A PRIVATE CHEF'S COOKBOOK

C

CURASAUCE

PRIVATE CHEF & CATERING · COSTA RICA

Recipes from Our Kitchen

WITH CHEF KELVIN THIJSSEN

PREPARED FOR

[Group Name]

BREAKFAST · LUNCH · DINNER · EXPERIENCES · DESSERT

From Curaçao to Costa Rica

Meet Chef Kelvin

Hola, I'm Kelvin. I was born in Curaçao, and for the past seven years I've called Costa Rica home.



I finished culinary school in Holland, and in my kitchen I bring European technique together with Latin flavor to create fresh, high-quality meals.

My approach to cooking is simple: let the ingredients shine. I cook with clean, natural flavors and the best local products, with no seed oils and no MSG. I work directly with fishermen and farmers, so what reaches your table is as fresh as it gets.

BORN IN	HOME	TRAINED	KITCHEN
Curaçao	Costa Rica, 7 years	Culinary school, Holland	No seed oils · No MSG





Chef Kelvin Thijssen

PRIVATE CHEF · CURASAUCE

A note from the chef

Crafted With You

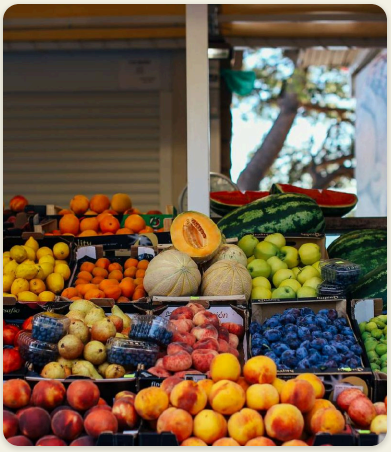
I don't work from a fixed menu. Instead, I get to know each client personally and craft a dining experience around your tastes, your group and the occasion.

The dishes in these pages are favorites I've created before. Think of them as inspiration: a starting point for our conversation, not a set list. Tell me what you love, along with any allergies or dietary needs, and we'll build something that is yours.

HOW I COOK

For every booking, I source the very best local ingredients, from fresh produce at the farmers market to the day's catch from local fishermen, and turn them into the finest meals of your stay.







1. Tell me about your group, your tastes and any allergies.

2. I suggest a menu, inspired by these pages and the season.

3. I shop the market, cook, serve and clean up.

Chef Kelvin Thijssen

Menu

Please let us know about any food allergies or dietary needs before your stay.

CHEF SERVICE FROM $200 USD FOR 2–6 GUESTS. SEE CHEF SERVICE & RATES.

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CHEF'S SUGGESTION

Can't decide? Let Chef Kelvin Thijssen choose for you: ask for the Chef's Suggestion, built around the best of the day's market and catch.

Booking Chef Kelvin

Chef Service & Rates

$200 USD

Flat chef rate · 2 to 6 guests · 3 courses

+ $50 USD each additional guest

THE CHEF RATE INCLUDES

- Ingredient sourcing
- Chef service
- Kitchen cleanup

GROCERIES

Grocery costs are separate and paid by the client.



YOUR MENU

There is no fixed menu: the dishes in these pages are inspiration, and your menu is crafted together with you.

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For groups

A Week at Your Table

Staying for seven days? Mix any sections across the week, and every day is built around the farmers market and the morning's catch.

1 Mix and match

Choose freely from any section. Pair a Tico breakfast with a sushi night, or save the BBQ for your last evening.

2 Tell us about your guests

Share allergies, intolerances and preferences. Every need is accommodated, and every dish is labeled.

3 Make it your own

Swap proteins, adjust spice, request family favorites or plan a celebration dinner.

4 Fresh from market to table

Each day follows the farmers market and the morning's catch from local fishermen.

