THE PRIVATE CHEF
DINING EXPERIENCE

MENU

BREAKFAST

CHEF'S SPECIAL
Homemade bread topped with guacamole, spinach and poached egg with hollandaise sauce on top

FRENCH TOAST
Fresh brioche bread served with sauteed potatoes, eggs, bacon, maple syrup and berries

OMELETTE
Build it up with your favorite ingredients, onions, spinach, peppers, ham, cheese, mushrooms, tomato and served with fresh salad

AMERICAN
Served with homemade bread, ham, butter, eggs of your choice, fruits, bacon and fresh squeezed orange juice

COSTA RICA
Rice and beans mixed with local spicy sauce, eggs of your choice, sour cream, tortillas and ripe plantain

AREPAS
Because we love coffee we have special "pancakes" mixed with your favorite fruit. They are served with maple syrup, eggs and bacon

EGG BURRITO
Scrambled eggs, bacon, cheese, avocado and beans, all rolled up in a flour tortilla, served with a side

PARFAIT
Granola, cream, seasonal fruits, nuts, seeds and honey

PUPUSAS
Homemade corn tortillas filled with cheese, beans and chicken served with potatoes and salad

HUEVOS RANCHEROS
Homemade tortillas topped with beans, eggs, bacon, mozzarella cheese, rancheros sauce and avocado

MEDITERRANEAN
Local cheese, ham, eggs, vegetables, yogurt, granola and bread

BREAKFAST SANDWICH
Homemade bread, egg, bacon, ham, avocado, beans, cheese, lettuce, tomato and sauteed onions

BAGEL SANDWICH

SALMON TOAST
Homemade bread toast, cream cheese with dill, red onion, avocado and capers, served with fresh green salad

Homemade bagel, ham-egg-cheese, bacon-egg-cheese or tomato-egg-cheese, served with potatoes or salad

All breakfasts include fruits, milk, coffee and juice!

THE PRIVATE CHEF

LUNCH

BEEF SANDWICH
Grilled beef with onions, peppers and teriyaki sauce, cheddar cheese, pickles, bacon and lettuce, served with fried yuca

RIBS SANDWICH
Sauteed boneless smoked ribs with BBQ sauce, mozzarella cheese, pickles, caramelized onions, tomato and lettuce, served with french fries

PULLED PORK SANDWICH
Homemade burger bun, coleslaw, cheddar cheese, home BBQ, avocado, served with homemade potatoes

CHICKEN AND BACON SANDWICH
Homemade bread, grill chicken, bacon, cream cheese, ground beans, mozzarella cheese, avocado, tomato, lettuce, raising cane sauce, served with homemade potatoes

TUNA SANDWICH
Grilled tuna steak, bread, lettuce, tomato, red onion, cucumber, mayo-wasabi, avocado, served with homemade potatoes

BURGER
Homemade burger bun, local beef, cheddar cheese, tomato, lettuce, pickles, bacon, ham, onion and served with fries

CARNITAS
Beef fajitas wrapped in homemade tortilla, guacamole, and pico de gallo, served with fresh rice

CHICKEN BURRITO
Grilled chicken breast, beans, avocado, lettuce, tomato and mozzarella cheese, served with homemade potatoes

CHICKEN WINGS
Let the chef surprise you with different sauces for your wings:Hot, BBQ, Fruity...wings served with blue cheese, carrots and fries

NACHOS
Homemade corn chips, beans, crema, pico de gallo, guacamole, jalapeños and cheese. Beef, chicken or shrimp

SALAD
Chicken, fish or tuna, lettuce, mango, cucumber, tomato, nuts and croutons served with the chef´s dressing

FISH TACOS
Delicious red snapper, cabbage, pico de gallo, beans, guacamole, jalapeños, corn tortilla, served with the chef´s sauce and fried yuca

FISH WRAP
Fresh snapper, lettuce, avocado, tomato, tartar sauce and manchego cheese, served with green salad

BRISKET SANDWICH
Homemade smoked brisket, home coleslaw, red onions, artisan BBQ, cheddar cheese, served with homemade potatoes

THE PRIVATE CHEF

APPETIZERS

PATACONES
Patacones topped with guacamole, shrimp, tuna and avocado aioli

SHRIMP CEVICHE
Fresh shrimps cooked in lemon with onion, cilantro and fresh herbs, served with chips

GUACAMOLE
Made with local avocados, lemon and fresh herbs, served with tortilla chips

FISH CEVICHE
Sea bass or snapper cooked in lemon with onion, cilantro and fresh herbs,

