

Nya
Restaurant

OUR STORY

Built in 2008 by a small group of international investors who are friends, family, and co-workers, Villa Buena Onda began as a private luxury home rental. Many of our rental guests inquired whether they could rent single rooms, so we made the decision to convert the property into a boutique hotel in late 2012. We also still rent the entire property to groups for family vacations, corporate retreats, and weddings. Our aim is to provide a unique, personalized guest service one can only find in small B&Bs, but at a level of luxury normally reserved for larger resorts. We want our guests to enjoy an authentic Costa Rican taste of the cuisine at Nya, as well as to meet the culture and natural beauty of the Guanacaste province.

WHY NYA?

Guanacaste's natural beauty is unique. Its dry tropical forests are one of a kind, boasting some floral species that cannot be found anywhere else in Central America, such as the Guachipelín, Guanacaste and Malinche trees. At Villa Buena Onda we want you to experience the beauty of nature, its peacefulness, and its true meaning.

Since the Villa is surrounded by this wonderful forest—and a fabulous view—our rooms were initially named after local trees, such as Corteza (golden trumpet tree), Laurel (bay laurel), Nispero (loquat), Malinche (royal poinciana), Balsa (balsa tree), Guanacaste (elephant-ear tree), Poro Poro (coral tree), and many others. Their leaves and branches house the incredibly diverse wildlife of the area, soothing and sheltering us as well. In their honor we decided to name our restaurant “Nya,” which means “tree” in the Chorotega language. The Chorotega are one of the indigenous populations that still live in Guanacaste, and from their ancient culture we've learned part of the reverence and love for nature we try to uphold at the hotel.

At Villa Buena Onda we always strive to commemorate Costa Rican tradition. More importantly, our goal at Nya Restaurant is to create a unique and personalized dining experience. To achieve this, our Chef uses fresh local ingredients to create a menu that fusions authentic local cuisine with an international twist: fish of the season, vegetables and fruits coming from the local farmer's market, and even gluten-free dishes to comply with any dietary requirements. You are about to try an ethereal meal!

Eat fine and fresh. Welcome to Nya.

¡Provecho!



-  Gluten Free Option
-  Contains Wheat
-  Contains Egg
-  Contains Dairy
-  Contains Honey
-  Contains Soy
-  Contains Crustaceans
-  Spicy

BREAKFAST

All breakfast dishes come with a side of tropical fruit plate,
coffee, tea and orange juice

COSTA RICAN PANCAKES 0

Banana or strawberry flambé, or chocolate chip
with maple syrup and butter
Ask for our  option
\$6

EGG OMELETTE 0

With a selection of cheese, ham, onions, chives,
mushrooms or peppers
\$6

TRADICIONAL TICO BREAKFAST 0

"Gallo Pinto", sour cream, sweet fried plantains, local fresh cheese,
eggs (any style) and fresh corn tortillas
\$9

GUANACASTE BREAKFAST BURRITOS 0

Eggs, ham, onions, mozzarella cheese and avocado in a flour tortilla, with a
side of "Gallo Pinto" and sour cream
\$8

COCO'S POACHED EGGS 0

Two poached eggs, arugula,
avocado and tomatoes on whole grain toast
Ask for our  option
\$6

GRINGO BREAKFAST 0

Eggs (any style), breakfast sausage or bacon, hash browns and toast
Ask for our  option with gluten-free
breakfast sausage and whole grain toast
\$9

VILLA BUENA ONDA 0

Two eggs (any style) on a homemade corn tortilla, refried black beans, pico
de gallo and cheddar cheese
\$7

TROPICAL PARFAIT

Granola, natural yogurt, honey and seasonal fruit
Ask for our  option without granola
\$6

LUNCH

SALADS & SANDWICHES

AHI TUNA SALAD

Sesame-crusted tuna steak served on a bed of mixed greens, tomato, avocado and carrot, topped with crispy wonton strips, onion and sweet pepper

Ask for our  option with crispy tortilla strips instead of wonton strips
\$18

WHITE & RED QUINOA SALAD

White and red quinoa, feta cheese, cucumber, tomato and avocado on a bed of lettuce with olive oil and lemon - add grilled chicken breast or portobello mushrooms

\$16

EL VAQUERO STEAK SANDWICH

With caramelized onions and horseradish sauce served on a tuscan roll with a side of potato wedges

\$15

ROASTED VEGETABLE SANDWICH

Zucchini, eggplant and red bell pepper served on a tuscan roll with tomato, pesto and mozzarella cheese with a side of potato wedges

