



KORAYA
LOBBY BAR

MENU

TO SHARE

Local Cheese 12

fried local cheese | guava sauce & roasted
garlic sauce

Goat Cheese Croquettes 17

papaya candy chutney | rose infusion
lemon zest

Land or Sea Quesadilla

Chicken 19 | Shrimp 25

colby & pepper jack cheese | lemon sour
cream | roasted green salsa & guacamole

DC Wings 19

flash fried | tropical sweet heat mambo sauce

Crispy Fried Octopus 19

skillet roasted corn | sweet peas puree
baby watercress salad

Catch of the Day Ceviche 23

Roasted Sweet Batata | Local Avocado
Coconut "arepas"

Fennel Lamb Meatballs 15

goat cheese | rosemary and cherry tomato
marinara sauce | brioche toast | fresh basil

Roasted Cauliflower 17

goddess sauce | golden raisins | roasted
macadamias | carnival cauliflower | smoke
Charred Onion

Spinach Hummus 14

local roots chips | chia seed | watercress



FLAT BREADS

Fungi Porcini 19

ragout mushroom | provolone cheese |
roasted garlic sauce
| baby arugula | truffle oil

Fig & Pigs 19

beacon | genoa salami | pepperoni
dried figs | provolone cheese
creamy white sauce | vincotto reduction

Buffalo Shrimp & Bleu 26

grilled buffalo shrimp | roasted garlic sauce

Spicy BBQ Chicken 19

Pepper jack cheese | homemade bbq sauce
grilled chicken | crispy onion



SOUP & SALADS

Heirloom Salad 18

heirloom tomato | burrata | rocket arugula
pesto | focaccia croutons | vincotto
reduction

Wedge Salad 16

baby iceberg lettuce | candy bacon
pickle onion | blue cheese dressing

Karaya Chop Salad 17

fresh iceberg | hard boiled eggs | cherry
tomatoes | pepper jack cheese
crispy chickpeas | diced mango
goddess dressing
Add Salmon Filet 20

Soup of the Day 11

fresh chef inspired soup for today



MAIN DISHES

Local Herb Chicken 27

roasted chicken | sofrito chimichurri sautéed
spinach | fried cauliflower

Sword Fish Steak 32

8 oz grilled filet | spanish chistorra & chickpeas
stew | yuzu green salad

Grilled Pork Chop 28

pumpkin puree | roasted scallion
tamarind dem | feta

A Caballo Filet Mignon 45

spicy sweet plantain hash | fried egg
truffle crispy onion

Vegan Ragout Pasta 25

pappardelle pasta | Impossible Meat
rosemary & cherry tomato | fresh basil

Chichaito Shrimp Pasta 29

pappardelle | roasted pumpkin & anise
liqueur cream | cherry tomato | fresh basil

Fried Whole Red Snapper 45

local avocado | "tostones de pana"
garlic sofrito butter | roasted pumpkin
whole fish contains bones

Coconut Gandules Curry 18

cilantro basmati rice | coconut & pigeon peas |
coriander | roasted Brazilian nuts

Karaya Burger 22

10 oz. chopped beef | provolone cheese | onion
marmalade | ragout mushroom
baby arugula | lemon mayo

*Do The Impossible! Tell Your Server You Want
The Impossible Vegetarian Patty*

**Ask your server for our
Local Special of the Week**

SIDES

Roasted Pumpkin & Herb Feta 7 | House Salad 9
Truffle Cassava Sticks 9 | Fried Plantains 6
Chefs Cold Salad 7

COCKTAIL MENU

Royal Rum Crushed Martini 16

Bacardi Rum | Watermelon Liquor | Fresh Strawberry Puree
Fresh Lime Juice | Fresh Mint

Cucumber Madness 16

Bombay Sapphire Gin | Lime Juice | Cucumber | Fresh Mint

Fashioned Fireplace 15

Maker's Mark Bourbon | Cinnamon | Apple cider & honey
syrup
Bitters | Orange twist | Smoked with cinnamon

Black Manhattan 15

Wild Turkey Bourbon | Averna | Cocoa bitters | Orange
wedge garnish
Created by our mixologist Jaders Calcaño

