

BREAKFAST

GALLO PINTO GUANACASTECO (V) \$14

*Eggs of Your Choice, Homemade Corn Tortilla, Avocado
Fresh Cheese, Sweet Plantain, Sour Cream*

GALLO CRIOLLO (V) \$15

*Fried Egg, Grilled Smoked Cheese, Avocado,
Black Beans, Arugula, Cilantro, Homemade Tortilla,
Ranchero Sauce, Cumin Sour Cream*

TURKISH EGGS (V) \$14,50

*Poached Eggs, Achiote & Spiced Ghee,
Greek Yogurt Sourdough Baguette*

PRENSADAS (V) \$15

*Corn Tortilla Grilled, Ranchero Sauce, Cheddar and
Mozzarella Grilled Cheese, Ham*

CHILAQUILES WITH PASTURED EGG AND RANCHERA SAUCE (V) \$14

*Tortilla Chips, Easy Over Eggs, Ranchera Sauce, Avocado
Cilantro, Jalapeño Peppers*

CLASSIC BREAKFAST SANDWICH (V) \$16

*Creamy Scrambled Egg, Avocado, Hollandaise Sauce, Potato
Brioche Bun, Lettuce mix and passion fruit dressing*

AVOCADO TOAST (V) \$15

*Whole Wheat Toast, Mashed Avocado, Poached Eggs,
Bagaces-Style Cheese, Garden Greens*

(V) Vegetarian or vegan option available

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HUMMUS, BACON & OMELETTE SANDWICH (V) \$17
Omelet (Mozzarella Cheese, Bacon, Arugula, Avocado, Bell Pepper) Pesto, Ranchera Sauce, Chickpeas and White Beans Hummus, Cibatta Bun

CARIBBEAN FRENCH TOAST (V) \$15,50
Banana Bread, Coconut Cinnamon Milk, Strawberry, Banana, Mint, Toasted Cashew, Lavender and Sugar Cane Syrup

HOMEMADE PANCAKES (V) \$14
*Banana, Strawberries, Mint, Sunflower Seed
Choose between: Chocolate / Lavender and Sugar Cane Syrup*

CHIA PUDDING (V) \$16,50
Coconut Milk, Housemade Granola, Almond Milk, Agave Seasonal Fruit, Basil, Tarragon

SIDES

SIDE ORDER OF BACON \$5
SIDE ORDER OF AVOCADO \$5
SIDE ORDER OF PLANTAIN \$4
MIMOSA \$7
BLOODY MARY \$9

(V) *Vegetarian or vegan option available*

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RESTAURANTE
CELAJES



LUNCH


RESTAURANTE
CELAJES

SEA BASS CEVICHE \$17
*Cucumber, Onion, Cilantro, Avocado,
Lime and Orange Juice, Patacones*


CHICKPEA CROQUETTES SALAD \$14 
*Mixed Greens, Local Goat Cheese, Cherry Tomatoes,
Onions, Avocado, Roasted Beets, Cucumber,
Sunflower Seeds, Curry Ginger Vinaigrette*

SMOKED TROUT SALAD \$16
*Mixed Greens, Crispy Trout Skin, Cucumber, Avocado,
Pickled Onion, Carrot, Orange, Coconut Vinaigrette*

CATCH OF THE DAY \$25
*Creamy Avocado Rice, Cilantro Pesto,
Carrot Mango Carpaccio, Fried Bread Fruit*

COSTA RICAN CASADO \$18 
*Rice, Beans, Picadillo, Mixed Greens, Ripe Plantain
Choice of Protein: Beef, Chicken, Fish, Pork Chop,
Fresh Cheese, Vegan*

FRESH FETTUCINI PASTA \$22 
*Basil, Wild Mixed Mushrooms, Confit Cherry Tomato,
Sautéed Vegetables, Bagaces-Style Cheese*
Add Shrimp \$7 / Add Chicken \$7