HUMMUS
Delicious and creamy hummus served with artisian bread, carrot and celery sticks

CAPRESE SALAD
Fresh mozzarella cheese, tomato, basil, mango and pesto sauce

TROPICAL SALAD
Fresh mixed lettuce, pineapple, berries, cucumber, apple, mango, avocado, cherry tomatoes, ginger and honey passionfruit sauce

POTATO TACOS
Potatoes with chorizo cooked with herbs wrapped in homemade tortillas

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DINNER

BEEF TENDERLOIN
Served with honey parmesan, dill potatoes and sauteed vegetables, wild berries sauces

CATCH OF THE DAY
The freshest fish on market served with mashed potatoes and vegetables, garlic and butter sauce

PORK RIBS
Served with mashed cassava, salad, corn and grilled vegetables

CARIBBEAN CHICKEN
Chicken cooked with coconut milk, Scotch Bonnet, ginger, curry and thyme. Served with rice and beans mixed with coconut oil, salad and sweet plantain

GRILLED CHICKEN
Served with baby vegetables, roasted potatoes and orange passion fruit sauce

PORK CHOPS
Pork chops selection with pineapple BBQ, served with fried cassava and fresh tropical salad

RIBEYE
Served with creamy risotto, grilled vegetables and chimichurri sauce

LOBSTER TAIL
Beautiful creamy risotto with vegetables, green salad and butter garlic sauce

FETTUCCINE WITH PESTO
Chicken or shrimps, black and green olives, cherry tomatoes, red onions, sweet chili, mushrooms, fresh basil, fresh mozzarella, parmesan and creamy pesto sauce, with garlic bread

FRESH TUNA
Seared fresh yellowfin tuna, served with rosemary potatoes and sauteed veegtables

PORK TENDERLOIN
Served with mashed sweet potato, baby vegetables, with mango and pineapple sauce

SURF & TURF
Ribeye & lobster served with mashed cauliflower and mini vegetables

GRILLED SHRIMP
Grilled shrimps with banana angu, roasted vegetables and slaw salad

SPECIALS

COSTA RICAN CASADO
Served with your favorite protein, chicken, pork, fish or beef. The sides are rice, beans, tortillas, ripe plantain, heart of palm picadillo and salad

MARISCADA
Mix of seafood, lobster, octopus, calamari, fish, mussels, clams cooked with butter, garlic and white wine sauce, served with rice, salad and garlic bread

GRILLED BY THE POOL (MEAT)
Steak, chorizo, chicken, homemade corn tortillas, corn, grilled vegetables, salad, chimichurri, guacamole, corn chips and pico de gallo

GRILLED BY THE POOL (SEA FOOD)
Lobster, octopus, shrimps, fish, squid, mussels, rice, grilled vegetables, salad, chimichurri, guacamole, corn chips and pico de gallo

WHOLE FISH
4-5 kg snapper cooked in the oven wrapped with banana leaves, marinated with ginger, fresh herbs, lime and served with potatoes, vegetables and salad

PAELLA
Spanish rice dish, lobster, shrimp, octopus, fish, mussels, clams, calamari

are rice, beans, tortillas, ripe plantain, heart of palm picadillo and salad

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PAELLA
Spanish rice dish, lobster, shrimp, octopus, fish, mussels, clams, calamari

- MAC & CHEESE
- MINI BURGERS AND FRIES
- SPAGHETTI WITH BUTTER
- SPAGHETTI WITH POMODORO
- QUESADILLAS
- CHICKEN TACOS
- CHICKEN NUGGETS AND FRIES
- FISH NUGGETS AND FRIES
- CHICKEN BURRITOS
- CHICKEN SANDWICH

DESSERTS

- CREPE SUZETTE
- BROWNIE WITH ICE CREAM
- PASSION FRUIT CHEESECAKE
- CHOCOLATE CAKE
- VANILLA CAKE
- TIRAMISU
- LEMON PIE
- COCONUT FLAN
- TRES LECHES

THE PRIVATE CHEF

DINING EXPERIENCE

THEMATIC NIGHTS

THE PRIVATE CHEF

DINING EXPERIENCE

THEMATIC NIGHTS

TACO BAR
SUSHI

PASTA

Welcome to our **Artisanal Pasta** Night, where culinary magic meets creativity. Guided by our chefs, we'll explore unique textures and authentic flavors, transforming pasta into a culinary masterpiece.

