

# The Great Waltini's at Hotel Bula Bula

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## Dinner Menu

### Appetizers

<i>Peel -n- Eat Shrimp</i>	6,325	<i>Shrimp Quesadilla</i>	5,225
<i>Fried Artichoke Hearts Ranch Dressing</i>	5,050	<i>Swordfish Nuggets w/ Tartar Sauce</i>	4,450
<i>Chicken Wings - Chili Garlic or BBQ sauce</i>	4,175	<i>Fried California Calamari</i>	5,050
<i>Chips with Salsa and Guacamole</i>	3,800	<i>Ceviche de Pescado</i>	3,850
<i>Fresh Bacon &amp; Jalapeño poppers</i>	3,775	<i>Onion Rings</i>	3,300

### Salads

Choice of dressing: Italian, French, Ranch, Bleu Cheese, Oil & Vinegar or Balsamic Vinegar

<i>Costa Rican Cabbage Salad</i>	3,300	<i>Mixed Greens House Salad</i>	4,050
<i>Fresh cabbage tossed with seasonal vegetables and citrus vinaigrette.</i>		<i>Crisp greens served with fresh seasonal vegetables.</i>	

### Entrée Salads

<i>Annie's Salad</i>	7,475	<i>Blackened Ahi Tuna Salad</i>	9,025
<i>Blackened chicken breast and avocado served over crisp greens and fresh vegetables.</i>		<i>Blackened Ahi Tuna and sliced avocado served over crisp lettuce and fresh vegetables.</i>	

### **Blackened Jumbo Shrimp Salad – 11,550**

*Blackened Jumbo Shrimp and sliced avocado served over crisp lettuce and fresh vegetables.*

### More Selections on Other Side



Sales & Service Tax additional

# The Great Waltini's Dinner Menu

## Fresh Fish & Seafood Specialities

*Fish selections are 8 oz. (227 g) portions*

*Entrée selections served with white rice and seasonal vegetables. Prepared in the following choices:*

*Charbroiled with Tropical Salsa      Sauteed with White Wine, Garlic, Butter*  
*Blackened with Cajun Seasonings      Deep Fried*

<i>Filet of Ahi Tuna</i>	<i>9,025</i>	<i>Filet of Swordfish</i>	<i>8,975</i>
<i>Filet of Wahoo</i>	<i>8,550</i>	<i>Filet of Snapper</i>	<i>8,550</i>
<i>Filet of Mahi-Mahi</i>	<i>8,800</i>	<i>Jumbo Prawns</i>	<i>12,100</i>

## From the Grill

*Grill selections are 10 oz. (284 g) portions*

*Entrée selections served with seasonal vegetables and choice of baked potato or mashed potato.*

<i>Aged New York Steak</i>	<i>9,250</i>	<i>Aged Filet Mignon</i>	<i>11,275</i>
<i>Prepared either Charbroiled, Blackened, or Au Poivre in Brandy Cream Sauce with Green Peppercorns.</i>		<i>Prepared either Charbroiled, Blackened, or Au Poivre in Brandy Cream Sauce with Green Peppercorns.</i>	
<i>Double-Cut Pork Chop</i>	<i>8,675</i>	<i>St. Louis Style Pork Ribs</i>	<i>9,875</i>
<i>Thick-Cut Pork Chop Charbroiled and served on a bed of Balsamic Carmelized Onions.</i>		<i>Seasoned Pork Ribs baked until tender and served with our famous Bula Bula BBQ Sauce.</i>	

*Add-on Jumbo Shrimp – 5,400*

## Poultry

*Entrée selections served with white rice and seasonal vegetables.*

<i>Chicken Breast</i>	<i>8,075</i>	<i>Jamaican Jerk Chicken</i>	<i>8,525</i>
<i>Boneless skinless breast prepared Piccata, Blackened, or Charbroiled with Tropical Salsa, BBQ or roasted red pepper sauce.</i>		<i>Half-Chicken with Jamaican spices oven roasted and served with mashed potato and vegetables.</i>	
<i>Hand Carved Turkey Breast</i>	<i>8,550</i>	<i>Mango Duckling</i>	<i>11,500</i>
<i>Oven roasted Turkey served with mashed potato, cranberry sauce and house-made gravy.</i>		<i>Crispy Half-Duckling with a spicy mango glaze and house made tropical fruit chutney.</i>	

*See Specials board for more selections...*

*Sales & Service Tax additional*