 *Vegetarian or vegan option available*

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GRILLED FLANK STEAK	\$26
<i>Avocado, Onion and Cherry Tomato Salad, Herb Chimichurri, Parmesan Fries, Sweet Potatoes</i>	
BELMAR BURGER (V)	\$20
<i>Cheddar and Mozzarella Cheese, Tomato, Grilled Onion, House Pickles, Lettuce. Served With Fries or Salad</i>	
PEDRITO SANDWICH (V)	\$18
<i>Chipotle Garlic Beef Fajitas, Ranchera Sauce, Crunchy Mozzarella Wrap, Pickled Red Onion, Avocado, Creamy Pesto Sauce, Lettuce, Ciabatta Bun Served With Fries or Salad</i>	
PULLED PORK SANDWICH	\$16
<i>Pulled Pork, Homemade Barbecue Sauce, Romesco, Tarragon Cabbage Salad, House Pickles Served With Fries or Salad</i>	
BREADED CHICKEN SANDWICH	\$17
<i>Breaded Chicken, Ciabatta Bun, Arugula, Pickled Red Onion, Tomatoes, Cilantro Spread Served With Fries or Salad</i>	

(V) Vegetarian or vegan option available





DINNER

RESTAURANTE
CELAJES

EXPERIENCE FARM-TO-TABLE-TO-FARM



Hotel Belmar's dining experience showcases the unmistakable flavors of ingredients harvested only instants ago. Our menus pay homage to Costa Rica's agrarian traditions, transforming the land's gifts into balanced dishes that burst in color and healthy nutrients. The secret behind Belmar's delicious dishes & beverages can be traced to the adoption of the Biointensive Agriculture Method. This eco-farming approach maximizes crop variety and yields on small-scale plots through water conservation, natural pest controls, and organic soil enrichment.

Onsite vegetable gardens, the nearby Finca Madre Tierra, Restaurante Celajes, our Juice Bar and the Belmar Brewery create the regenerative cycles that distinguish Hotel Belmar's commitment to long-term sustainability. The first two provide fresh herbs, vegetables, shade-grown coffee, artisanal cheese, free-range eggs, and seasonal favorites. Farm-to-table at its finest!

The cycle is closed by collecting all restaurant and brewery residuals to compost as fertilizer and supplement animal feed. Food scraps, coffee grinds, spent grain, and eggshells are returned to the land and livestock, their nutrients ready to launch another virtuous cycle of nourishment and flavor. Table-to-farm at its best!



APPETIZERS

- BURRATA**  \$15
Sundried Tomato Pesto, Orange, Golden Berry, Mixed Greens
- GARDEN SALAD**  \$15
Mixed Organic Greens, Mango, Seasonal Fruit, Cherry Tomato, Radish, Toasted Cashew Nuts, Cacao, Sesame Seeds, Passionfruit Dressing
- MADRE TIERRA CHEESE PLATTER**  \$20
Local Cheese Selection- Fresh, Mozzarella, Smoked, Bagaces, Garden Herb Pesto, Roasted Tomato Jelly, Grilled Vegetables, Housemade Bread
- ROASTED TOMATO AND SQUASH SOUP**  \$15
Bagaces Cheese, Garden Herb Pesto
- CAESAR SALAD**  \$15
Mixed Organic Greens, Grana Padano, Housemade Croutons, Bacon
Add Shrimp \$7 | Add Chicken \$7

 Vegetarian or vegan option available

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MAIN COURSES

GRILLED CHICKEN	\$24
<i>Coriander Yogurt, Mixed Organic Greens, Radish, Coriander Vinaigrette, Chimichurri, Squash Puree</i>	
GRILLED PORK TENDERLOIN	\$28
<i>Grilled Seasonal Vegetables, Avocado Coriander Puree, Lemon Verbena Demi-Glace</i>	
TAMARIND PORK RIBS	\$28
<i>Fried Yuca, Coconut Aioli, Coleslaw, Cherry Tomato, Fresh Herbs</i>	
SAUTEED VEGETABLES WITH SPICED COCONUT SAUCE 	\$20
<i>Mushroom, Brussel Sprouts, Carrot, Baby Corn, Broccoli, Swiss Chard, Zucchini, Quinoa</i>	
<i>Add Shrimp \$7 Add Chicken \$7</i>	

