

menu

room service en villas de palermo

bienvenidos a Villas de Palermo Hotel & Resort



VILLAS DE PALERMO



welcome to Villas de Palermo Hotel & Resort

Welcome to Villas de Palermo Hotel and Resort and our spectacular sunsets over San Juan del Sur bay. Situated on a hillside, Terraza de Palermo Restaurant offers a panoramic view of the bay of San Juan del Sur and the Pacific Ocean beyond.

Food prepared and served in Terraza de Palermo is made from the freshest fruits and vegetables we can find - many are harvested daily on farms near our property. All meat served at the restaurant is of export quality and is carefully inspected by our chef when purchased. Most of our seafood is fresh from the sea, visible from the restaurant, but not everything is available at the port every day. We invite you to ask about the catch of the day.



Heart healthy – foods that are low in fat and sodium and other ingredients that can promote heart disease.



Vegetarian – food that is not prepared with chicken, meat or seafood. Note that the food may contain eggs or dairy products.

Please let us know if you are in a hurry and we'll let you know what is available in your timeframe. All our food is cooked to order and we assume you are here for a leisurely meal.

We welcome your comments and we will make every effort to accommodate special requests made to our staff.

Room service deliveries will be assessed an additional 10% charge. You may place your room service order by skype, iPhone, email or phone:

Skype: VillasdePalermo

Email: restaurant@villasdepalermo.com

iPhone ap: www.villasdepalermo.com/mobile/index.asp

Phone: +505 8476 9111

The restaurant charges can be paid in cash, by credit card or room charge.


All prices are in U.S. dollars.


Nicaraguan tax of 15% and a 10% service charge will be added to all restaurant charges.

Breakfast Entrees

All breakfast entrees served with orange juice, coffee or tea.

American Breakfast 6.50
2 eggs any style with ham or bacon, home-fried potatoes, toast, butter and jam

Huevos Rancheros  6.25
scrambled eggs with onion, green pepper, tomatoes, mozzarella cheese, corn tortilla and gallo pinto

Omelette  6.25
ham, bacon, onions, green pepper and/or mozzarella cheese served on a flour tortilla with home-fried potatoes, toast and butter

Typical Nicaraguan Breakfast  5.75
2 eggs any style, fried cheese, sweet plantains, gallo pinto and sour cream

Pancakes  5.95
served with maple syrup, butter and seasonal tropical fruit

Fresh Tropical Fruit Plate   6.00
served with yogurt and honey

Oatmeal with Milk   5.25

Granola with Yogurt and Fruit   5.25




a la carte Breakfast

Bacon	2.50	Two eggs	3.00
Toast	1.25	Gallo Pinto	1.50
Ham	2.50	Honey	1.50
Potatoes	2.00	Cereal	3.50





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Sandwiches

Pepito (Steak) Sandwich	8.00
7 oz. prime filet served with lettuce, tomatoes, avocado in season and onion rings on french bread	
Palermo Burger	8.00
8 oz. of chopped prime beef served with bacon, cheese, lettuce, tomatoes, onions and french fried potatoes	
Chicken Sandwich 	7.00
6 oz. chicken filet served with tomatoes, lettuce and onions on a hamburger bun with french fried potatoes and BBQ Sauce	
Tuna Sandwich  	6.00
tuna mixed with celery and mayonnaise served with tomatoes, lettuce and onions	

Snacks

Palermo Pizza  	11.00
pepperoni, vegetarian, seafood, hawaiian, ham and mushroom or your choice of toppings	
Chicken, Beef, Vegetarian or Mixed Mexican Quesadillas  	7.00
in a flour tortilla with lettuce, tomatoes and cheese	
Nachos	6.00
tortilla chips with chicken and beef in a delicious mexican sauce with melted cheese and pico de gallo	
Onion Rings 	4.00
Chicken, Beef, Vegetarian or Mixed Burritos  	7.00
in a flour tortilla served with refried beans, sour cream and pico de gallo	



