



THE PRIDE OF COSTA RICA
Since 1978

Products Catalogue



Liqueurs



Souvenirs



Sauces



Gourmet
Coffee



Cakes &
Chocolates



Cocktails



Contact



The essence of our products has made a trend beyond our frontiers. At first, we became well known here in Costa Rica, amongst our people and friends who visit us. As more people tried us our quality transcended; spreading fame and gaining unsuspected recognitions worldwide.

This is the history of SALICSA, a company that since its beginnings enjoyed of a paramount success in marketing CAFE RICA, the Original Coffee Liqueur of Costa Rica. As its first product, it became a true “best seller” in the category of the non-traditional liqueurs. Thereafter, the company continued growing with the introduction of more products, which were accepted immediately, in virtue of being special and unique recipes prepared with original blends from the most exotic tropical fruits.

SALICSA, has its origins in 1978, when Edward Drew, a Jamaican businessman whose mother was Costa Rican decided to settle in our beautiful country. Deeply inspired by the quality of our coffee and the taste of Costa Rican fruits, he considered the marvelous idea of creating exportable products to give the rest of the world the opportunity to enjoy them. Since Mr. Drew is an excellent gourmet Cook, he created his own recipes. Soon after CAFE RICA was discovered, and then SALSA RICA, GOLDEN CREAM, ORANGE BOUQUET and the rest of the products available today in SALICSA’s family list. One hundred percent natural sauces and liqueurs, cakes, chocolates and souvenirs. All of our products manufactured with strict quality control in all phases of their process, starting from harvesting the fruits in the fields, to bottling and packaging in our plant.

This is the reason why, all of our products have been accepted with such a great success, not only in Central America, but also in competitive world markets such as United States, Panama, the Caribbean, Japan and Germany. Now, we invite you to take a close look of what we offer inside SALICSA’s Chest.

We take pride in producing liqueurs, sauces and complimentary products. We work together with many international well known brands, as with other food related or liqueur factories.

If you have any idea not offered here, it’s very likely we may be able to provide it for you. We can get in contact and do for you a lot more than what you see through these pages. We would love to hear from you, any questions, suggestions, or comments, please contacts us.



CAFE RICA

Café Rica, Original Coffee Liqueur of Costa Rica, represents a quality and tradition maintained for over 25 years. Our Coffee Liqueur gives the true meaning to the history of “Costa Rican Coffee.” We use the freshest gourmet coffee grains harvested in Costa Rica’s highlands. This is the reason why Café Rica encases the taste and aroma which has conquered the most refined tastes in the world.



Miniature 57.5 ml / 2 oz

Pacha 200 ml / 6.8 oz

Café Rica with bag 750 ml / 25 oz

Café Rica in individual box 750 ml / 25 Oz

Cocktails

Brown Cow	Café Rica Black Russian	Ricafé	Cucaracha	With Desserts
Mix 3 oz of Café Rica with 2 oz of evaporated milk. Add 2 oz of milk, pour on ice and... Enjoy.	Pour 3 oz of Café Rica and 1 oz of vodka in a glass with ice. Stir well and enjoy an exquisite cocktail.	After lunch or dinner, add 1 oz of Café Rica to your cup of coffee. Enjoy any coffee with the taste of “Costa Rican Coffee”.	1 oz of Café Rica, 1 oz of tequila, heat shot glass, pour liqueurs, flame, and sip quickly through a straw.	Café Rica is also delicious with plain cake, fruits, or ice cream.
<p>B – 52 1 oz de café Rica, 1 oz Golden Cream, 1 oz Orange Bouquet. Mix all ingredients, chill and serve.</p> <p>Mudslide 1 oz Café Rica, 1 oz Golden Cream, 1 oz Vodka. Mix all ingredients, chill and serve.</p>				

GOLDEN CREAM



Our very own Coffee Cream Liqueur is specially blended and prepared using the finest Coffee Liqueur in Costa Rica, Café Rica. A special recipe, highly acclaimed due to its creamy texture and delicious bouquet. Proudly Costa Rican and at an excellent price. Enjoy your best moments with a glass of Golden Cream...Well Chilled!!!