 Vegetarian or vegan option available

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SALT CURED BEEF TENDERLOIN	\$34
<i>Salted Heirloom Baby Potatoes, Baby Corn, Brussel Sprouts, Carrots, Chimichurri, Confit Cherry Tomatoes</i>	
GRILLED SEASONAL CATCH	\$29
<i>Cardamom Curry, Garlic Swiss Chard, Pickled Onion, Heirloom Baby Potatoes, Cherry Tomato</i>	
PEJIBAYE AGNOLOTTI 	\$22
<i>Salted Shiitake Mushrooms, Mixed Organic Greens, Smoked Cheese, Dark Opal Basil</i>	
FRESH FETTUCCINI WITH PESTO 	\$22
<i>Garden Herb Pesto, Cherry Tomato, Mixed Wild Mushrooms</i>	
<i>Add Shrimp \$7 Add Chicken \$7</i>	

 Vegetarian or vegan option available

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BEBIDAS | BEVERAGES



COCTELES | COCKTAILS

TICO TONIC

\$14

GINEBRA, ESTRAGÓN, HIERBABUENA, SODA,
PERFUME DE PALO SANTO, JUGO DE LIMÓN, GIN,
JUANILAMA, TARRAGON, MINT, SODA, LIME JUICE,
PALO SANTO MIST, VERBENA

COSTA COSMO

\$15

VODKA INFUSIONADO CON HIBISCUS,
CORDIAL DE CÍTRICOS, COINTREAU
HIBISCUS INFUSED VODKA, CITRUS CORDIAL, COINTREAU

EL CADEJO

\$16

RON OSCURO COSTARRICENSE, JUANILAMA,
AMARO AVERNA, JUGO DE LIMÓN MANDARINA
AGED COSTA RICAN RUM, AMARO AVERNA,
VERBENA, MANDARIN LIME

CLOUD COVER

\$16

CERVEZA ARTESANAL BELMAR, TEQUILA,
CAMPARI, CORDIAL DE NARANJA, PIMIENTA
NEGRA FRESCA, JUGO DE LIMÓN MANDARINA
CERVECERIA BELMAR CRAFT BEER, TEQUILA,
CAMPARI, ORANGE CORDIAL, FRESH BLACK
PEPPER, MANDARIN LIME

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MADRE TIERRA FIZZ

\$12

RON BLANCO COSTARRICENSE, CLARA DE HUEVO,
JUGO DE LIMÓN, LECHE FRESCA DE FINCA MADRE
TIERRA, AGUA GASIFICADA, LAVANDA
*COSTA RICAN RUM, EGG WHITE, LIME JUICE,
FINCA MADRE TIERRA FRESH MILK, LAVENDER,
SPARKLING WATER*

ROSITA ROYALE

\$16

MEZCAL, GUARO CACIQUE, CORDIAL DE
NARANJA, JUGO DE LIMÓN, VINO ESPUMOSO
*MEZCAL, GUARO CACIQUE, ORANGE CORDIAL,
LIME JUICE, SPARKLING WINE*

SALUD, DINERO Y AMOR

\$14

BOURBON, VERMOUTH DULCE,
SAMBUCA, CAFÉ FINCA MADRE TIERRA
*BOURBON, SWEET VERMOUTH,
SAMBUCA, FINCA MADRE TIERRA COFFEE*

PELLIZCO

\$16

PISCO, AMARANTO, HIBISCUS, JUGO
DE LIMÓN MANDARINA, VINO TINTO
*PISCO, AMARANTH, HIBISCUS,
MANDARIN LIME JUICE, RED WINE*

MICHELADA BELMAR

\$14

CERVEZA ARTESANAL BELMAR, JUGO DE TOMATE, SALSA
PICANTE DE LA CASA, JUGO DE LIMÓN, SAL, PIMIENTA
*CERVECERIA BELMAR CRAFT BEER, TOMATO JUICE,
HOUSE HOT SAUCE, LIME JUICE, SALT, PEPPER*

