg and bacon

Fettuccine with shrimps ¢12.950
Fettuccini with shrimps in bechamel sauce

Penne Puttanesca ¢6.950
Penne in a fresh tomato sauce with olives, capers and anchovies

Spaghetti primavera ¢5.250
Spaghetti with mixed vegetables in a white sauce

Spaghetti in a creamy pesto sauce ¢7.950
Spaghetti with pesto and cream sauce

SNACKS

Sabanero burger ¢8.950
Special burger with tomato and lettuce, bacon, onion, pickles and french fries

Vegetarian burger ¢6.950
Bean patty with tomato, lettuce, avocado, cheese and caramelized onion, served with french fries

Club sandwich ¢7.950
With homemade bread, chicken, cheese, bacon, ham, tomatos and lettuce

Steak panini ¢6.950
Steak sandwich with french fries

Chicken panini ¢6.500
Chicken breast sandwich with french fries

Caprese panini ¢6.950
Grilled caprese sandwich with cheese, tomatoes, pesto and french fries

Patacones with beans and guacamole ¢3.950
Fried plantains with black beans dip and guacamole

Chicken wrap ¢6.950
Filled with grilled chicken breast , avocado and mix salad

Mix tacos "La Hacienda" ¢8.950
Beef steak and chicken tacos, fried corn tortilla, lettuce, guacamole and pico de gallo

Buffalo chicken wings ¢6.750
Breaded chicken wings in buffalo sauce, served with carrot and celery sticks and our house dressing. Also available with french fries

Chicken crepes with mushrooms ¢8.950
Crepes stuffed with chicken and mushrooms in white sauce, served with mixed vegetables

Vegetarian antipasto ¢6.950
Grilled vegetables with avocado and mozzarella cheese

GUARNICIONES

Organic white rice	**House salad**
Mashed sweet potatoes	**Mixed vegetables**
Cassava au gratin	**French fries**
Mashed potatoes	**Rosemary potato wedges**

KID´S MENU

Kid's burger ¢5.950
Cheeseburguer served with french fries

Spaghetti with the sauce of your choice ¢3.950
butter, bolognese, tomato or white sauce

Chicken fingers with french fries ¢5.500

Fish fingers with french fries ¢5.950

Grilled mini Steak with french fries ¢6.500

Fish fillet with vegetables and mashed potatoes ¢6.500

DESSERTS

Passion fruit cheesecake ¢2.550

Handmade crêpes ¢3.450

Organic cocoa mousse ¢2.450

Coconut custard ¢2.550

Artisan ice cream ¢2.450
Cocoa, vanilla, coconut, coffee, dragon fruit, mango and other

Five house-made ice cream sampler ¢2.450

Passion fruit panna cotta ¢2.550






ORGANIC COFFEES

Espresso	¢1.600
Americano	¢1.600
Cappuccino	¢1.950
Latte	¢2.450
Mocha	¢2.450
Frappuccino	¢2.450
Latte with Baileys	¢3.950
Irish coffee	¢3.950
Carajillo	¢3.950
Affogato	¢2.450
Coffee with milk	¢1.200
Black coffee	¢1.200
Hot or cold chocolate	¢2.500











BEVERAGES

Natural fruit juice Pineapple, watermelon, papaya, strawberry	¢1.850
Milkshakes Strawberry, papaya, organic cocoa, organic coffee, organic vanilla	¢2.500
Lemonade with peppermint	¢1.850
Dragon fruit lemonade	¢2.150
Homemade iced tea	¢1.900
Soft drinks Coca cola, coca cola zero, fanta, fresca, ginger ale, soda	¢1.950
Small bottle water	¢1.200
Large bottle water	¢3.100
Sparkling San Pellegrino 750 ml	¢4.400
Sparkling San Pellegrino 500 ml	¢3.300

CRAFT BEER MADE IN GUANACASTE

Zarpezul Lager	¢2.950
Arenal Red Ipa	¢2.950
Osiris Stout	¢2.950
Sampler Osiris Stout, Zarpezul, Red Ipa	¢2.950

WINES AND BEERS

House wine by glass	6 oz / 1.8 dl	¢5.900
Local beer	(Imperial, Pilsen, Bavaria)	¢2.100
Imported beer	(Corona, Heineken)	¢2.950
Tropical white wine sangría	12 oz / 3.5 dl	¢4.950
Red wine sangría	12 oz / 3.5 dl	¢4.950