INCLUDES
- 3 appetizers to choose from
- 3 pasta options
- 2 desserts
- 1 bottle of wine for pairing

APPETIZERS
- Salmon Bruschetta
- Sweet Potato with Bacon
- Green Salad
- Cold Cuts and Cheese
- Caprese Salad
- Antipasto

DESSERTS
- Tiramisu
- Panna Cotta

PASTAS

Alfredo
(cream, milk, parmesan, ham, bacon, mushrooms)

Bolognese
(beef, bacon, carrot, onion, celery, tomato, parsley, nutmeg, cheese)

Fettuccine Carbonara
(egg, bacon, parmesan or pecorino)

Pesto Pasta with Shrimp or Chicken
(pesto, fresh mozzarella, cherry tomatoes, red onion, olives, basil, parmesan)

Fettuccine with Shrimp
(Fettuccine pasta with fresh local shrimp in alfredo sauce, parmesan cheese, basil, with a side of green salad)

Spaghetti with Clams and Anchovies
(parsley, olive oil, tomato, garlic, lemon)

Orecchiette alla Pugliese
(anchovies, garlic, tomato, broccoli, olive oil, pecorino)

Seafood Fettuccine

(shrimp, mussels, octopus, squid, garlic, oregano, tomato, chives, parmesan)

Fettuccine with Lobster
(sun-dried tomato, black olives, garlic, white wine, basil, butter, olive oil, pecorino)

Fettuccine with Salmon
(garlic, dill, green olives, parmesan, cream)

Spring Fettuccine
(onion, celery, carrot, chili, zucchini, parsley, broccoli, butter, olive oil, parmesan)

PIZZA

A symphony of flavors with our extraordinary **Pizza creations**. Each slice is a canvas painted with a palette of the finest ingredients.

INCLUDES

- 3 appetizers to choose from
- 4 pizzas to choose from
- 2 desserts
- 1 bottle of wine

APPETIZERS

- Green Salad
- Mini Eggplant and Zucchini Pizzas
- Caprese Salad
- Antipasto
- Caesar Salad
- Garlic Cheese Bread
- Mozzarella Sticks
- Jalapeño Poppers

DESSERTS

- Mango Sorbet
- Tiramisu

PIZZAS

Margherita
(tomato, mozzarella, sauce, basil)

Bacon Pizza
(pesto, mozzarella, bacon, onion, cherry tomatoes, parmesan, arugula)

Four Cheese
(mozzarella, gorgonzola, parmesan, ricotta, fontina cheese, tomato sauce)

Pepperoni
(tomato sauce, pepperoni, mozzarella)

Prosciutto
(tomato sauce, mozzarella, prosciutto, arugula, parmesan)

Shrimp Pizza
(sauce, mozzarella, shrimp, chili, onion, mushrooms, arugula, parmesan)

Vegetarian
(sauce, mozzarella, zucchini, broccoli, mushrooms, chili, onion, eggplant, carrot)

Meat Lover
(sauce, mozzarella, beef, chicken, pepperoni, salami, bacon, chili, onion)

Ham and Mushroom Pizza
(sauce, mozzarella, ham, and mushrooms)

BBQ Chicken
(sauce, mozzarella, BBQ, mushrooms, chicken, bacon)

Hawaiian
(sauce, mozzarella, pineapple, ham, bacon)

Cheesesteak Pizza
(sauce, mozzarella, tenderloin, onion, chili, cheddar, arugula)

BARBEQUE

Welcome to our **BBQ Night**, Let the grilling festivities begin!

INCLUDES
- 1 bottle of wine
- Beef tenderloin
- Ribs
- Ribeye
- Lollipops
- Wings
- Shrimp or lobster
- Octopus
- Fish
- Chorizo

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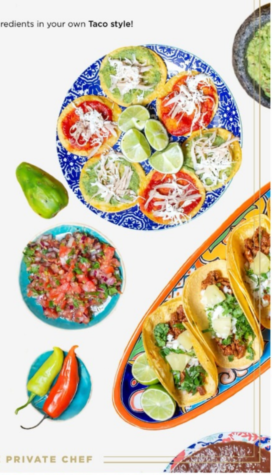
TACO BAR

Enjoy fresh ingredients in your own **Taco style!**

INCLUDES
- 1 bottle of wine
- Handmade tortillas
- Refried beans
- Cabbage and lettuce
- Shrimp
- Chicken
- Fish
- Beef
- Chorizo
- Pulled pork
- Guacamole
- Green tomato salsa
- Tartar sauce
- Argentine chimichurri aioli
- Cilantro sauce
- Chipotle sauce
- Pineapple salad
- Mushrooms
- Jalapeños
- Chips
- Pico de Gallo
- Cheese
- Pickled onions
- Cilantro and lime rice