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CHILIGUARO GIGANTE

\$14

GUARO CACIQUE AHUMADO CON PINO,
SALSA PICANTE JUGO DE TOMATE, SALSA DE
VEGETALES, JUGO DE LIMÓN, SAL Y PIMIENTA
*GUARO CACIQUE SMOKED WITH PINE, HOT
SAUCE, TOMATO JUICE, VEGETABLE SAUCE,
LIME JUICE, SALT, PEPPER*

SAPO DORADO

\$16

BOURBON, BRANDY, LICOR DE UCHUVAS, PURÉ DE
NARANJILLA, CLARA DE HUEVO, JUGO DE LIMÓN
*BOURBON , BRANDY, GOLDEN BERRY LIQUEUR,
NARANJILLA PUREE, EGG WHITE, LEMON JUICE*

COCTELES SIN LICOR | MOCKTAILS

AMARANTH TARRAGON TONIC

\$7

AMARANTO E HIBISCUS, ESTRAGÓN,
JUGO DE LIMÓN, SODA DE LA CASA
*AMARANTH AND HIBISCUS, TARRAGON,
LIME JUICE, HOUSE SODA*

MANDARIN LIME SODA POP

\$5

CORDIAL DE CÍTRICOS, SODA DE LA
CASA, JUGO DE LIMÓN MANDARINA
*CITRUS CORDIAL, HOUSE SODA,
MANDARIN LIME JUICE*

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EUCALYPTUS MINT MARTINI

\$7

JARABE DE EUCALIPTO, HIERBA BUENA,
JUGO DE LIMÓN, SODA DE LA CASA
*EUCALYPTUS SYRUP, PEPPERMINT,
LIME JUICE, HOUSE SODA*

LAVENDER FIZZ

\$7

LAVANDA, JUGO DE LIMÓN, CLARA DE HUEVO,
LECHE FRESCA DE FINCA MADRE TIERRA
*LAVENDER, LEMON JUICE, EGG WHITE,
FINCA MADRE TIERRA FRESH MILK*

ORANGE BUBBLY

\$5

CORDIAL DE NARANJA, JUGO DE LIMÓN, SODA DE LA CASA
ORANGE CORDIAL, LIME JUICE, HOUSE SODA

ESPRESSO SODA

\$5

CAFÉ DE FINCA MADRE TIERRA, SODA
DE LA CASA, SERVIDO CON O SIN LECHE
*FINCA MADRE TIERRA COFFEE, HOUSE SODA,
SERVED WITH OR WITHOUT MILK*

MICHELADA

\$5

JUGO DE TOMATE, CHILE DE LA CASA PICANTE, JUGO
DE LIMÓN, SAL, PIMIENTA FRESCA Y SODA DE LA CASA
*TOMATO JUICE, SPICY HOUSE CHILI, LIME JUICE, SALT,
FRESH PEPPER AND HOUSE SODA*

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CERVEZAS DE LA CASA | HOUSE BEERS

12 OZ \$7

16 OZ \$9

NUBOSA TROPICAL STOUT

7.5 VOL • 32 IBUS • 46.8 SRM

NOTAS DE CAFÉ, CHOCOLATE, TABACO

NOTES OF COFFEE, CHOCOLATE, TOBACCO

NEW ENGLAND IPA

6.5 VOL • 40 IBUS • 5 SRM

JUGOSA, AMARGA, LÚPULOS INTENSOS,

NOTAS FRUTALES, CÍTRICAS

JUICY, BITTER, INTENSE HOPS

NOTES OF FRUIT, CITRUS

AURORA PALE ALE

5.5 VOL • 33.7 IBUS • 6.8 SRM

LÚPULOS SUAVES, TORONJIL,

NOTAS CÍTRICAS

MELLOW HOPS, EARTHY

LEMONGRASS, CITRUS

DOS MARES IPA

6.5 VOL • 66.5 IBUS • 15.3 SRM

AROMAS A MALTA TOSTADA, LÚPULOS REFRESCANTES

TOASTED MALT AROMAS, CRISP HOPS

PREGUNTA POR NUESTRA CERVEZA DE TEMPORADA

ASK FOR OUR SEASONAL BEER

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BEBIDAS SIN LICOR | NON ALCOHOL DRINKS

