



Kalokairi

B I T E S

12:00



2:30PM



From light, refreshing bites to more satisfying lunch favorites, our Kalokairi Bites are made for sunny days by the pool, with Pacific views.

F R E S H B I T E S



Light and refreshing flavors to enjoy under the sun.



ANDALUSIAN GAZPACHO ₱6,500

Ripe tomato, cucumber, bell pepper and extra virgin olive oil.



HUMMUS ₱3,800

Served with toasted artisan bread.



SMOKED SALMON & ₱3,500

CREAM CHEESE TOASTS
Smoked salmon, cream cheese and fresh herbs on artisan bread.



KALOKAIRI CEVICHE ₱11,500

Catch of the day marinated in citrus with mango, tomato and red onion.



TROPICAL QUINOA ₱8,500

SALAD
Quinoa, apple, fresh vegetables and raspberry vinaigrette.

W A R M B I T E S



Perfect for sharing over cocktails and conversation.



HOMEMADE CROQUETTES ₱8,000

Creamy and crispy, golden and freshly made.



GOLDEN FRIED CALAMARI ₱7,500

WITH KALOKAIRI SAUCE
Lightly battered calamari with our house sauce, slightly sweet and smoky.



GARLIC SHRIMP ₱9,500

Shrimp sautéed in olive oil with garlic confit and fresh herbs.



SPANISH TORTILLA ₱5,500

Traditional Spanish potato omelet, soft and tender inside, perfect for sharing.

P O O L S I D E F A V O R I T E S



KALOKAIRI BURGER

Beef, goat cheese, lettuce, tomato, caramelized onion and mustard & herb sauce, served with yuca chips.

₱10,500



QUESADILLAS

• Shrimp, mango, coconut & habanero sauce, melted cheese and fresh pico de gallo.

₱8,700

• Beef tenderloin, refried beans, melted cheese, fresh pico de gallo and pineapple & chipotle sauce.

₱9,000



YELLOWFIN TUNA TACOS

Yellowfin tuna, cabbage, red onion and mango, ginger & habanero sauce.

₱9,000



KALOKAIRI MUSHROOM TACOS

Golden mushrooms, refried beans, red onion, carrot and mango sauce.

₱8,500

SIDES:

- French fries ₱4,000
- Guacamole ₱4,500

Live Slow

E A T W E L L

Some menu items are subject to seasonal availability.
Taxes included.



Kalokairi



SUNSET & DINNER



*Mediterranean inspiration, Costa Rican flavors and fresh ingredients,
to be savored slowly as the sun sets over the Pacific.*

TO SHARE

KALOKAIRI CEVICHE **¢11,500**

Catch of the day, mango, tomato, red onion and cilantro.

TUNA TARTARE **¢12,500**

Yellowfin tuna, mango, avocado and ponzu.

GARLIC SHRIMP **¢9,500**

Sautéed in olive oil with garlic confit and fresh herbs.

HOMEMADE CROQUETTES **¢7,500**

Creamy and crispy, golden and freshly made.

TOMATO TARTARE **¢8,500**

Tomato, black olives and pickled vegetables, fresh and aromatic.

SALADS

TROPICAL QUINOA SALAD **¢8,500**

Quinoa, apple, fresh vegetables and raspberry vinaigrette.

WARM GOAT CHEESE SALAD **¢12,500**

Fresh greens, warm goat cheese, caramelized onion, sun-dried tomatoes, pistachios and honey.

COUNTRY-STYLE CHICKPEA SALAD **¢9,000**

Chickpeas, tomato, cucumber, hard-boiled egg, red onion, black olives and fresh mint, with a lemon and cumin dressing.

SMOKED SALMON SALAD **¢11,000**

Fresh greens, smoked salmon, avocado, pickles, red onion and passion fruit vinaigrette.



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Kalokairi



SUNSET & DINNER



RICE & PASTA

SEAFOOD RISOTTO

¢14,900

Creamy risotto with seafood and Mediterranean flavors.

MUSHROOM RISOTTO

¢14,500

With a crispy Parmesan tuile.

SEAFOOD SPAGHETTI

¢15,500

Lightly spicy, with Pacific seafood.

FROM THE PACIFIC

TUNA TATAKI

¢14,500

With caramelized onion and crispy rice paper.

GRILLED SALMON

¢20,900

With green pea cream and asparagus.

ROSEMARY-SMOKED CATCH OF THE DAY

¢22,000

With sautéed vegetables.

FROM THE LAND

CHICKEN CURRY

¢13,900

With coconut rice.

RED WINE-BRAISED PORK

¢14,000

With creamy potato purée and red wine vegetable sauce.

BEEF TENDERLOIN

¢23,000

With rosemary potatoes and pineapple & chipotle sauce.



Live Glow

EAT WELL

Some menu items are subject to seasonal availability. Taxes included.