



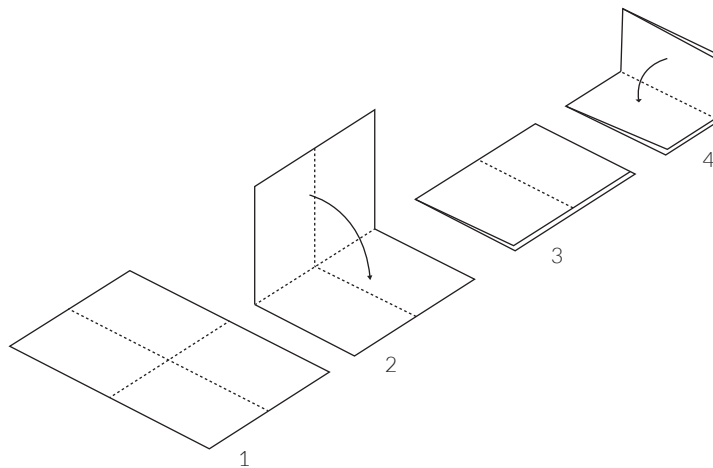
POCKET FOOD AND  
FLIGHT GUIDE

# SAN JOSÉ

PRINT - FOLD - TRAVEL



Print the guide, then starting with the blank side facing up,  
fold in half, then fold in half again. Pop it in your pocket.  
Away you go.



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SAN JOSÉ  
POCKET FOOD AND  
FLIGHT GUIDE



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- 1  Treat yourself to a trit  
@ *one of the many ice cream vendors*

Your world will never be the same once you've tried one of these addictive ice cream sandwiches. National dairy company Dos Pinos produce these delightful bites which consist of ice cream between two sugary cookies with a fudge ripple flowing through the middle. You can't go to San José without trying one of these!
- 2  Have a cup of coffee  
@ *Café del Barista*

Costa Rica is well-known for its coffee, so pretty much everywhere you go you'll be served a beautifully roasted cup a joe. However, this particular independently run coffee shop roast their own beans in-house and highlight the aroma and unique flavour of each coffee they serve. The baristas are also extremely passionate about the coffee they make so you're guaranteed an amazing drink.
- 3  Blow your calories with some chicharrones  
@ *Chicarronera Caicique Acseri*

These are popular snacks not just in San José but all over Costa Rica. They're essentially deep fried juicy pork rinds, serviced with lime juice and cabbage salad. They're a wickedly naughty treat and probably the perfect feast after a night on the town in the Costa Rican capital.
- 4  Cop a load of ceviche  
@ *Machu Picchu Restaurant*

This is a refreshingly beautiful seafood dish is made from raw fish cooked in lime or lemon juice, and mixed with onion, coriander, celery, and an abundance of other vegetables. Its simplicity is what makes it so flawless and served alongside some salt crackers, it's the perfect light main course when dining in San José.
- 5  Try some très beautiful très leches cake  
@ *Hotel Grano de Oro*

Literally translating as 'three milks', you can probably guess what the main ingredient of this popular pudding is. With a buttery sponge soaked in heavy cream, condensed and evaporated milk and topped with whipped cream, this dessert is spongy, sweet, delicious, and definitely one for avid fans of milk!

## FLIGHT FACTS

*British Airways fly to an exotic array of destinations in South America, here's one of our favourites!*

*Have a look below at some flight facts to prepare you for your trip to San José, Costa Rica!*

- Time well spent**  
Up to 3 x direct weekly flights (reduced to 2 during Apr - Nov) from London Gatwick (LGW) to San José, Costa Rica (SJO).  
Flight duration approx 11hrs 35mins.
- Bags of room**  
Check-in luggage up to 23kg in economy (upgrade for extras!)  
Carry two items of onboard hand baggage.
- Entertainment**  
Enjoy an array of exclusive entertainment onboard your flight. Including all the latest films, TV shows, and music channels updated monthly with all passenger preferences in mind.
- Food glorious food**  
Complimentary drink and snack service offered alongside your inclusive inflight meal. British Airways also offer the option to upgrade and pre-purchase your meal. Upgrade options include: gourmet dining, taste of Britain, and vegetarian kitchen, just to name a few.
- Take your seat**  
Choice of two premium cabins including: World Traveller Plus and Club World. You'll find great value economy in World Traveller. Don't forget to select your seats online ahead of flying.
- Prepare for take off**  
Set to the skies on the British Airways Boeing 777.