Appetizers

Shrimp Cocktail served with cocktail sauce	12.00
Ceviche Spanish Style  fresh fish, salmon, tomatoes, onions and red peppers served with mini Cuban Crackers	10.00
Ceviche Mixto lobster, calamari, octopus, shrimp, fresh fish and scallops	11.00
Salmon Carpaccio  served with pesto sauce and garlic toast	10.00
Lobster Cocktail served with mandarin sauce	13.00

Soups




Onion Soup Gratinee  	6.00
Chicken Soup	6.00
Seafood Soup	7.00
Red Bean Soup  	6.00

Salads

Caesar Salad with Shrimp	10.00
Tahitian Salad  broiled vegetables, fresh fish mango sauce	10.00
Caprese Salad 	8.00

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Poultry

Filet of Chicken with sun-dried tomatoes 	15.00
accompanied by puree of mint and broiled asparagus served with bordelaise sauce	
Chicken Provincial 	14.00
accompanied by fresh vegetables and pearl rice	
Filet of Chicken with cilantro sauce 	15.00
served with mashed potatoes and fresh vegetables	




Beef

Churrasco Argentino	15.00
broiled thin cut of prime beef served with Argentine sausages, baked potatoes, steamed vegetables and chimichuri sauce	
Medallions of Beef	14.00
prime filet mignon, fresh pepper and vegetables puree with a pepper sauce and a touch of Jack Daniels	
Nicaraguan Rib Steak	18.00
broiled prime beef served with white rice, refried beans, ripe plantain and fresh Nicaraguan cheese	
Surf and Turf with Filet Mignon and Shrimp	20.00
medallion of prime filet mignon broiled with jumbo fresh shrimp served with mashed potatoes and fresh tomato with pesto sauce	





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From the Sea

25 Shrimp, prepared to your taste served with french fried potatoes and fresh vegetables	20.00
Seafood Casserole Lobster, shrimp, calamari , octopus, fresh shrimp, scallops and mussels	18.00
Lobster Tail, prepared to your taste may we suggest lobster thermidor, sauted in garlic or meunier sauce	market price
Fresh Filet of Fish  with fresh vegetables and milanese rice served with a green sauce Parisienne	14.00
Mussel Casserole-Diablo  Served with white rice, garlic toast and a red hot sauce	13.00
Fresh Salmon Steak  accompanied with plantain puree, fresh vegetables and yogurt and eneldo sauce	21.00

Pasta and Vegetarian

Eggplant Parmesean   slices of eggplant, breaded, sautéed and baked with fresh tomato sauce and mozzarella cheese	15.00
Penne Pasta   with fresh basil and tomato, fresh vegetables and parmesan cheese with a touch of olive oil	14.00

Desserts

Cheesecake	3.00
Chocolate Cake	3.00
Ice cream	3.00

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Terraza de Palermo Winelist

Reds

1.	Cabernet Sauvignon Reserve	B.Guestier	17.72
2.	Beaujolais Village	B.Guestier	24.87
3.	Merlot Varietal	G.Dubceuf	18.36
4.	Cuvee Red	G.Dubceuf	15.24
5.	Private Selection Syrah Tinto	R. Mondavi	30.94
6.	Merlot Red	Woodbrige	25.34
7.	Casillero Malbec Red	Concha Y Toro	22.86
8.	Sendero Cabernet Sauvignon	Concha Y Toro	16.99

Whites

30.	Fonset Lacour Bordeaux. Blanc	B.Guestier	21.85
31.	Sauvignon Blanc Reserve	B.Guestier	17.72
32.	Cuvee Blanc	G.Dubceuf	16.25
33.	Chardonnay Blanc Varietal	G.Dubceuf	20.75
34.	Frontera Sauvignon Blanc	Concha Y Toro	13.31
35.	Casillero Carmenere	Concha Y Toro	22.86
36.	White Zinfandel	Barefoot	14.43
37.	Pinot Grigio	Barefoot	14.43
38.	Founders Chardonnay	Beringer	40.57
39.	Marques De Riscal	Rueda	25.47
40.	Frontera Chardonnay Blanc	Concha Y Toro	13.31

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