

Breakfast Menu



(AREPAS)

Note:

**¡All breakfasts include fruits,
milk, coffee and juice!**

Costa Rican

- ★ 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 fresh local fruits, orange juice and a good cup of coffee.

American

- ★ Served with homemade bread, eggs of your choice, fruits, bacon and fresh squeezed orange juice.

Chef's special

- ★ Homemade bread topped with guacamole, spinach and poached egg with local fresh fruits on the side.

Mediterranean

- ★ Local cheese, ham, eggs, vegetables, yogurt, granola and bread.

Egg Burrito

- ★ Egg, bacon, cheese, avocado and beans burrito served with side salad.

Lunch Menu



(FISH FINIS)

Note:

You can choose just three different items for your group.

Any of lunch items can be serve for dinner.

Grill at the Pool (family style)

- ★ Steaks, grill vegetables, chicken, chorizo, pico de Gallo, green salad, tortillas and guacamole.

Chicken Burrito

- ★ With chicken breast, beans, avocado, lettuce, tomato and mozzarella cheese served with homemade potatoes

Fish Tacos

- ★ Delicious red snapper, cabbage, pico de gallo, mushrooms and corn tortilla served with the chef's special sauce and homemade potatoes

Hamburger

- ★ Homemade bread, mozzarella cheese, tomato, lettuce, pickles, bacon and aioli-sriracha sauce

Carnitas

- ★ Beef fajitas wrapped in homemade tortilla with guacamole and pico de gallo.

BLT-A Sandwich

- ★ Homemade bread, bacon, lettuce, tomato and avocado served with potatoes

Chicken or Fish Salad

- ★ Pieces of chicken or fish, lettuce, mango, cucumber, tomato, nuts and croutons served with the chef's dressing

All our products are from the area and grown by local producers, feel free to shop with us at the many farmers markets in Costa Ballena.

Appetizer Menu



(CEVICHE)

Note:

A maximum of three different options of appetizer per group will be served

Ceviche Tico Style

- ★ Delicious pieces of fresh sea bass cooked in lemon with onion, cilantro and fresh herbs served with tortilla chips.

Tuna Tartare

- ★ Fresh yellowfin tuna, avocado, sesame seeds and soy sauce.

Guacamole

- ★ Made with local avocados, lemon and fresh herbs served with tortillas chips.

Patacon Trilogy

- ★ Patacones topped with guacamole, shrimps, tuna and aioli.

Hummus

- ★ Delicious and creamy hummus served with artisan bread.

Potato Tacos

- ★ Potatoes with chorizo cooked with herbs wrapped in homemade tortillas.

Aztec Soup

- ★ Delicious grilled vegetable soup, avocado, cheese and tortillas.

Calamari Rings

- ★ Breaded calamari rings served with spicy pineapple sauce. Highly recommended.

Dinner Menu

Caribbean Chicken *(family style)*

- ★ Delicious chicken with fresh herbs cooked with coconut milk and Panamanian chili, accompanied with fresh rice, yucca and potatoes.

Passionfruit Chicken

- ★ Chicken breast from our farm cooked a la plancha topped with passionfruit sauce, vegetables and fried yuca.

Casado

- ★ Traditional Costa Rican meal, it is rice, beans, picadillo of papaya or potato, your favorite meat, chicken breast, pork chop, beef steak or fish filet it comes with ripe plantain and tortilla.

Grill Jumbo Shrimp

- ★ Served with mashed potatoes, vegetables and garlic, butter and wine sauce.

Catch of the Day

- ★ Fresh local fish served with vegetables and rosemary potatoes. You don't want to miss this!

Fresh Tuna

- ★ Grilled tuna served with baked potato & veggies.

Lobster Tail

- ★ Great dish for a perfect dinner, baked fresh lobster tail served with mash potato and green salad.

Grill Pork Ribs

- ★ Great soft ribs served with rosemary potatoes, grilled vegetables and BBQ sauce.

Rib Eye

- ★ Perfect for meat lovers it's a juicy piece of meat served with rosemary potatoes and grilled vegetables.

Beef Tenderloin

- ★ Served with baked cheese potatoes, sweet corn and vegetables with berries sauce.

Fettuccine with Shrimp

- ★ Pasta fettuccine prepared with fresh local shrimps on alfredo sauce with green salad on the side.

Chef's Special Salad

- ★ lettuce, apple, watermelon, cucumber, mozzarella cheese chips, tropical coconut dressing, shrimp cooked with white wine.

Poke Tuna

- ★ Fresh yellowfin tuna, sushi rice, mango, chives, sesame seeds, avocado, cucumber and soy sauce served in a bowl.

A maximum of three different options of main course per group will be served.

THE PRIVATE CHEF

DINING EXPERIENCE

Kids Menu

- Mini Burger & Fries
- Chicken Nuggets & Fries
- Chicken Quesadilla
- Spaghetti With Butter
- Spaghetti With Pomodoro
- Chicken Sandwich
- Chicken Burrito
- Chicken Tacos

Dessert Menu

- Rice Pudding
- Corn Tamale
- Coconut Flan
- Lemon Pie
- Passion Fruit Cheesecake
- Vanilla Cake
- Chocolate cake
- Tres Leches
- Brownie with Ice Cream
- Crepe suzette

OUR CREW



SERVICES:

PRIVATE CHEF

CATERING SERVICE

GROCERIES SHOPPING

COOKING CLASSES

GASTRO TOURS

BARTENDERS

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