Miniature 57.5 ml / 2 oz

Pacha 200 ml / 6.8 oz

Golden Cream in individual box 750 ml / 25 Oz

Cocktails

Golden Egg Nog	Golden Irish Coffee	Golden White Russian	Golden Ice Cream	Other Options
Blend 2 oz Golden Cream, 1 oz Amaretto, 4 oz milk, 1 tsp sugar and 1 egg. Pour over ice... Delicious!!!	In a Coffee Mug pour 1 oz Whiskey and 1 oz Golden Cream. Fill cup with coffee, top with whipped cream.	In a high ball glass pour 3 oz Golden Cream, and 1 oz Vodka. Stir well and enjoy an exquisite Cocktail, with plenty ice.	Chill 1 can evaporated milk in the freezer over night. Blend in bowl and beat at high speed till stiff peaks form. Gradually add 1/2 to 3/4 cup Golden Cream. Add sugar at taste and freeze.	Golden Cream Straight up well chilled. Golden Cream is also delicious over ice cream. Add to your favorite dessert. Pour 1 oz into your cup of hot coffee.
B – 52				
1 oz de Café Rica, 1 oz de Golden Cream y 1 oz de Orange Bouquet . Mezcle todos los ingredientes, enfríe y sirva.				
Mudslide				
1 oz de Café Rica, 1 oz Golden Cream, 1 oz de vodka. Mezcle todos los ingredientes, enfríe y sirva.				



ORANGE BOUQUET

An Orange Liqueur is a very exotic and exclusive drink. We know this, and therefore prepared our own recipe for **Orange Bouquet**, using the highest quality oranges harvested in Costa Rica. Expert world tasters have appraised **Orange Bouquet** on numerous occasions, comparing its quality to that of a worldwide known “Cointreau” or of a “Triple Sec”.



Miniature 57.5 ml / 2 oz

Bottle 750 ml / 25 oz

Cocktails

Margarita	Blue Kamikaze	Sarpe Tico
Ice, 1 1/2 oz Orange Bouquet, 1/2 oz Tequila, 1 oz lemon juice, 1 lemon peel and salt. Mix all ingredients in a shaker, strain in cup, and dampen the cup borders with lemon and salt. Decorate with the lemon peel.	1 oz Orange Bouquet, 1 oz Vodka, 1 oz lemon juice, 1/4 oz colorless sugar syrup, 1/2 oz Blue Curacao, or 2 drops of blue colorant. Mix in a shake with ice and serve in small cups. 2 persons.	1 oz Orange Bouquet, 1 1/2 oz Guru Vodka, 1/2 oz pineapple juice, 1/2 oz Maracuya juice, 1/2 oz syrup. Liquefy all ingredients, with ice and serve in tall cups. Decorate with 1 orange slice, 1 carambola slice and 1 strawberry.
<p>B – 52</p> <p>1 oz de café Rica, 1 oz Golden Cream, 1 oz Orange Bouquet. Mix all ingredients, chill and serve.</p>		

MINT LIQUEUR



Our **Mint Liqueur** is a fine blend of fresh mint you may enjoy with its refined fresh flavor and excellent taste. This liqueur served cold or at room temperature is an excellent after dinner drink, or could be used to mix into your favorite cocktails. Try SALICSA's **Mint Liqueur** and discover its unique flavor.



Botella 750 ml / 25 oz

Cocktails

After Five	Fallen Angel	Stinger	Digestive	Grasshopper
3/4 oz Café Rica, 1/2 oz Golden Cream, 3/4 oz Mint Liqueur. Serve in shot glass.	Ice, 1 1/2 oz Mint Liqueur, 1/2 oz Gin, 1 oz. lemon juice, 1 bit of bitter drops, 1 cherry. Mix all ingredients in a shaker; serve in a cup with the cherry to decorate.	Ice, 1 oz Mint Liqueur 2 oz Amaretto. Mix Ingredients in a shaker serve and enjoy.	Ice, 1 oz Mint Liqueur, 1 cherry. Serve in a small cup with plenty chopped ice. Decorate with the cherry.	In a Cocktail Glass pour 2 oz Mint Liqueur, 2 oz white crème cacao, 2 oz light Cream, shake and serve.



TRIPLE SEC

SALICSA's **Triple Sec** has a unique flavor that makes it a must for preparing cocktails such as Margaritas, and is an absolute treat as an after dinner liqueur, try it straight up or on the rocks. Its delicious taste will enchant you as a special treat from Costa Rica.