\$9

THE PORO PORO SANDWICH

Grilled Chicken Breast, Red Onion and Avocado, Topped with Arugula on a Tuscan Roll, with a Side of Chipotle Aioli Sauce and Potato Wedges

Ask for our  option

\$14

FOR A BIGGER APPETITE

ARROZ CON POLLO

A traditional dish of chicken mixed with rice, shredded carrots, green onion, bell pepper, celery, garlic and cilantro, served with black beans and crispy potatoes

Ask for our  option

\$12



COSTA RICAN CASADO

Choice of grilled chicken, beef fajitas or fish, served with white rice, black beans, fried plantain, a homemade corn tortilla and cabbage salad

\$18



VBO NACHOS

Chicken or beef, black refried beans, sour cream, guacamole, cheese and pico de gallo

Ask for our  option with nachos fried in gluten-free oil

\$15



CHEF'S BURGER

Selection of a homemade beef patty with lettuce, tomato and onions with  side of potato wedges

Ask for our  option

\$15



QUESADILLA

Chicken or beef with pico de gallo, sour cream and fresh  guacamole, in a flour tortilla

Ask for our  option served with corn tortilla

\$15



FISH TACOS

Locally caught fresh fish sautéed with onion and bell peppers served in a flour tortilla with a  mango cilantro salad and a side of guacamole

Ask for our  option with corn tortilla and cooked with gluten-free oil

\$20



BEEF TACOS

Shredded beef sautéed with onions and bell peppers in a corn tortilla with mozzarella, cheddar cheese and lettuce and a homemade mango salsa

\$20

DINNER

STARTERS

SOPA AZTECA

Traditional tomato soup with tortilla chips,
turrialba cheese and avocado

Ask for our  option

\$14

WATERMELON ARUGULA SALAD

Diced watermelon with arugula, mixed greens, red onion and feta cheese
in a balsamic dressing

\$7

FRIED CALAMARI SALAD

Breaded and fried calamari, mixed greens, lemon and chipotle mayo

\$10

CARIBBEAN STYLE SEAFOOD SOUP

Mussels, calamari, fish of the season and shrimp in a broth of coconut milk,
lemongrass and cilantro

\$12

CURRY PORK WONTONS

Lightly fried wonton dumpling filled with curry spiced pork, served with
mango sauce

\$8

FISH CEVICHE

Fresh fish cooked in lemon juice with cilantro,
red onion and bell pepper, served with patacones

Ask for our  option with patacones cooked in gluten-free oil

\$14

MAIN COURSES

CHEF'S BEEF TENDERLOIN

With caramelized onion and your choice of a mushroom,
three-pepper or blue cheese sauce

Ask for our  option

\$21

COCONUT CURRY CHICKEN

Boneless chicken simmered in a creamy coconut curry sauce with raisins,
served with jasmine rice and sautéed vegetables

\$15

VBO GRILLED CHICKEN

Chicken breast on a bed of fried sweet potato,
served with lemon tangerine dressing and crispy vegetables

\$16

BABY BACK RIBS

In BBQ sauce, served with mashed potatoes
and sautéed vegetables

\$22

BEEF & CHICKEN SKEWERS

Grilled with onion in a balsamic reduction, served with mashed sweet
potato and seasonal sautéed vegetables

\$22

GRILLED FISH WITH AVOCADO & SPINACH

Locally caught pacific fish of the season marinated in soy sauce, topped
with fresh avocado over a bed of sautéed vegetables

\$21

DEEP FRIED RED SNAPPER

Fresh catch marinated in herbs, served with refried black beans, patacones
and pico de gallo

\$18

LOCAL CATCH A LO VBO

Fresh seasonal catch cooked in a fresh tomato sauce with white wine &
sautéed vegetables over white rice

\$18

AU GRATIN FISH

Seasonal fish fillet with avocado, tomatoes and
mozzarella, baked golden and served with mixed vegetables

\$18

STUFFED PORTOBELLO MUSHROOMS

With spinach and mozzarella cheese, roasted rosemary potatoes and sautéed vegetables

\$19

VEGETARIAN BROCHETTES

Fresh seasonal vegetable skewers with a tomato-yogurt sauce and steamed potatoes

\$16

FETTUCCHINE AL POMODORO

With garlic, basil, parmesan cheese and tomato

\$15

DESSERT

Our desserts are homemade daily
Please ask your server for today's options

IF YOU ARE LOOKING FOR SOMETHING MORE PRIVATE AND SPECIAL, FEEL FREE TO ASK FOR OUR PRIVATE ROMANTIC DINNER MENU