



BREAKFAST

WE INCLUDE: • Coffee, tea or chocolate • Natural Orange Juice
• Seasonal fruits • Main Course

GALLO PINTO GUANACASTECO

\$14

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

GALLO CRIOLLO

\$15

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

TURKISH EGGS

\$14,50

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

PRENSADAS

\$15

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

CHILAQUILES WITH PASTURED EGG AND RANCHERA SAUCE

\$14

Tortilla Chips, Poached Egg, Ranchera Sauce,
Cilantro, Avocado, slices of Jalapeño Peppers

CLASSIC BREAKFAST SANDWICH

\$16

Creamy Scrambled Egg, Avocado, Hollandaise Sauce,
Lettuce Mix and Passion Fruit Dressing, Potato Brioche Bun

 Vegetarian option available

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AVOCADO TOAST

\$15

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

HUMMUS, BACON & OMELETTE SANDWICH

\$17

Omelet with Mozzarella Cheese, Bacon, Arugula, Avocado, Bell Pepper, Pesto, Ranchera Sauce, Chickpeas and White Beans Hummus, Cibatta Bun

CARIBBEAN FRENCH TOAST

\$15,50

Banana Bread, Coconut Cinnamon Milk, Strawberry, Banana, Mint, Toasted Cashew, Lavender and Sugar Cane Syrup

HOMEMADE PANCAKES

\$14

*Banana, Strawberries, Mint, Sunflower Seed
Choose between: Chocolate / Lavender and Sugar Cane Syrup*

CHIA PUDDING

\$16,50

Almond milk, Agave, Housemade Granola, Seasonal Fruit, Basil, Tarragon

SIDE ORDERS

TORTILLA WITH CHEESE	\$5
TOASTS WITH BUTTER AND JELLY	\$2,5
FRESH CHEESE	\$3
EGGS ANY STYLE	\$4
BACON	\$11
AVOCADO	\$5
PLANTAIN	\$4
MIMOSA	\$9
BLOODY MARY	\$7

 Vegetarian option available

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SMOKED TROUT SALAD **\$16**

Organic mesclun, roasted cauliflower, roasted cabbage, crispy trout skin; roasted orange and garlic vinaigrette

CHICKPEA CROQUETTE SALAD **\$16**

Salsa verde, goat cheese, grilled beetroots, organic mesclun; ginger, garlic, and basil vinaigrette

**Add fish, chicken or shrimp \$7*

TICO STYLE CEVICHE **\$17**

Seasonal fish, garlic oil, red onions, red bell pepper, cilantro, lemon juice, plantain chips

COSTA RICAN CASADO **\$18**

Rice, beans, green salad and pickles, homemade picadillo, avocado

**Option of chicken, pork chop, fish or fried cheese*

CHIFRIJO **\$16**

Tender beans, white rice, pico de gallo, avocado, fried pork skin, pork belly

GARDEN GREEN CURRY **\$20**

Grilled vegetables, white rice flavored with lemon zest, shredded sweet potato, fresh coriander, basil

**Add Fish, Chicken, or Shrimp \$7*

 Vegetarian option available  Gluten Friendly Option (our kitchen contains traces)

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SEASONAL CATCH 	\$25
<i>Creamy avocado rice, cilantro pesto, pickled carrot and mango, patacones, house green salad</i>	
SEAFOOD RIGATONI	\$30
<i>Lacto fermented pomodoro sauce, coconut milk, choros, clams, jumbo shrimp, confit cherry tomatoes, pesto, toast</i>	
PEJIBAYE AGNOLOTTI 	\$24
<i>Stuffed with housemade ricotta and pejibaye; with ranchera sauce, shiitake mushrooms, and smoked cheese</i> <i>*Opción de pollo o camarones</i>	
BELMAR BURGUER 	\$20
<i>Gouda and mozzarella cheese, tomato, grilled onion, house pickles, lettuce; served with fries or salad</i>	
PEDRITO SANDWICH 	\$20
<i>Tenderloin fajitas, ranchera sauce, crunchy mozzarella wrap, pickled red onion, avocado, basil pesto, lettuce, ciabatta bun; served with fries or salad</i>	
BREADED CHICKEN SANDWICH	\$17
<i>Ciabatta bun, pickled red onion, arugula, tomatoes, cilantro spread; served with fries or salad</i>	





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Original artwork by artist: Ryan Tempest

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!