Bottle 750 ml / 25 oz

Cocktails

Sidecar	Margarita	Between the Sheets
Ice, 1 oz Triple Sec 1/2 oz Amaretto, 1 oz lemon juice, 1 lemon peel . Mix all ingredients in a shake, strain in a cup, and decorate with the lemon peel.	Ice, 1 1/2 oz Triple Sec, 1/2 oz Tequila, 1 oz lemon juice, 1 lemon peel and salt. Mix all ingredients in a shaker, strain in cup, and dampen the cup borders with lemon and salt. Decorate with the lemon peel.	Ice, 1 oz Triple Sec , 1 oz Bucanero Rum, 1 oz Amaretto, 1 oz lemon juice, 1 lemon peel. Mix all ingredients in a shaker, shake well, strain in a cup and decorate with the lemon peel.



GURU VODKA

(Sugar Cane Liqueur)

When tasting our fine liqueur you will be enjoying Costa Rica's special spirit of sugar cane. Try **Guru** with your favorite mixer (Coke, Ginger Ale, Orange Juice, Apple Juice, etc.) sit back and enjoy its refined taste.



Bottle Litro



Bottle 750 ml / 25 oz



Pacha 350 ml / 12 oz

Cocktails

Guru Sour	Club Guru	Fuity Guru	Island Guru Tico
1 1/2 oz Guru,, 3 oz lemon juice, 1 1/2 oz syrup, 1/2 oz Orange juice. Shake well with ice, serve and enjoy.	1 1/2 oz Guru, 3 oz Club Soda, 1/2 oz lemon juice. Fill glass with ice.	1 1/2 oz Guru, 3 oz apple juice. Mix well in a fill glass with ice.	3 oz Guru, 3 oz Gin, 1 oz Tequila, 2 oz orange juice, 1 oz Triple Sec, 2 oz Coke. Mix with ice in tall glass.



BUCANERO SPECIAL RESERVE RUM

When we produce our **Bucanero Special Reserve Rum** we actually implement an art mixed with a little bit of magic; magic that is refined through years of perfection and aging, thus yielding a great rum obtained from the finest sugar cane extracts.

It is not by chance that quality of our rum is beyond comparison and provides a taste that is unique. Secrets shared by our ancestors became a tradition handed down through the years to enjoy today with great pleasure.

Bucanero Special Reserve Rum has been carefully aged in oak barrels to achieve excellence in taste, earning in this process the absolute best of the legacy that rums inherit.

Enjoy in good company our **Bucanero Special Reserve Rum**:

THE BEST AMONGST GREAT COSTA RICAN RUMS!!!



Miniature 57.5 ml / 2 oz

Pacha 200 ml / 6.67 oz

Barrel 700 ml / 23.3 oz

Cocktails

Cuba Libre	Rum Punch	Piña Colada
1 1/2 oz Bucanero Rum, 3 oz Coke, 1/2 oz lemon juice, 1 lemon peel to decorate. Mix all ingredients. Serve with ice and enjoy.	3 oz Bucanero Rum, 2 oz syrup, 1oz lemon juice, 4 oz water. Mix all ingredients. Serve with ice.	2 oz Bucanero Rum, 1 oz coconut milk, 1 oz white syrup, 1 oz pineapple juice. Liquefy all ingredients with ice, and serve.



SPECIAL PACKS GIFT PACK



Mug

Café Rica Bottle
750 ml / 25 oz

Golden Cream Bottle
750 ml / 25 oz

Orange Bouquet Bottle
750 ml / 25 oz

Bucanero Special Reserve
Rum Bottle 750 ml / 25 oz

TRAVEL PACK



Café Rica Bottle
750 ml / 25 oz

Golden Cream Bottle
750 ml / 25 oz

These are our special packaging: Travel Pack and Gift Pack including the finest liqueurs, **Café Rica**, **Golden Cream**, **Orange Bouquet** or **Bucanero Special Reserve Rum**. Ideal for travel or as a gift for that special someone. Besides the liquor in the Gift Pack give a ceramic handmade mug, in the Travel Pack a bag of 100% natural fiber.



