



Important information

Changes - Changes can be made, but must be consulted with us

Food allergies and intolerance - Allergies must be reported so we can make necessary accommodations

Schedules: Schedules are defined with the client, normally we arrive 1 hour before to prepare

Taxes & Prices: Our rate includes ingredients, cooking, serving, washing and leaving everything tidied up.

Prices: We have 2 fixed rates which are as follows - 10% Service - 13% taxes

Breakfast: U\$30 per person

Brunch: U\$35 per person

Lunch: U\$ 40 per person

Dinner: U\$ 45 per person

Cooking Class: U\$ 45 per person



Chef Menu

Appetizers

Caprese skewers

Garlic Shrimp Crostini with Avocado

Mini chapata sandwich with chicken

Main (choose option)

SURF & TURF

Grilled sirloin, shrimp, mashed potatoes and buttered vegetables with chimichurri 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



Summer Menu

Appetizers

Guacamole with chips

Pico de Gallo and patacones

Causa limeña de atun

Main

TACOS PARTY

Fish tacos

Shredded beef tacos

Chicken tacos

Variety of tortillas, creole salad, pickled red onion, avocado and chipotle sauce, special tacos sauce and alioli



Caribbean Menu

Appetizers

- Caribbean-style fish ceviche with coconut milk
- Medium spicy meat patties
- Caribbean pork vigoron

Main (choose option)

CARIBBEAN FISH

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

TUNA WITH MANGO

Fresh Tuna served with Caribbean Mango Sauce, Sweet Potato Puree and Pickled Vegetables



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



Brasilian Menu

Appetizers

Chicken Coxinha

Chicken and palm heart pie

Angry shrimp

Main (choose option)

MIXED RICE WITH CHICKEN AND PORK RIBS

Brazilian-style rice with pork ribs and chicken, served with refried beans and red onion

FISH AND SEAFOOD MUQUECA

Typical fishermen's dish with fresh fish, shrimp, coconut and chili, served with white rice and pickled vegetables



Vegetarian Menü

Appetizers

Mini summer salad with passion fruit dressing
Roasted Vegetable and Olive Bruschetta
Sun-dried tomato hummus with nahnn bread

Main (choose option)

VEGETABLE TACOS

Roasted cauliflower tacos with romesco sauce
Roasted Vegetable Tacos with Chimichurri

EGGPLANT PARMEGGIANA

Eggplant, Parmesan Cheese and Tomato
Lasagna



Party Menu

Small Bites

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

Chicken Coxinha

Chicken and palm heart pie

Minimum 8 people



Party Menu 2

Small Bites

Pickled baby potatoes with chimichurri
Tuna tartare with crispy rice paper
Seaweed crackling and Asian green sauce
Dried tomato hummus with pita bread
Rice paper spring rolls with vegetables and sauce
Cheese and smoked picanha crostini
Mixed fish and shrimp ceviche Peruvian style
Salmon carpaccio with cilantro oil, parmesan cheese
and toast
Mexican Crispy Shrimp Tortilla

Minimum 8 people