STARTERS

BELMAR GARDEN SALAD   **\$15**

Organic mesclun, house pickles, seasonal fruit, soursop granita, crispy corn, black spice powder, cilantro vinaigrette

Add chicken or shrimp \$7

SEASONAL CRUDO  **\$18**

Seasonal catch, tiger's milk, coral oil, ají chili caviar, crispy tubers

TROUT TARTARE **\$18**

House pickled radishes, red onion, black tuille, creamy avocado, coconut, lemongrass, and ginger foam

SMOKED CLAMS & CHOROS **\$18**

Smoked clam sauce, mixed sprouts, crispy corn

SHRIMP DUMPLING **\$16**

Stuffed with shrimp, ginger, and cabbage, ponzu sauce and caribbean Pilpil sauce



Vegetarian option available



Gluten Friendly Option (our kitchen contains traces)

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BLACK SOUP

\$15

Traditional Costa Rican black bean soup, served with hard boiled egg, pico de gallo, and toasts

AYOTE SOUP

\$15

Tomato, carrot, roasted garlic, and ginger, homemade pickles, cheese tortilla

BURRATA

\$17

Served with sun-dried tomato pesto, basil pesto, organic garden mesclun, orange wedges, crispy quinoa, dehydrated goldenberries, confit cherry tomatoes, and toasts

MADRE TIERRA CHEESE PLATE

\$25

Gouda, mozzarella, baguette, smoked cheese, fresh cheese, sun-dried tomato pesto cream cheese, traditional cuajada with herbs and garlic and traditional cuajada cheese with honey, all artisanally made on our farm. Served with seasonal grilled vegetables, tomato jelly, basil pesto, and toasts



Vegetarian option available



Gluten Friendly Option (our kitchen contains traces)

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MAIN COURSES

TUBER-CRUSTED CHICKEN \$24

Tarragon sauce, rosemary and roasted garlic mashed potatoes, rainbow carrots, mixed tuber crust

CHARCOAL-GRILLED BEEF TENDERLOIN \$35

Amaranth and hibiscus jus, arracache hash, soft corn tortilla, sautéed vegetables, rainbow carrots

SLOW-COOKED PORK RIBS \$32

Fresh cabbage salad, stewed fresh beans, aniseed and blackberry demi-glace, sweet corn paper

PACIFIC CATCH & FRIED OYSTER MUSHROOMS \$30

Pejibaye puree, herbal infused mushroom broth, seared catch, lemongrass powder



Vegetarian option available



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SEA BASS AND CHOROS (V)

\$35

Choros cooked in shrimp velouté, cauliflower purée, roasted garlic, coral oil, mixed sprouts

TAGLIATELLE WITH VEGAN MEATBALLS (V)

\$24

In lacto-fermented pomodoro sauce, coconut milk, smoked mushroom meatballs, fresh basil

Add chicken or shrimp \$7

GARDEN TORTELLINI (V)

\$24

Stuffed with vegetable stew, creamy kale sauce, confit tomatoes, sautéed mushrooms, caramelized onion paper

Add chicken or shrimp \$7

CREAMY MUSHROOM RISOTTO (V)

\$30

Arborio rice, assortment of mushrooms, cashew parmesan cheese, grilled vegetables

Add chicken or shrimp \$7

TAMARIND CHICKPEA TEMPEH (V)

\$22

Mixed vegetables, grilled cabbage, roasted tomato wedges, pickled eggplant, bean purée, celery powder



Vegetarian option available



Gluten Friendly Option (our kitchen contains traces)





DESSERTS

CELAJES
RESTAURANTE
& LOUNGE

DESSERTS

HOMEMADE COCONUT TART (V) \$12

Coconut caramel with sweet lid, lemon zest, salted caramel, vanilla ice cream

ORANGE FLAN (V) (GF) \$14

Orange cardamom Flan, strawberries and toasted cashew

LEMON CRUMBLE (V) \$14

Lemon cream, vanilla crumble, crunchy sigh, lemon and mint ice cream

BROWNIE WITH ICE CREAM (V) \$12

Classic brownie with homemade vanilla or chocolate ice cream

POT DE CRÈME (V) \$10

Chocolate pudding with espresso

PINOLILLO AND ARTISANAL CHOCOLATE \$10

TAMALE (V) (GF)

Sweet tamale made with corn, cocoa, spices, and Costa Rican cocoa

BREADFRUIT BRULÉE (V) (GF) \$10

Caramelized breadfruit cake, house sorbet, cocoa nibs

(V) Vegetarian option available

(GF) Gluten Friendly Option (our kitchen contains traces)