AN EXAMPLE WEEK (yours is built around your group)

	Breakfast	Lunch	Dinner
DAY 1	The Morning Table	Casado Tico	Tico Experience
DAY 2	Gallo Pinto Sunrise	Fresh Catch, Your Way	Coconut-Crusted Mahi-Mahi
DAY 3	Tropical Açaí Bowl	Mixed Tacos	BBQ Experience
DAY 4	Copper Pan Shakshuka	Tropical Salad with Shrimp	Sushi Experience
DAY 5	Golden Stack	Fettuccine al Pesto with Grilled Chicken	Italian Experience
DAY 6	Chorreadas & Natilla	Salade Niçoise	Seafood Experience
DAY 7	Benedict, Our Way	Mediterranean Mezze Board	Surf & Turf

From Chef Kelvin's kitchen

Chef Kelvin's Signatures

A few of my favorite dishes from past dinners. Each one can be adapted to your group, your tastes and whatever the market and the boats bring in that day.


Surf & Turf


Balsamic-Glazed Octopus


Filet Mignon with Coffee & Blackberry


Pomodoro


Tuna with Passion Fruit, Squash & Brioche


Lobster with Butter

The full list

Signatures · *where to find them*

Every signature dish is marked ✦ Signature *in its section, with its full description.*

Classic Ceviche
APPETIZERS · P. 11 GF DF

Pomodoro
APPETIZERS · P. 11 V

Tuna with Passion Fruit, Squash & Brioche
APPETIZERS · P. 11

Fresh Catch, Your Way
LUNCH · P. 13 GF DF

Mixed Tacos
LUNCH · P. 13 GF

Coconut-Crusted Mahi-Mahi
DINNER · P. 16 DF

Filet Mignon with Mole
DINNER · P. 16 GF Contains nuts

Lemon Tartlets
SEAFOOD EXPERIENCE · P. 22 V

Pad Thai
THAI EXPERIENCE · P. 27 GF DF Contains nuts

Coconut Flan
DESSERT · P. 29 V GF

Balsamic-Glazed Octopus
APPETIZERS · P. 11 GF DF

Tuna with Citrus & Avocado
APPETIZERS · P. 11 GF DF

Tropical Salad with Shrimp
LUNCH · P. 13 GF

Fettuccine al Pesto with Grilled Chicken
LUNCH · P. 13 Contains nuts

Surf & Turf
DINNER · P. 16 GF

Filet Mignon with Coffee & Blackberry
DINNER · P. 16 GF

Lobster with Butter
SEAFOOD EXPERIENCE · P. 22 GF

Cerdo al Mojo
TICO EXPERIENCE · P. 24 GF DF

Chocolate Brownie
DESSERT · P. 29 V

Apple, Cinnamon & Raisin Pie
DESSERT · P. 29 V

Slow mornings

Breakfast

From a light continental spread to hearty hot plates.

CHEF'S FEATURE

Gallo Pinto Sunrise

Costa Rica's beloved herbed rice and black beans with eggs your way, sweet plantain, natilla and warm tortillas.

V GF

YOUR MENU

Crafted with you

Mix and match from any section. Your final menu is planned together.

INCLUDES

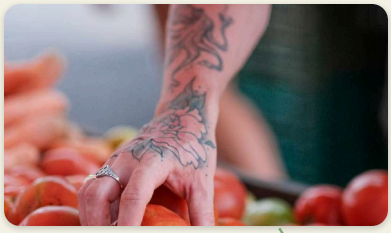
- Freshly brewed Costa Rican coffee and tea
- Fresh-pressed juice of the day (orange, pineapple or cas)
- Warm breads and pastries
- A platter of seasonal tropical fruit

ADD-ONS

- Mimosas, classic or passion fruit
- Fresh green coconuts, opened at the table
- Barista-style espresso drinks







Breakfast · *the menu*

The Morning Table

A continental spread of artisan breads, flaky croissants, cultured butter, house preserves, local fruit and creamy yogurt.

V

Copper Pan Shakshuka

Eggs gently poached in a smoky spiced tomato and pepper sauce, finished with feta and herbs, with grilled sourdough.

V

Tropical Açaí Bowl

Chilled açaí blended with banana, crowned with mango, passion fruit, toasted coconut and house almond granola.

VG DF Contains nuts

Golden Stack

Fluffy buttermilk pancakes or brioche French toast with warm seasonal fruit compote, maple and whipped cream.

V

Chorreadas & Natilla

Golden sweet-corn griddle cakes made the old Tico way, served warm with cool natilla and fresh cheese.

