

Private Chef Sample Menus

CASUAL MEXICAN MENU

Appetizer

Sope de Cochinita Pibil

Pork marinated in achiote sauce served over corn tortilla, cream, and cheese.

Empanada Frita

Fried corn tortilla stuffed with cheese and mushroom.

Guacamole

White Mexican pico de gallo and smoked pineapple.

First Course

Tortilla Soup

Smoked tomato soup, fried corn tortilla, cream, and cheese.

Tételas

Corn stuffed with pork with green sauce and chicken mole.

Tamal

Traditional Mexican tamal stuffed with swiss chard and a variety of cheeses.

Second Course

Chile Relleno

Green poblano chili stuffed with shrimp and chicken, and sauteed with peppers on a black bean sauce.

Pipian Verde

Catch of the day bathed in green pipian, accompanied by white rice, and vegetables

Mole

Chicken breast bathed in mole sauce, accompanied by white rice, and vegetables

Dessert

Arroz con leche

Rice pudding scented with vanilla.

Flan

Traditional creamy flan.

Plátano Flameados

Banana flambee with orange and tequila served with vanilla ice cream.

PREMIUM MEXICAN MENU

Appetizer

Empanada

Corn tortilla stuffed with huitlacoche and Oaxaca cheese.

Tostada

Fried tortilla with avocado puree and meat salad.

Esquite

Smoked corn with greens, cream, and local cheese.

First Course

Beef Carpaccio

Beef carpaccio, garlic emulsion, parmesan cheese, and arugula salad.

Lonche Bañado

Sourdough bread, pork confit and creamy chipotle sauce.

Taco Dorado

Corn tortilla stuffed with confit duck, sweet mole, cream, and cheese.

Second Course

Short Rib

Short Rib in mole sauce, sweet potato puree, and vegetables.

Duck

Duck in hibiscus and red fruit mole sauce, sweet potato puree, and vegetables.

Salmon

Salmon in pastor sauce, smoked pineapple, onion, green salad and avocado.

Dessert

Crème Brûlée

Artisanal chocolate Crème brûlée.

Mousse

Mango, passion fruit, and tequila mousse.

Let us surprise you.

CASUAL ITALIAN MENU

Appetizer

Mozzarella

Fried fresh Mozzarella fresca with tomato sauce.

Ravioli

Ravioli stuffed with goat cheese, spinach, and cinnamon sauce.

Bruschetta

Bruschetta with smoked peppers.

First Course

Grill Vegetable Salad

Grill vegetable salad with pesto and parmesan.

Caprese Salad

Mozzarella and tomato slices in coriander pesto and balsamic vinegar.

Fried Calamari

Fried calamari with mango puree and arugula salad.

Principal Course

Lasagna

Fresh pasta stuffed with meat ragout and mozzarella chesses.

Spaghetti Frutti di Mare

Frutti di mare sautéed with white wine and parmesan.

Carbonara Pasta

Smoked pancetta with carbonara sauce.

Dessert

Coconut Gelato

Coconut Gelato and vanilla.

Fruit Tart

Orange cookie, mezcal cream, and fresh fruits.

Panna Cotta

Traditional Panna Cotta with fresh berry compote.

PREMIUM ITALIAN MENU

Snack

Portobellini

Portobellini stuffed with goat cheese and spinach with balsamic sauce.

Cheese Plate

Selection of cheeses, breads, and marmelades.

Provencal Eggplant

Eggplant marinated in herbs and roasted with parmesan chesses.

First Course

Mussels

Gratin mussels with parmesan and white wine sauce.

Ravioli

Ravioli stuffed with goat cheese and spinach in cinnamon sauce.

Beef Carpaccio

Beef carpaccio with garlic aioli, parmesan cheeses and arugula salad.

Principal Course

Risotto

Beef filet marinate in fine herbs with mushroom red wine risotto.

Short Rib

Short Rib in tomato sauce, potato puree and vegetables.

Salmon

Salmon with Putinesque sauce and cauliflower pure.

Dessert

Panna Cotta

Traditional Panna Cotta and berries sauce.

Tiramisu

Mascarpone Chesses and Mexican expresso.

Let us surprise you.