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BEVERAGES | BEBIDAS



GARDEN TO GLASS

*Hotel Belmar's Mixology
is a toast to life's playful side.
It showcases the unique creativity that
only garden-fresh herbs, fruit,
and grains can spark.*

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HOUSE FERMENTS | FERMENTOS DE LA CASA

CRAFT BEERS | CERVEZAS ARTESANALES -

12oz \$7
16oz \$9

GARÚA KÖLSCH *[DRAFT]*

Refreshing and light, notes of grains and bread. Medium bitterness
Refrescante y ligera, con notas a granos y pan. Amargor medio
4.5 ABV - 33 IBUS - 4 SRM

AURORA PALE ALE *[DRAFT]*

Mellow hops, notes of citrus and earthy lemongrass. Balanced bitterness
Lúpulos suaves, con notas a cítricos y toronjil. Amargor equilibrado.
5 ABV - 33.7 IBUS - 6.8 SRM

NEW ENGLAND IPA *[DRAFT]*

Juicy and bitter, with notes of fruit and citrus, intense hops
Jugosa y amarga, con notas a frutas y cítricos, lúpulos intensos
5.5 ABV - 33.7 IBUS - 6.8 SRM

DOS MARES IPA *[DRAFT]*

Toasted malt aromas, crisp hops
Aromas a malta tostada; lúpulos refrescantes
6.5 ABV - 66.5 IBUS - 15.3 SRM

NUBOSA TROPICAL STOUT *[12OZ BOTTLE]*

Notes of coffee, cacao, and tobacco
Notas a café, cacao y tabaco
7.5 ABV- 32 IBUS - 46.8 SRM

OTHER FERMENTS | OTROS FERMENTOS

HIBISCUS MEAD | HIDROMIEL ROSA 5 OZ - \$8

Sparkling, semi-sweet, floral and citrus notes
Espumante, semi-dulce, notas florales y cítricas
9 VOL - 0 IBUS - 15 SRM

HARD KOMBUCHA - \$7

Crisp and refreshing, with fruity notes and a subtle sweet-tart finish
Refrescante y vivaz, con notas frutales y un suave final dulce y ácido
3% vol - 0 IBUS - 5 SRM

23% Tax and service charge included | 23% de Impuestos y Servicio Incluido

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SIGNATURE COCKTAILS | COCTELES DE LA CASA