V GF

Gallo Pinto Sunrise

Costa Rica's beloved herbed rice and black beans with eggs your way, sweet plantain, natilla and warm tortillas.

V GF ★ Chef's feature

Benedict, Our Way

Poached eggs on toasted English muffins with smoked ham or smoked salmon under a bright citrus hollandaise.

Avocado & Heirloom Toast

Smashed avocado on seeded toast with blistered tomatoes, pickled red onion and lime; add a poached egg if you like.

VG DF

Garden Frittata & Greens

Oven-baked frittata of spinach, roasted peppers and goat cheese beside lightly dressed garden leaves.

V GF

Corn Empanadas & Chilero

Crisp hand-folded corn empanadas filled with melted cheese or black beans, with a splash of house chilero.

V GF

V Vegetarian VG Vegan GF Gluten-free DF Dairy-free Contains nuts

To begin

Appetizers

Small plates built on the morning's market and the day's catch.

CHEF'S FEATURE · SIGNATURE

Balsamic-Glazed Octopus

Tender octopus with a glossy balsamic glaze, roasted tomato and fennel.

GF DF



YOUR MENU

Crafted with you

Mix and match from any section. Your final menu is planned together.

INCLUDES

- Served family-style or plated, as you prefer
- Fresh-baked bread and house butter

ADD-ONS

- Ceviche Bar: mahi-mahi, shrimp and palmito ceviches with plantain chips
- Raw Bar Platter of local tuna and shrimp on ice


Tuna with Citrus & Avocado


Tuna with Passion Fruit, Squash & Brioche



Appetizers · *the menu*

Classic Ceviche

Fresh mahi-mahi cured in lemon with cilantro, sweet pepper and red onion, served with crisp plantain.

✦ Signature · GF · DF

Balsamic-Glazed Octopus

Tender octopus with a glossy balsamic glaze, roasted tomato and fennel.

✦ Signature · GF · DF · ★ Chef's feature

Pomodoro

Roasted tomato pomodoro with toasted sourdough, basil cream and parmesan.

✦ Signature · V

Tuna with Citrus & Avocado

Fresh local tuna with bright citrus, creamy avocado and cherry tomato.

✦ Signature · GF · DF

Tuna with Passion Fruit, Squash & Brioche

Seared local tuna with passion fruit, roasted squash and toasted brioche.

✦ Signature

Patacones & Black Bean Dip

Twice-fried green plantains with smoky black bean purée, pico de gallo and lime.

VG · GF · DF

Palmito Carpaccio

Ribbons of fresh heart of palm with lime, olive oil, sea salt and peppery market greens.

VG · GF · DF

Coconut Shrimp

Pacific shrimp in a crisp coconut crust, with a sweet-heat mango and chile dip.

DF

Chifrijo Cups

A bite-size take on the bar classic: rice, beans, crispy pork, pico and avocado in little tortilla cups.

GF · DF

Grilled Pineapple & Burrata

Caramelized pineapple, creamy burrata, basil and chile oil with toasted macadamia.

V · GF · Contains nuts

V Vegetarian · VG Vegan · GF Gluten-free · DF Dairy-free · Contains nuts

Midday

Lunch

Fresh, vibrant plates drawn from kitchens around the world.

CHEF'S FEATURE

Casado Tico

Costa Rica's everyday feast: rice, black beans, sweet plantain and cabbage salad with grilled chicken, fish or beef.

GF DF

YOUR MENU

Crafted with you

Mix and match from any section. Your final menu is planned together.

INCLUDES

- Fresh fruit refresco or iced tea
- Seasonal garden salad on the table

ADD-ONS

- Local craft beer
- Wine by the bottle

Lunch · *the menu*

Mediterranean Mezze Board

Silky hummus, smoky baba ghanoush, tabbouleh, marinated olives and grilled halloumi with warm pita.

MEDITERRANEAN V

Tropical Salad with Shrimp

Mixed greens and sautéed shrimp with passion fruit and a silky shellfish bisque dressing.

TROPICAL ✦ Signature GF

Lemon-Oregano Chicken Souvlaki

Charred chicken skewers over herbed rice with cool tzatziki and a crisp cucumber-tomato salad.