SOUVENIRS

We offer a convenient line of souvenirs to remember your time spent in our beautiful piece of Paradise, Costa Rica. We have a great length of products in this category. Look closely, we bet you'll find something you might like. Don't limit your desires to what you see, we would love to hear any suggestions you have to what we may provide for you.

Golden Minis: An Excellent Pack of four Miniatures of our delicious Coffee Cream, **Golden Cream**



Costa Rica's Best Triplet: Definitely our best Triplet. Includes three 200 ml bottles: **Café Rica**, **Golden Cream**, **Bucanero Special Reserve Rum** or **Orange Bouquet**, in an attractive packaging, practical and economical.



SOUVENIRS

Minipack of four miniatures: A convenient sample pack of Café Rica, Golden Cream, Orange Bouquet Bucanero Special Reserve Rum or Mint Liqueur.



Two bottles 200 ml offer: Duo Pack with Café Rica and Golden Cream.





SOUVENIRS

Minipack of three miniatures with coffee: with a unit Café Rica, Golden Cream, Orange Bouquet and Gourmet Coffee Package of 50 g.



Handcrafted “tico” peasant and ecological miniatures: These attractive and cute handcrafted little “tico” (word used to describe Costa Ricans) peasants and traditional animals from Costa Rica. Handcrafted and placed next to our liqueur miniatures. We can also personalize them for you.



SOUVENIRS



Coffee mug with miniature: This is a traditional pottery clay cup, with a Costa Rican flag, filled with toasted coffee beans and a miniature bottle of Café Rica, offering this way an original Costa Rican souvenir or gift.



Minibasket: This is a miniature version of the coffee pickers traditional basket, with a bow of Costa Rican flag. Weaved by hand and filled with toasted coffee beans along with a miniature bottle of Café Rica. With this simple yet elegant presentation, we pay tribute to our hard-working coffee pickers.



Four sauces offer: A convenient pack with our four gourmet sauces. It's the greatest way for taking wherever you want the taste of our Costa Rican typical sauces.





OUR SAUCES

SALSA RICA

The unique flavor of tamarind and mango, with a base of peppers and tomatoes, the special flavor of raisins, seasoned onions, spices and salt. **Salsa Rica** is one of the most precious secrets of many Chefs, some of which use it to bring out the flavor of other sauces. **Salsa Rica** is made with all natural ingredients. Try this unique extravagance, exclusive by SALICSA.

Bottle 148 ml / 5 oz



Bottle 750 ml / 25 oz

RECIPES

“CITRUS RICA PORK CHOPS”

Ingredients:

148 ml Bottle of SALSA RICA

1 tsp. grated orange peel.

1/4 tsp. dried thyme leaves, crushed.

1/4 cup orange juice.

1/2 tsp. dried rosemary leaves, crushed.

4 pork loin chops, 1 in. thick (about 2 lb.)

Prepare:

Place all ingredients except chops in saucepan. Bring to boil; reduce heat to low within minutes stirring occasionally. Place chops on greased grill over medium coals; bathe generously with CITRUS RICA MIXTURE. Cover Grill 15 minutes. Turn; brush with CITRUS RICA MIXTURE. Continue grilling, cover 15 minutes or until chops are cooked through.

“SALSA RICA STEAK”

Ingredients:

1 1/2 lb. Beef flank steak, 1 in. thick.

1 large onion, cut into 4 slices.

1 clove garlic, halved.

148ml. bottle SALSA RICA.

Prepare:

Rub each side of steak with halved garlic clove.

Place steak and onion on greased grill over medium-hot coals.

Grill uncovered 15-20 minutes or until steak is cooked through, brushing steak frequently with SALSA RICA and turning occasionally. Serve steak with onions.

OUR SAUCES

SALSA CRIOLLA



We have a Creole Sauce specially prepared to accompany the most delicious foods. It's perfect for: soups, meats, fish, seafood, appetizers and all kinds of typical or gourmet plates. Similar to Salsa Rica, Salsa Criolla contains only 100% natural ingredients.

Bottle 148 ml / 5 oz



Bottle 750 ml / 25 oz



RECIPES

“RICA PICA WINGS”

Ingredients:

16 chicken wings.
1/4 cup balsamic vinegar.
2 tbsp. SALICSA TABASCO.
1 tsp. soy sauce.