VERBENA ICED TEA	\$5
<i>TÉ NEGRO, LIMÓN MANDARINA, JUANILAMA, ZACATE LIMÓN BLACK TEA, MANDARIN LIME, VERBENA, LEMONGRASS</i>	
GARDEN HERB TEA	\$5
<i>BOUQUET DE HIERBAS DEL JARDÍN, SERVIDO CON LIMÓN O JENGIBRE, CON AGUA CALIENTE BOUQUET OF HERBS FROM THE GARDEN, SERVED HOT WITH LIME OR GINGER</i>	
FRESH FRUIT SMOOTHIE	\$5
<i>JUGO MIXTO DE FRUTAS DE TEMPORADA, AZÚCAR MIXED SEASONAL FRUIT JUICE, SUGAR</i>	
FRUTAS MIXTAS	\$5.50
<i>MIXED FRUITS JUICE</i>	
FRUTA DE TEMPORADA	\$4
<i>SEASONAL FRUIT JUICE</i>	
LIMONADA	\$4
<i>LEMONADE</i>	
KOMBUCHA BELMAR	\$7
KOMBUCHA DE TEMPORADA	\$7
<i>SEASONAL KOMBUCHA</i>	

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RESTAURANTE
CELAJES

DESSERTS



COCONUT TARTLET \$12

Coconut caramel with raw brown cane sugar, lemon zest, vanilla ice cream

SWEET ARRACACHE AND ORANGE FLAN (GF) \$14

Cooked in hibiscus syrup with a seasonal fruit veil

SOURSOP PANNACOTTA (GF) \$14

Coconut milk, lacto fermented honey jam, mango and Panamanian chili, goldenberry powder

BROWNIE WITH ICE CREAM \$12

Classic brownie with house made vanilla or chocolate ice cream

POT DE CREME (GF) \$10

Chocolate pudding with espresso

PINOLILLO TAMALITO AND ARTISAN CHOCOLATE (GF) \$10

Sweet tamal made with corn, cacao, spices, and artisanal Costa Rican chocolate.

🌱 *Vegan or vegetarian option included*

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RESTAURANTE
CELAJES

VINO | WINE

COPA - GLASS

ESPUMOSO - SPARKLING

CANTI PROSECCO	ITALY	\$11
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BLANCO - WHITE

SAURUS CHARDONNAY	CHILE	\$12
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INDOMITA SAUVIGNON BLANC	CHILE	\$10
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TORRESELLA PINOT GRIGIO	ITALY	\$12
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ROSE

ADOBE SHYRAZ-CABERNET	CHILE	\$10
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TINTO - RED

ADOBE CABERNET SAUVIGNON	CHILE	\$11
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ERNESTO CATENA ANIMAL MALBEC	ARGENTINA	\$12
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ALTO DE LAS HORMIGAS BLEND	ARGENTINA	\$13
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BOTELLA - BOTTLE

ESPUMOSOS - SPARKLING

CANTI PROSECO	ITALY	\$40
SANTA MARGHERITA PROSECCO	ITALY	\$85
INDOMITA BRUT ROSE	CHILE	\$65
BOLLINGER SPECIAL CUVÉE CHAMPAGNE	FRANCIA	\$145
MICHELL VIGNON CHAMPAGNE	FRANCIA	\$125



BOTELLA - BOTTLE

BLANCO - WHITE

INDOMITA SAUVIGNON BLANC	CHILE	\$45
LA SIERRA SAUVIGNON BLANC	MEXICO	\$45
ETHIKOS SAUVIGNON BLANC	CHILE	\$45
LAPOSTOLLE SAUVIGNON BLANC	CHILE	\$65
AGUSTINOS CHARDONNAY	CHILE	\$50
MONTE ALPHA CHARDONNAY	CHILE	\$90
LA CETTO CHARDONNAY	MEXICO	\$45
A VACA CUCA ALBARIÑO	SPAIN	\$55
TORRESELLA PINOT GRIGIO	ARGENTINA	\$55
THERMAL, TREIXADURA	SPAIN	\$75
ATTIS, DOC RIAS BAIXAS	SPAIN	\$75
SAURUS CHARDONNAY	ARGENTINA	\$65