GREEK GF

Lemongrass Noodle Salad

Rice noodles, fresh herbs and crunchy vegetables with grilled lemongrass pork or tofu, lime-chili dressing and peanuts.

VIETNAMESE GF DF Contains nuts

Fresh Catch, Your Way

The day's catch from our fishermen, prepared the way you like it: sashimi, poke bowl, tataki or tartare.

MARKET CATCH ✦ Signature GF DF

Salade Niçoise

Seared tuna, tender green beans, baby potatoes, olives and a jammy egg tossed in Dijon vinaigrette.

FRENCH GF DF

Croque Monsieur & Petite Salade

The Parisian café classic: ham, Gruyère and béchamel on golden country bread, with bistro greens.

FRENCH

Fettuccine al Pesto with Grilled Chicken

Fettuccine tossed in fresh basil pesto with grilled chicken, parmesan and cherry tomatoes.

ITALIAN ✦ Signature Contains nuts

V Vegetarian · VG Vegan · GF Gluten-free · DF Dairy-free · Contains nuts

Lunch · *continued*

Casado Tico

Costa Rica's everyday feast: rice, black beans, sweet plantain and cabbage salad with grilled chicken, fish or beef.

COSTA RICAN GF DF ★ Chef's feature

Mixed Tacos

Corn tortillas with beef, chicken and shrimp or fresh fish, lime slaw, chipotle crema and pico de gallo.

LATIN ✦ *Signature* GF

The Curasauce Burger

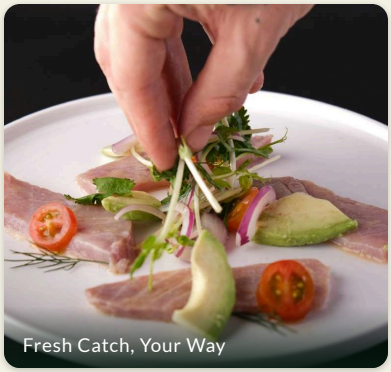
Juicy beef blend, aged cheddar, slow-caramelized onions and our house sauce on brioche, with rosemary fries.

AMERICAN

Harvest Quinoa Bowl

Roasted seasonal vegetables, quinoa, crispy chickpeas and greens drizzled with lemon-tahini.

PLANT-BASED VG GF DF


Fresh Catch, Your Way





V Vegetarian VG Vegan GF Gluten-free DF Dairy-free Contains nuts

The evening table

Dinner

Elevated main courses to close each day in style.

CHEF'S FEATURE · SIGNATURE

Filet Mignon with Coffee & Blackberry

Beef tenderloin in a Costa Rican coffee crust with blackberry sauce, yuca and baby vegetables.

GF



YOUR MENU

Crafted with you

Mix and match from any section. Your final menu is planned together.

INCLUDES

- Bread and butter service
- Two side dishes with every main course

ADD-ONS

- Chef-selected wine pairing
- Went fishing? Bring us your catch and I'll cook it for the table

Dinner · *the menu*

Pistachio-Crusted Rack of Lamb

Herb and pistachio crusted lamb with minted pea purée and honey-roasted heirloom carrots.

MEDITERRANEAN GF Contains nuts

Branzino a la Plancha

Crisp-skinned sea bass with salsa verde, lemon, capers and charred summer vegetables.

MEDITERRANEAN GF DF

Sea Bass, Saffron Beurre Blanc

Pan-seared fillet on braised fennel and fondant potatoes, finished with a delicate saffron butter sauce.

FRENCH GF

Coconut-Crusted Mahi-Mahi

Mahi-mahi in a golden coconut crust with passion fruit sauce and sweet plantain.

CARIBBEAN ✦ Signature DF

Surf & Turf

Organic ribeye with lobster or jumbo shrimp, a red wine reduction and baby vegetables.

CHEF KELVIN ✦ Signature GF

Coq au Vin

Chicken slowly braised in red wine with mushrooms, smoky lardons and pearl onions over buttery potato purée.

FRENCH GF

Miso-Glazed Black Cod

Sweet-savory miso cod with seared bok choy and fragrant ginger-scallion rice.

JAPANESE DF

Filet Mignon with Coffee & Blackberry

Beef tenderloin in a Costa Rican coffee crust with blackberry sauce, yuca and baby vegetables.