Karaya's Margarita 15

Jose Cuervo Silver Tequila | Cointreau | Lime juice
Ginger & Cucumber Syrup | Lime Cucumber Garnish
Created by our bartender Gabriel Mayol

Spring Collins 15

Bombay Sapphire Gin | Rosemary Reduction | Lavender
Reduction
Lime Juice | Club soda on top | Garnish rosemary twig and
lime
Created by our bartender Angeny Parilla

Italian Cosmo 15

Absolute Mandarin | Limoncello | Cranberry
Created by our bartender Alexis Rodriguez

Full Moon Martini 16

Caramel | Kahlua Liquor | Baileys | Absolute Vanilla
Café con Leche | Three Coffee Beans garnish
Created by our bartender Alexis Rodriguez

Garden Mule 16

Grey Goose vodka | Grapefruit juice | Basil Simple Syrup
toped with ginger beer | grapefruit garnish

Spicy Señorita 16

Illegal Mezcal | Watermelon Liquor | Jalapeño | Fresh Lime
Juice
Created by our bartender Caridad Fernandez

ROYAL SONESTA CORE COCKTAILS

Fiery Strawberry Margarita 16

Illegal Mezcal | Jose Cuervo Silver | Réal strawberry | Finest
Call citrus sour | 1 dropper Bittermen's Hellfire bitters

Perfect Martini 16

Chopin Vodka or Hendrick gin | Sweet vermouth | Dry
vermouth
Lemon twist | Olive (optional)

Sbagliato 16

Aperol | Martini & Rossi Rosso Vermouth | Prosecco Orange
Slice



Sushi

MENU

STARTERS & SALAD

ROYAL DUMPLINGS \$11

chicken, oven fried | Soy ginger sauce

VEGETABLE SPRING ROLLS \$12

Crisp veggies, thin flake wrapper, sweet chili sauce

SPICY CRAB SALAD \$16

Crab, spicy mayo, cucumber, avocado, tempura flakes

SEAWEED SALAD \$12

Fresh seaweed, rice vinegar & sesame

BOWLS

TROPICAL SHRIMP BOWL \$16

Shrimp, avocado, carrots, edamame, rice, pineapple, red onion & ginger soy sauce

TUNA BOWL \$15

Fresh tuna, avocado, carrots, rice, radish, sesame seeds, tempura flakes, soy sauce, rice vinegar & siracha



ROLLS

THE DON Q ROLLS \$14

Smoked salmon, cream cheese, Don Q Mayo & sweet plantain
Topped with torched tempura flakes

SWEET HEAT ROLL \$13

Plum sauce glazed shrimp, mango & avocado.
Topped with tempura flakes & wasabi dust.

PR ROLL \$12

Pork, scallion, "sofrito-mayo".
Topped with sweet plantain.

OCEAN ROLL \$14

Combination of spicy crab & shrimp.
Topped with avocado & tuna.

MANGO MADNESS ROLL \$14

Spicy tuna & crab, cream cheese, & ginger puree.
Topped with sliced mango & toasted coconut cream.

CALIFORNIA ROLL \$12

Spicy crab, avocado & cucumber

VEGETABLE ROLL \$12

Chef choice veggies

PHILADELPHIA ROLL \$13

Smoked salmon & cream cheese



S U N S E T
V I B E S

*Happy
Hour*

\$9
per item

B I T E S

Mahi-Mahi Bites & Cilantro-Lime Aioli

Fresh Mahi-mahi in tempura with cilantro-lime aioli

Chicken Pot Stickers & Ginger Soy Sauce

Chicken with lemon dumplings with ginger soy sauce

Parmesan Truffle Fries & Roasted garlic Sauce

Crispy french fries, tossed in parmesan cheese & truffle oil with roasted garlic aioli

Hummus

Chick peas hummus with piquillo peppers, olives and olive oil with warm pita bread

D R I N K S

Jungle Bird

Dark rum, Campari, pineapple juice & lime juice

Painkiller

Rum, pineapple juice, orange juice & cream of coconut

Guava Tom Collins

Vodka, guava juice, lime & soda

Whiskey Sour

Whiskey & sour mix

Daily from 5pm to 7pm

KARAYA



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BURGER

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10 oz. chopped beef | provolone
cheese | onion marmalade | ragout
mushroom
baby arugula | lemon mayo

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Vegetarian Patty***