DESSERTS
- Crepes with Nutella and fruit
- Cornbread



SUSHI

INCLUDES

- 3 appetizers to choose from
- 4 Rolls to choose from
- 2 Desserts to choose from
- 1 Bottle of Wine

APPETIZERS

- Tempura Shrimp
- Tempura Vegetables
- Tuna Tataki
- Spicy Tofu
- Sriracha Shrimp
- Edamame
- Tuna Tartare
- Uvita Salad
- Poke Tower
- Miso Soup
- Tuk Tuk Tacos
- Tom Kha Gai Soup

ROLLS

California
(Kanikama, avocado, cream cheese, cucumber, sesame)
Sake
(Avocado, salmon, sesame)
California Deluxe
(Kanikama, avocado, cream cheese, cucumber, Tobiko)
Spicy Tuna
(Tuna, chives, sriracha, cucumber, avocado topping)
Emperor
(Crab, dynamite mix, avocado, cream cheese, salmon, carrot, furikake, orange honey sauce, eel sauce)
Philadelphia
(Smoked salmon, cucumber, cream cheese, avocado)
Rainbow Roll

Samurai Roll
(Salmon, tuna, avocado, chives, red bell pepper, chipotle sauce, carrot, eel sauce)
Dragon Roll
(Crab, cucumber, cream cheese, carrot, eel, avocado, masago, eel sauce)
Tiger Roll
(Tuna, avocado, fried asparagus, salmon, torched, spicy mayo)
Kommodo
(Fried shrimp, chives, cream cheese, chipotle, avocado topping, carrot, Kommodo sauce)
Crunchy Shitake Roll
(Fried roll, stuffed with shitake mushroom, asparagus, panko, sriracha, chives)
Spicy Lobster Roll
(Fried roll, lobster, chives, avocado with eel sauce, spicy mayo, salmon crunch)
Mango Shrimp Roll

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Mango Shrimp Roll

COSTA RICAN

Immerse yourself in the
flavors of **Costa Rica**

INCLUDES

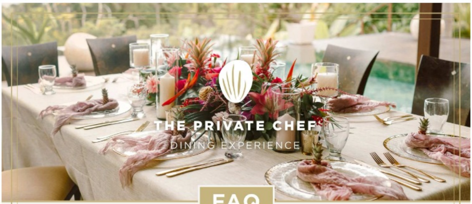
Seafood Soup
Rice
Refried Beans
Handmade Tortillas
Heart of Palm Picadillo
Achiote Marinated Chicken
Fried Fish

Egg Cake
Ripe Plantain
Cabbage Salad
Cold Bean Salad with Corn
Sweet Corn
"Agua de Sapo"
(a traditional drink)

DESSERTS

Pineapple with Condensed Milk
Rice Pudding

THE PRIVATE CHEF



THE PRIVATE CHEF
DINING EXPERIENCE

FAQ

FREQUENTLY ASKED QUESTIONS

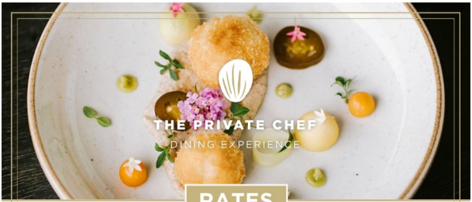
THE PRIVATE CHEF
DINING EXPERIENCE

FAQ

FREQUENTLY ASKED QUESTIONS

end of the service.

that you give it directly to the chef.



THE PRIVATE CHEF
DINING EXPERIENCE

RATES

RATES FOR CHEF SERVICE AT HOME

PRICE PER PERSON

Includes:

- Chef
- Server
- Groceries
- Cleaning

BREAKFAST

Starts at **$240** with 2 people
+$25 per extra person

LUNCH

Starts at **$250** with 2 people
+$30 per extra person

DINNER

Starts at **$260** with 2 people
+$45 per extra person

FULL DAY

Starts at **$640** with 2 people
+$85 per extra person

THEMATIC NIGHTS:

2-5 people: **$500**
6-10 people: **$900**
11-15 people: **$1300**

HIRE A BARMAN

Barman for sunset
4:00pm to 7:00pm
$150

Barman for sunset and dinner
4:00pm to 9:00pm
$200

PAYMENT METHODS

- Wire Transfer
- Credit Card
- Cash

NOTE

All prices include taxes.

Reach out to us to customize your dining experience to perfection.