1/2 cup olive oil.
1/4 cup honey.
1/2 tsp. red pepper flakes.
1 tsp. SALSA CRIOLLA.

1/4 tsp. ground nutmeg.
2 tbsp. brown sugar.
1/2 tsp. dried thyme.

Prepare:

Cut off and discard bony wing tips. Cut the remaining wings in half.
In a large bowl, combine all ingredients and mix well. Marinate wings in this mixture. Put in refrigerator for an hour, then grill 15-20 minutes turning frequently.
Makes 32 pieces.

“ZESTY CHICKEN”

Ingredients:

2 1/2 lb. chickens split.
1/2 cup dark beer.
2 tbsps. Olive oil.
1/2 cup minced onions.

148ml. bottle of SALSA CRIOLLA.
1/2 tsp. dry mustard.
1tbsp. cider vinegar.

1/4 cup SALICSA TABASCO.
1 clove garlic minced.
1/4 cup chopped fresh basil.

Prepare:

Wash and dry chickens. Combine all remaining ingredients in a fireproof bowl and marinate chickens for 3-4 hours in your “ZESTY MIXTURE”.
Remove chickens from marinade and place on smoker grill over medium heat at most, for 1-3 hours to your liking.
Brush with marinade sauce before cooking and just before serving.
Makes 6 servings.



OUR SAUCES

TABASCO

CHILERO

Our authentic hot sauce is prepared from specially selected hot peppers which are blended together to create our rich, spicy hot **Tabasco** sauce. A must in Bloody Marys, or to spice up your favorite foods.

Prepared from Habanero peppers and Panama, which are mixed together in a unique way to achieve our rich and spicy sauce Salicsa Chilero Rica. Delicious on all kinds of food, especially with the extra chile seeds.

RECIPES

“SALICSA GUACAMOLE”

Ingredients:

- 2 medium ripe avocados, peeled.
- 1 medium tomato, chopped.
- 2 tbsp. lime or lemon juice.
- 1 tsp. SALICSA TABASCO.
- 1/2 tsp. salt.
- 2 tsp. Chopped onion

Prepare:

In medium bowl, mash avocados with fork until chunky. Add tomato, onion, lime juice, SALICSA TABASCO, and salt until well blended. Cover, refrigerate 1 hour to blend flavors.

Serve with fresh cut up vegetables and chips.

Makes 2 cups

Bottle 165 ml / 5.5 oz



RECIPES

“CHUNKY SALICSA SAUCE”

Ingredients:

- 2 tablespoons olive oil.
- 1 cup coarsely chopped onion.
- 1 cup coarsely chopped green peppers.
- 1 can tomatoes 35 oz. coarsely chopped.
- 1 tablespoon freshly squeezed lemon juice.
- 6 tablespoons Salicsa Chilero Rica.
- 1/2 teaspoon salt.
- 2 teaspoons coriander or parsley.

Prepare:

In a skillet heat oil, add onion and pepper, saute for 5-6 minutes. Add tomatoes with juice, cooking on high heat for a few minutes. Then a low heat for 6-8 minutes, until slightly thickened. Remove from heat. Add the lemon juice and Chilero Salicsa Rica. When cool, add the coriander. Pour the sauce into jars and refrigerate up to 5 days.



CHUTNEY



Bottle 400 g

The story of **Chutney** comes from the Colonial times, when the Englishmen discovered the unique properties of the mango, a fruit of the new world. Today, many centuries afterwards, the secret of the discovery is encased in each jar of our **Chutney**, a recipe prepared with mastership, using fresh selected green mangos, onions and spices.



CAFÉ GOURMET

CAFÉ RICA

DOKA ESTATE

TRADITION, QUALITY & EXCELLENCE

Costa Rican Coffee speaks for itself, **Café Rica Gourmet Coffee** is grown over fifteen hundred meters above sea level on the rich, fertile slopes of the Poás Volcano in Costa Rica's Central Valley. The quality you will enjoy with our **Café Rica Gourmet Coffee** is owed to a tradition started over sixty years ago, passed on through three generations of not just coffee growers but coffee lovers. Roasted fresh everyday under strict quality control standards so that **Café Rica's** excellence is satisfaction guaranteed.