IMPUESTOS Y SERVICIO INCLUIDOS/ TAXES INCLUDED

BOTELLA - BOTTLE

TINTO - RED

DE MARTINO LEGADO PINOT NOIR	CHILE	\$65
MONTES ALPHA PINOT NOIR	CHILE	\$55
SAURUS PINOT NOIR	ARGENTINA	\$50
ETHIKOS MERLOT	CHILE	\$48
SAURUS MERLOT	ARGENTINA	\$45
FINCA MARTHA MERLOT	ARGENTINA	\$50
ERNESTO CATENA ANIMAL MALBEC	ARGENTINA	\$45
NOEMÍA J.ALBERTO MALBEC	ARGENTINA	\$95
ALTO DE LAS HORMIGAS MALBEC	ARGENTINA	\$55

BOTELLA - BOTTLE

TINTO - RED

CHATEAU DE PENNAUTIER SYRAH	FRANCE	\$55
FAMILIA GASCON SYRAH	ARGENTINA	\$55
LA CETTO PETITE SIRAH	MEXICO	\$60
ANTIYAL PURA FE SYRAH	CHILE	\$50
VALDUERO UNACEPA TEMPRANILLO	SPAIN	\$95
MALLEOLUS TEMPRANILLO	CHILE	\$95
TAMARAL ROBLE TEMPRANILLO	SPAIN	\$75
EMILIANA CABERNET SAUVIGNON	CHILE	\$45
LAPOSTOLLE ALEXANDRE CABERNET SAUVIGNON	CHILE	\$80
LA CETTO CABERNET SAUVIGNON	MEXICO	\$40
NOVAS CABERNET SAUVIGNON	CHILE	\$45

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BOTELLA - BOTTLE

BLENDS

CLOS DE LOS SIETE	ARGENTINA	\$85
NIPOZZANO	ITALY	\$65
COYAM	CHILE	\$85
SUSANA BALBO	ARGENTINA	\$115
IBIO-RIBERA SACRA	SPAIN	\$75
ERNESTO CATENA ALMA NEGRA	ARGENTINA	\$75

POSTRE - DESSERT

LATE HARVEST BLEND	CHILE	\$50
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RESTAURANTE
CELAJES

TICO TIME

4:00 PM - 5:00 PM

CRAFT BEERS

12 OZ - 2 X \$11

16 OZ - 2 X \$14

DOS MARES

Aromas a malta tostada, tono ámbar y lúpulos refrescantes.
Toasted malt aromas, an amber hue and crisp hops.

NUBOSA

Notas de café, chocolate y tabaco
Coffee, chocolate and tobacco notes.

AURORA

Mezcla de lúpulos y toronjil con notas cítricas.
A blend of mellow hop and earthy lemongrass, citrus notes.

KOLSH

Aroma afrutado, sabor a cereales, refrescante y ligera.
Fruity aroma, cereal flavor, refreshing, and light.

NEW ENGLAND IPA

Aroma de frutas como melón, mango, toronja y piña.
Fruit aroma such as melon, mango, grapefruit, and pineapple.



COCKTAILS

2 x \$ 16

CADEJO

Ron oscuro, Costarricense, averna, sirope de Juanilama.
Costa Rica dark rum, averna, mint, lemon, verbena.

PELLIZCO

Pisco, amaranto, limón mandarina, vino tinto.
Pisco amaranth, mandarin lime, red wine.

LARGE CHILIGUARO

Cacique, pino ahumado, chile panameño, jugo de tomate, limón y pimienta.
Cacique, smoke pine, habanero chili, tomato, mandarin lime, black pepper.

TICO TONIC

Ginebra, estragón, hierbabuena, palo santo y soda
Gin, tarragon, mint, palo santo mist, soda

RESTAURANTE
CELAJES