



Welcome to a high-end culinary experience on the coast of Guanacaste.

To ensure impeccable and personalized service, please review the following information:

Flexibility & Coordination

Any modifications to your reservation must be communicated in advance to ensure proper planning and flawless execution.

Allergies & Special Requirements

Kindly inform us in advance of any allergies or dietary restrictions. This allows us to adapt the menu to ensure it is safe, balanced, and perfectly tailored to your needs.

Service Logistics

Our team will arrive approximately one hour prior to the event to carefully prepare every detail and ensure a seamless experience from the very first moment.

Rates per Person (taxes and transportation not included)

Dynamic Breakfast: USD 35

Brunch: USD 40

Fresh Lunch: USD 45

Dinner with dessert: USD 65

Tasting Dinner : USD 75

Cooking Class: USD 65

Wine Dinner: USD 75

All rates include premium fresh ingredients, professional preparation, on-site service during the event, and full kitchen clean-up.

Additional Charges

Transportation:

USD 50 – Hacienda Pinilla, Avellanas, Tamarindo, Langosta

USD 70 – Playa Grande, Reserva Conchal, Playa del Coco

Tax: 13% (negotiable depending on volume and service specifications).

It will be our honor to design a sophisticated, authentic, and memorable culinary experience for you in Guanacaste.



Chef Menu

Appetizers

Caprese zuquini with pesto

Cheese ball whit sauce

Mini chapata sandwich with chipotle chicken

Main(choose option)

SURF & TURF

Grilled sirloin, garlic shrimp, mashed potatoes
and buttered vegetables with chef sauce

CATCH OF DAY

Catch of the day with mini vegetable risotto
and creamy lemon sauce



Costa Rican Menu

Appetizers

Tico style fish ceviche and tortilla chips

Patacones with Black Bean Purée

Pico de gallo and chips

Main (choose option)

CASADO WITH MEAT

Costa Rican casado with shredded meat, rice, beans, Ripe banana and Creole salad

GUANACASTE-STYLE ACHIOTADO CHICKEN

Chicken in achiote sauce, served with salteed vegetables, culantro rice and salad



Tacos Party

Tortilla Chips
Patacones
Guacamole
Pico de Gallo
Creole salad
Fresh Cheese
Sour custard
Chopped lettuce
Pickled red onion
Special Red sauce
Special Green Sauce
Variety of corn tortillas
Breaded fish
Shredded Beef Tacos
Chicken tacos



Caribbean Menu

Appetizers

Caribbean-style fish ceviche with coconut milk

Medium spicy meat empanadas

Caribbean pork vigoron

Main (choose option)

CARIBBEAN FISH AND SHRIMP CASSEROLE

Coconut and thyme scented rice and beans, ripe banana, fish and Caribbean shrimp sauce

CARIBBEAN CHICKEN RICE AND BEANS

Caribbean-style chicken with a coconut and spice aroma, served with rice and beans and homemade chili sauce



Latin Flavor Menu

Appetizers

Causa limeña de atún

Mexican Crispy Shrimp Tortilla

Mini choripan con queso y chimichurri

Main (choose option)

ASADO GAUCHO

Chorizo, Churrasco, Chicken breast, Pork ribs, served with garlic bread, vegetables and chimichurri

MAHI MAHI IN LEMON BUTTER SAUCE

Mahi mahi with sautéed cherry tomatoes with red onion and parsley, garlic beans and lemon sauce with butter



Mediterranean Menu

Appetizers

Tuna tartar with avocado
Spanish Tortilla and tomato/oil bread
Pumpkin cream with coriander oil

Main (choose option)

SEAFOOD PAELLA

Spanish-style seafood and fish paella
accompanied by aioli and tomato and red
onion salad with parsley



BBQ Tasting

Traditional Chorizos

Rib Eye Steak

Chicken Breast

Pork Chop

Meat Skewers

Corn Tortillas

Guacamole

Pico de Gallo

Creole Salad

Homemade Bread

Aioli Sauce

Homemade Chili Sauce

Chimichurri Sauce



Tasting Costa Rica

Tico style fish ceviche and tortilla
chips

Patacones with Black Bean Purée

Pico de gallo and chips

Chifrijo pork

Vigoron

Costa rican cheese balls

Caribbean cazuela

Caribbean Rice and beans and chicken

Empanadas whit meat

Costa rican sauces



Tasting party menu

- Tico style fish ceviche and tortilla chips
- Patacones with Black Bean Purée
- Pico de gallo and chips
- Guacamole with chips
- Caribbean pork vigoron
- Fish tacos
- Shredded beef tacos
- Chicken tacos
- Cheese balls whit chipotle sauce
- Chicken and palm heart Empanadas
- Green Plantain basquet whit Creole Sausage



Tasting Small Bites

- Pickled baby potatoes with chimichurri
- Tuna tartare with crispy rice paper
- Creole sausage and crispy potatoes
- Eggplant Rabiata whit burrata
- Cheese tacos whit
- Rice paper spring rolls with vegetables and sauce
- Mixed fish and shrimp ceviche Peruvian style
- Tacos with shredded beef
- Caribbean seafood casserole