Our Coffee's origin, Doka Estate has achieved prestigious prizes and distinctions which make us stand out from Coffee farms within Costa Rica and around the world, from which we must emphasize on the First Place in SINTERCAFE 2000 and 2001, where we were named the best Coffee producing farm in the World. So go ahead taste, enjoy and brag that you are sampling some of the best coffees in the world.



Ground Coffee 500g
Coffee beans 500 g

Ground Coffee 250 g

Ground Coffee 50 g

Café Rica

Agregue 7 grs de Café Gourmet molido Café Rica en una taza de agua hirviendo. Disfrute.

Ricafé

Agregue 1 oz de Licor de Café Café Rica a su taza de café caliente

Café Golden

Agregue 1 oz de Crema de Café Golden Cream a su taza de café caliente.



SWEET TOOTH CAKES

Salicsa offers you only the best in gourmet cakes, an exquisite blend of macadamia nuts and our finest liquors which have come together to present you with an indispensable treat for your gatherings and special occasions. Ask for them with Café Rica Coffee Liqueur or with Orange Bouquet, our Orange Liqueur.



CHOCOLATES FILLED CAFÉ RICA

You can also enjoy our tasty chocolates, filled with a blend of crunchy combination of exotic macadamia nuts, and Café Rica liqueur. Sounds good? Try them in convenient packs. In white or dark chocolate, you'll love them!



PUREES Y CONCENTRATES

(Guava, Banana, Pineapple, Lime, Papaya, Chives and Chilli Pepper)

Our purees and concentrates for exportation are made from specially selected Costa Rican fruits. All of our purees meet international standards and are used for industrial purposes, manufacturing juices, jellies or jams. We also produce chilli pepper and chives for the sauce and seasoning industry.



MORE COCKTAILS



BLOW JOB: Layered. 1/2 oz Café Rica, 1/2 oz Golden Cream, 1/2 oz Amaretto, top with whipped cream and shoot – without using hands.

BEACH COMBER: 1 1/4 Bucanero Rum, 3/4 oz Triple Sec. Serve in shot glass.

COCAINE LADY: 1/2 oz Bucanero Rum, 1/2 oz Guru Vodka , 1/2 oz Café Rica, 1 oz Golden Cream ,1 oz light cream. Shake, pour over ice and float in 1 oz coke.

GIRL SCOUT COOKIE: 2 oz Café Rica, 1 oz Mint Liqueur, 2 oz light cream, shake and enjoy.

ORGASM: 1/2 Guru Vodka, 1/2 oz Amaretto, 1/2 oz Café Rica, 1/2 oz Golden Cream, 2 oz light cream, shake and enjoy.

NUT CRACKER: 3/4 oz Café Rica, 3/4 oz Golden Cream , 3/4 oz Frangelico, 3/4 oz Gurú Vodka . Serve on ice.

GURU SHINE: 1 1/2 oz de Guru, 3 oz orange juice, 1/2 oz syrup. Fill glass with ice.

TROPICAL GURU: 1 1/2 oz Guru, 3 oz tropical fruit mix. Fill glass with ice.

MECATAZO: Guru straight up.

RUSSIAN QUAALUDE: 1/2 oz Guru Vodka, 1/2 oz Frangelico , 1/2 oz Café Rica, 1/2 oz Golden Cream, shake with ice and enjoy.
con hielo y disfrute.

COCKTAILS MENTIONED BEFORE

MUDSLIDE: 1 oz Café Rica, 1 oz Golden Cream, 1 oz Guru Vodka. Mix all ingredients, chill and serve.

B -52: 1 oz Café Rica, 1 oz Golden Cream, 1 oz de Orange Bouquet. Mix all ingredients, chill and serve.

AFTER FIVE : 3/4 oz Café Rica, 1/2 oz Golden Cream, 3/4 oz Mint Liqueur. Mix all ingredients. Serve in shot glass.

BROWN COW: Mix 3 oz of Café Rica with 2 oz of evaporated milk. Add 2 oz of milk, pour on ice and... Enjoy.

BLACK RUSSIAN: Pour 3 oz of Café Rica and 1 oz of vodka in a glass with ice. Stir well and enjoy an exquisite cocktail.

RICAFE: After lunch or dinner, add 1 oz of Café Rica to your cup of coffee. Enjoy any coffee with the taste of “Costa Rican Coffee”.

