



MENÚ

PRIVATE HOME COOKING SERVICE A LOCAL EXPERIENCE

MENU #7 **3 STEPS**
\$40

Starter

Quinoa Salad

with Green Onions, Red Bell Peppers, Cucumber, Cherry Tomatoes, Fresh Parsley and Mint, Lemon Juice, and olive oil.

Main

Pizza Party

Pepperoni, Vegetarian, Margarita, Prosciutto, Salami, and More.

Dessert

Chocolate Brownie

with Vainilla Ice Cream

MENU #8 **2 STEPS**
\$35

Main

Chicken Fried Rice

Rice and Chiken Fried with Green Onions, Carrots , Garlic, Ginger, Red Onions, Soy Sauce and Eggs. Serve with some Chips

Dessert

Tropical Fruit Salad

with Vainilla Ice Cream

MENU #9 **2 STEPS**
\$30

Main

Grill Hamburgers

Hand Made Bread, Beef Patty, Provolone cheese, Tomatoes, Caramelized onion, Pickles and Letuce with Tartar Topping.

Dessert

Lemon Pie Cake

MENU #10 **2 STEPS**
\$30

Main

Falafel Pita

Fried Chickpea Balls or Chicken, Humus, Letuce, Tomatoes, Cucumbers.

Dessert

Traditional "Arroz con Leche"

Rice coocked with Cinnamon, Whole Cloves, Condensed Milk.

MENU BREAKFAST **\$25 EACH**

1 Tico Style Gallo Pinto

Gallo Pinto , Avocado, Fresh Cheese, Scrambled Eggs, Tortilla, Fried Sweet Plantain, Tomato Salad, Coffe, Milk and Fruits

2 American Breakfast

Bacon, Eggs, Pancakes, Jam, Butter, Coffe, Milk, Orange Juice.

3 Avocado Toast

Avocado, Multigrain Bread, Hard Boiled Eggs, Goat Cheese, Cream Cheese, Honey, Arugula, Fruits, Coffe, Milk, Passion Fruit Juice.

MENU BREAKFAST **\$25 EACH**

4 Venezuela Style

Fried corn Arepas filled with Avocado, Fresh Cheese, Scrambled Eggs, Tomatoes, Ham, Butter, Coffe, Milk and Tamarind Juice.

5 Omelette

Eggs, Mozzarella Cheese, Mushrooms, Butter, Green Pepper, Red Onion, Basil, Cherry Tomatoes, Ham. Serve with breakfast Sausage Coffe, Milk and Orange Juice and Fruits.

6 Hand Made Tortillas

Serve with Avocado, Scrambled Eggs, Fresh Cheese, Sour Cream, Tomatoes, Beans, Grean Leaves, Fruits, Coffe, Milk, Tamarind Juice.

50% Deposit Required to Confirm
Service Charge Not Included in the price 15%

All the products are fresh from the local area - handmade (tortillas - breads - pasta) - original sauces, dip and dressings.



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MENU #1 **3 STEPS**
\$50

Starter

Guacamole And Salsa
with Korn chips

Main

Taco Bar
Meat, Chicken, Shrimp with
Guacamole, Beans, Pico de Gallo,
Lettuce, Tortilla and Spice Sauce.

Dessert

Banana Flambe
with Butter, orange Juice, Ron and
Vainilla Ice Cream

MENU #2 **3 STEPS**
\$50

Starter

Ceviche

Fresh Fish from the Area Marinated
in Lemon Juice, Cilantro, Red
Onions, Cherry Tomatoes, Avocado
and Fried Plantain Chips.

Main

Caribbean Chicken

Chicken Cooked in Coconut Milk and
Rum Sauce, Potatoes, and Green
Leaf Salad.

Dessert

Chocolate Brownie
with Vainilla Ice Cream

MENU #3 **3 STEPS**
\$50

Starter

Tuna Tartar

Tuna Tartar Marinated in Soy
Sauce, Olive Oil, Sesamo Seeds,
Ginger, Mango and Avocado

Main

Hand Made Pasta

With Bolognesa Tomatoe Sauce or
Fresh Basil Pesto Sauce.

Dessert

Traditional Flan
with Caramel and Chantilly Cream

MENU #4 **3 STEPS**
\$50

Starter

Caprese Salad

Tomatoes, Fresh Mozzarella, and Basil
drizzled with a Sweet Balsamic
Reduction and Olive oil.

Main

Hand Made Lasagna

Meat or Chicken, with Bolognesa
Tomatoe Sauce, Mozzarella and
Parmesan Cheese.

Dessert

Lemon Pie

MENU #5 **3 STEPS**
\$55

Starter

**Goat Cheese and Kale
Salad**

Kale Leaves, Green Onion, Cherry
Tomatoes, Goat Cheese, Lime, Salt and
Pepper.

Main

Parrillada (BBQ)

Meat, Chicken, Pork Sausage

Dessert

Pineapple Flambe

with Butter, orange Juice, Ron and
Vainilla Ice Cream

MENU #6 **3 STEPS**
\$50

Starter

Patacones

Fried Green Plantain serve with
Beans, Guacamole and Pico de
Gallo

Main

**Fish Fillets with Garlic
Sauce**

With Sparragus and Mash Poatates

Dessert

Coconut Flan

with Caramel and Chantilly Cream

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COCKTAILS OPTIONS:

Rum with coconut water

\$8

Regular or Tamarind Margaritas

\$12

Passion Fruit Mojito (Frozen or on the Rocks)

\$10

Glass of red / white wine

\$8

Nacional Beer (Michelada)

\$3

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