COCKTAILS

Crazy monkey	Bacardi rum, café rica coffee liqueur golden cream, banana cream liqueur, coconut cream and milk	¢4.750
Hot summer	Smirnoff vodka, midori melon liqueur, pineapple juice, orange juice and grenadine	¢4.650
Green iguana	Bacardi rum, mango, passion fruit and fresh mint leaves	¢4.350
Daiquiri	Strawberry, mango or pineapple	¢4.350
Guajito	Cacique guaro, midori, club soda, lime, sugar and fresh mint leaves	¢4.350
Pura vida guaro sour	Cacique guaro, triple sec, lime juice and sugar	¢4.350
Bahama mama	Bacardi rum, amaretto, mixed fruits, coconut cream and grenadine	¢4.850
Piña colada	Bacardi rum, pineapple, coconut cream and milk	¢4.350

Margarita de pitahaya Tequila, triple sec, dragon fruit, lime juice and sugar ¢4.350

Moscou mule Vodka, lime juice and ginger beer ¢4.950

MÓCTELES

Banana bungee Fresh banana, vanilla ice cream, milk and coconut cream ¢2.950

Coconut dream Vanilla ice cream, passion fruit, mango, milk and coconut cream ¢2.950

Piña pasión Fresh pineapple, condensed milk, grenadine, milk and coconut cream ¢2.950

Iguanita Passion fruit, mango, fresh mint and natural honey ¢2.950

Maracuyá seltzer Fresh passion fruit, fresh mint, leaves, natural honey, lime juice and soda water ¢2.950

Limonada y fresas Fresh strawberries, basil, natural honey, lime juice and soda water ¢2.950

Sandía y menta Sandia (fruta fresca), hierbabuena, miel de abeja natural, jugo de limon, soda ¢2.950

Berry spritzer Fresh blueberries, basil, natural honey, lime juice, cranberry juice and soda water ¢2.950






LIQUEURS & SPIRITS

Cointreau	¢3.950
Frangelico	¢3.150
Baileys	¢2.550
Amareto Disaronno	¢3.550
Campari	¢2.550
Limoncello	¢2.950
Triple Sec	¢2.150
Brandy Valdespino	¢2.150
Sambuca Romana	¢3.450
Cognac Hennessy VS	¢3.850

TEQUILA

Patrón reposado	¢3.950
Don Julio reposado	¢3.650
Don Julio añejo	¢4.750
Tequila Jarana blanco	¢2.150

VODKA

Absolut	**¢2.550**
Stolichnaya	**¢2.550**
Smirnoff	**¢2.150**
Guaro Cacique	**¢2.150**

RUM

Bacardi blanco	**¢2.550**
Bacardi oscuro	**¢2.550**
Captain Morgan	**¢2.550**
Centenario	**¢2.550**
Flor de caña 4 años	**¢2.550**
Flor de caña 7 años	**¢2.950**
Ron Sabandí Cacao café, naranja piña o clasico	**¢2.950**
Sampler de tres sabores de ron Sabandí	**¢1.500**
Malibú	**¢2.550**

GIN

Ginebra Tanqueray	**¢2.550**

WHISKY

Chivas Regal	**¢3.650**
J&B	**¢2.450**
Jack Daniels	**¢3.150**
Jim Beam	**¢2.450**
Johnnie Walker Black Label	**¢3.650**
Johnnie Walker Red Label	**¢2.550**



Hacienda La Pacífica is my home. Thank you for visiting and for sharing this place with us. You will always be welcome here. We hope to see you again soon.

SHOP

Take home a little piece of Hacienda La Pacífica. Discover fresh, natural products made in our kitchen and on our land, including artisan bread, jams, eggs, certified organic rice and more







EVENTS & CELEBRATIONS

Celebrate your special moments surrounded by nature. Weddings, family gatherings and corporate events come to life with the charm of Hacienda La Pacífica







FROM OUR LAND

Part of our essence begins here on the hacienda: responsible production, care for our animals and deep respect for nature in every detail







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Hotel Hacienda La Pacifica Eco-Lodge

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www.pacificacr.com