CUCHARACHA: 1 oz of Café Rica, 1 oz of tequila, heat shot glass, pour liqueurs, flame, and sip quickly through a straw.

GOLDEN EGG NOG: Blend 2 oz Golden Cream, 1 oz Amaretto, 4 oz milk, 1 tsp sugar and 1 egg. Pour over ice... Delicious!!

GOLDEN IRISH COFFEE: In a Coffee Mug pour oz Whiskey and 1 oz Golden Cream. Fill cup with coffee, top with whipped cream.



GOLDEN WHITE RUSSIAN: In a high ball glass pour 3 oz Golden Cream, and 1 oz Vodka. Stir well and enjoy an exquisite Cocktail, with plenty ice.

GOLDEN ICE CREAM: Chill 1 can of evaporated milk in the freezer over night. Blend in bowl and beat at high speed till stiff peaks form. Gradually add 1/2 to 3/4 cup Golden Cream. Add sugar at taste and freeze.

MARGARITA: Ice, 1 1/2 oz Orange Bouquet, 1/2 oz Tequila, 1 oz lemon juice and 1 lemon peel. Mix all ingredients in a shake, strain in a cup, and dampen the cup borders with lemon and salt. Decorate with the lemon peel.

KAMIKAZE: 1 oz Orange Bouquet, 1 oz Vodka, 1 oz lemon juice, 1/4 oz colorless sugar syrup, 1/4 oz Blue Curacao or 2 drops of blue colorant. Mix in a shake with ice and serve in small cups. 2 persons.

EL SARPE TICO: 1 oz Orange Bouquet, 1 1/2 oz Guru Vodka, 1/2 oz pineapple juice, 1/2 oz Maracuya juice, 1/2 oz syrup. Liquefy all ingredients, with ice and serve in tall cups. Decorate with 1 orange slice, 1 carambola slice and 1 strawberry.

FALLEN ANGEL: Ice, 1 1/2 oz Mint Liqueur, 1/2 oz. Gin, 1 oz lemon juice, 1 bit of bitter drops, 1 cherry. Mix all ingredients in a shaker; serve in a cup with the cherry to decorate.

STINGER: Ice, 1 oz Mint Liqueur 2 oz Amaretto. Mix Ingredients in a shaker serve and enjoy.

GRASSHOPPER: In a Cocktail Glass pour 2 oz Mint Liqueur, 2 oz white crème cacao, 2 oz light Cream, shake and serve.

SIDECAR: Ice, 1 oz Triple Sec 1/2 oz Amaretto, 1 oz lemon juice, 1 lemon peel. Mix all ingredients in a shake, strain in a cup, and decorate with the lemon peel.

BETWEEN THE SHEETS: Ice. 1 oz Triple Sec, oz Bucanero Rum, 1 oz Amaretto, 1 oz lemon juice, 1 lemon peel. Mix all ingredients in a shaker, shake well, strain in a cup and decorate with the lemon peel.

GURU SOUR: 1 1/2 oz Guru, 3 oz lemon juice, 1 1/2 oz syrup, 1/2 oz orange juice. Shake well with ice, serve and enjoy.

CLUB GURU: 1 1/2 oz Guru, 3 oz Club Soda, 1/2 oz lemon juice. Fill glass with ice.

FRUITY GURU: 1 1/2 oz Guru, 3 oz apple juice. Mix well with plenty ice.

ISLAND GURU TICO: 3 oz Guru, 1 oz gin, 1 oz Tequila, 2 oz orange juice, 1 oz Triple Sec, 2 oz coke. Mix with ice in tall glass.

CUBA LIBRE: 1 1/2 oz Bucanero Rum, 3 oz Coke, 1/2 oz lemon juice, 1 lemon peel to decorate. Mix all ingredients. Serve with ice and enjoy.

RUM PUNCH: 3 oz Bucanero Rum, 2 oz syrup, 1 oz lemon juice, 4 oz water. Mix all ingredients. Serve with ice.

PIÑA COLADA: 2 oz Bucanero Rum, 1 oz coconut milk, 1 oz white syrup, 1 oz pineapple juice. Liquefy all ingredients with ice, and serve.



THE PRIDE OF COSTA RICA
Since 1978

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