*Can be made non-alcoholic *Versión sin alcohol disponible* - \$10

VERA COLLINS - \$16

Refreshing - Light | *Refrescante - Liviano*

Vodka, bougainvillea, lime, soda

Vodka, veranera, limón, soda

TICO TONIC - \$16

Aromatic - Floral | *Aromático - Floral*

Gin, lemon verbena, lime, tarragon, mint, Palo Santo, soda

Ginebra, verbena de limón, estragón, menta, limón, Palo Santo, soda

CUCUMBER ROSE BLOSSOM - \$16

Refreshing - Floral | *Refrescante - Floral*

Vodka, Cointreau, cucumber, mint, lime, rose water, Angostura

Vodka, Cointreau, pepino, menta, limón, agua de rosas, Angostura

SPARKLING PASSION - \$16

Bright - Bubbly | *Ácido - Burbujeante*

Cacique, passionfruit, vanilla, cinnamon, lime, prosecco

Cacique, maracuyá, vainilla, canela, limón prosecco

BARRILITO - \$16

Smoky - Spicy | *Ahumado - Especiado*

Espadín Mezcal, Cacique, tamarind, lime, smoked Habanero

Mezcal Espadín, Cacique, tamarindo, limón, chile habanero ahumado

MADRE TIERRA FIZZ - \$16

Floral - Creamy | *Floral - Cremoso*

White rum, lavender, lime, cream, egg white, soda

Ron blanco, lavanda, limón, crema, clara de huevo, soda

CHILIGUARO GIGANTE - \$18

Savory - Spicy - Smoky | *Salado - Picante - Ahumado*

Cacique, tomato, Lizano Sauce, lime, Belmar hot sauce

Cacique, tomate, Salsa Lizano, limón, salsa picante de la casa

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EL CADEJO - \$16

Bright - Herbal | *Ácido - Herbal*

Dark rum, Amaro Averna, lime, verbena

Ron oscuro, Amaro Averna, limón, verbena

TROPICAL OLD FASHION - \$16

Strong - Balanced | *Fuerte - Balanceado*

Banana infused bourbon, coffee, chocolate bitters

Bourbon infusionado con banano, café, bitters de chocolate

GARDEN GIBSON SERVICE - \$30/\$55

2 or 4 servings | *2 o 4 porciones*

Gin martini with a selection of pickles from our garden

Martini de ginebra servido con una selección de encurtidos de nuestra huerta

CLASSIC COCKTAILS | COCTELES CLÁSICOS

NEGRONI - \$14

MARTINI - \$15

MOSCOW MULE - \$16

APEROL SPRITZ - \$17

MARGARITA - \$18

GIN & TONIC - \$19

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NATIONAL BEERS

IMPERIAL - \$7

PILSEN - \$7

BAVARIA - \$7

BAVARIA LIGHT - \$7

HEINEKEN 0.0 ALCOHOL - \$7

NON ALCOHOLIC BEVERAGES | BEBIDAS SIN ALCOHOL

ORANGE BUBBLY - \$10

Orange cordial, lime, sparkling water

Cordial de naranja, cítricos, soda

VERANERA SPRITZ - \$10

Bougainvillea, lemon verbena, citrus, soda

Sirope de veranera, infusion de juanilama, cítricos, soda

ESPRESSO TONIC - \$13

Madre Tierra espresso, tonic, lime

Café de la Finca Madre Tierra, agua quinada, limón

GARDEN FIZZ - \$10

Lemon verbena, lime, tarragon, mint, palo santo, soda

Sirope de juanilama, estragón, menta, limón, palo santo, soda

GARDEN HERB INFUSION - \$8

Bouquet of herbs from the garden; add ginger, honey or lime

Bouquet de hierbas del jardín; agregue jengibre, miel o limón

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HOUSE MADE KOMBUCHA - \$8
Strawberry, ginger and passionfruit
Fresa, jengibre y maracuyá

HOUSE-MADE GINGER BEER - \$8
Cerveza de Jengibre hecha en casa.

MIXED FRUIT SMOOTHIE - \$8
Batido de Frutas Mixtas

SEASONAL SINGLE FRUIT SMOOTHIE - \$8
Batido de Fruta de Temporada

MINT LEMONADE - \$8
Limonada con Hierba Buena

LIQUOR LIST | LICORES

RON | RUM

COSTA RICA

CENTENARIO 30 AÑOS \$30

CENTENARIO 25 AÑOS \$16

CENTENARIO 20 AÑOS \$14

CENTENARIO 5 AÑOS \$6

CENTENARIO WHITE \$5

VENEZUELA

DIPLOMATICO MANTUANO \$10

DIPLOMATICO RESERVA \$14

NICARAGUA

FLOR DE CAÑA 18 AÑOS \$14

FLOR DE CAÑA ECO \$12

GUATEMALA

ZACAPA 23 AÑOS \$16

JAMAICA

APPLETON STATE \$10

GINEBRA

BOMBAY SAPPHIRE \$10

BOTANIST GIN \$16

BULLDOG \$13

CONDESA GIN \$13

HENDRICKS \$14

MALFY \$14

TANQUERAY TEN \$13

TANQUERAY LONDON DRY \$10

VODKA

ABSOLUT \$10

TITOS \$12

GREY GOOSE \$12

TEQUILA

PATRON REPOSADO \$22

1800 REPOSADO \$12

JULIO REPOSADO \$20

MILAGRO SILVER \$12

OCHO \$28

ANCHO REYES (VERDE) \$18

MEZCAL

MADRE ENSEMBLE \$16

MONTELOBOS \$14

WHISKEY

JAMESON \$12

JEAN BEAN \$12

JACK DANIELS \$12

CHIVAS REGAL \$15

OLD PARR \$15

JOHNNY WALKER BLACK \$14

JOHNNY WALKER GOLD \$18

GLENFIDDICH 12 \$18

MAKERS MARK \$18

GLENFIDDICH 18 \$34

COGNAC

HENNESSY \$16

DIGESTIFS | DIGESTIVOS

CACIQUE \$8

CAFÉ RICA \$6

BAILEYS IRISH CREAM \$8

APEROL \$10

GOLDEN RUSH \$10
(COSTA RICAN GOOSEBERRY LIQUEUR)

FRANGELICO \$10

AMARETTO DISARONNO \$10

LICOR 43 \$8

COINTREAU \$11

CAMPARI \$8

JAGERMEISTER \$7

GRAND MARNIER \$16

DRAMBUIE \$11

TAWNY OPORTO \$8

VERMOUTH ROSSO \$4

VERMOUTH BIANCO \$6

FERNET BRANCA \$8

AVERNA AMARO \$10

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