CHEF KELVIN ✦ Signature GF

★ Chef's feature

V Vegetarian VG Vegan GF Gluten-free DF Dairy-free Contains nuts

Dinner · *continued*

Filet Mignon with Mole

Tender filet mignon over a deep, rich mole with roasted vegetables.

LATIN ✦ Signature GF Contains nuts

Bourbon-Glazed Short Rib

Slow-braised short rib with a glossy bourbon glaze, creamy cheddar grits and charred broccolini.

AMERICAN GF

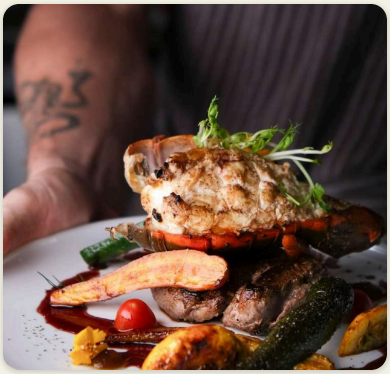
Wild Mushroom Risotto

Creamy Arborio rice with roasted wild mushrooms, Parmigiano and a whisper of truffle.

ITALIAN V GF







V Vegetarian VG Vegan GF Gluten-free DF Dairy-free Contains nuts

On the side

Side Dishes

Two are included with every dinner. Mix and match.

YOUR MENU

Crafted with you

Mix and match from any section. Your final menu is planned together.

INCLUDES

- Two sides are included with every dinner main course

Coconut Rice

Jasmine rice simmered in fresh coconut milk with a hint of lime.

VG GF DF

Maduros

Ripe plantains pan-fried until sweet and caramelized.

VG GF DF

Crispy Yuca

Golden yuca fries with garlic-lime aioli.

V GF

Palmito & Avocado Salad

Heart of palm, avocado, tomato and red onion in a bright citrus dressing.

VG GF DF

Charred Market Vegetables

Whatever looked best at the farmers market, grilled with herbs and olive oil.

VG GF DF

Herb-Roasted Potatoes

Crisp baby potatoes with rosemary, garlic and sea salt.

VG GF DF

Chili-Lime Street Corn

Grilled corn with lime, chile and crumbled fresh cheese.

V GF

Caribbean Rice & Beans

Red beans and rice slow-cooked in coconut milk with thyme, the Limón way.

VG GF DF

V Vegetarian VG Vegan GF Gluten-free DF Dairy-free Contains nuts

Section 06–12

Dinner Experiences

Themed evenings with one set menu for the whole table. Pick a night and we'll set the scene, from a fire-lit BBQ to a sushi spread.

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SECTION 06 · EXPERIENCE

BBQ *Experience*

Fire, smoke and a long table under the palms.

ORDER THE FULL MENU OR YOUR FAVORITES

STARTER

Grilled Corn & Palmito Salad

Smoky charred corn, heart of palm, cherry tomatoes and herbs with a lime vinaigrette.

VG · GF · DF

SIDES

BBQ Sides

Charred market vegetables, tropical slaw and baked potatoes with all the trimmings.

V · GF

DESSERT

Grilled Pineapple, Rum Caramel

Warm caramelized pineapple with dark rum caramel and coconut ice cream.

V · GF

MAIN COURSE

Choose three

Chimichurri Skirt Steak

Flame-kissed skirt steak sliced thin and finished with a bright parsley-garlic chimichurri.

GF · DF

Guaro-Tamarind Pork Ribs

Slow-cooked ribs lacquered with a sticky tamarind glaze kissed with local cane spirit.

GF · DF

Garlic-Butter Jumbo Shrimp

Skewered Pacific shrimp grilled with herbs and garlic butter.

GF

Achiote Chicken

Chicken thighs marinated in achiote, orange and garlic, grilled until charred and juicy.

GF · DF

Mahi-Mahi with Mango Salsa

Grilled mahi-mahi with a fresh mango, red onion and cilantro salsa.

GF · DF

V Vegetarian · VG Vegan · GF Gluten-free · DF Dairy-free · Contains nuts

SECTION 07 · EXPERIENCE

Seafood *Experience*

Straight from the boats of our local fishermen.

ORDER THE FULL MENU OR YOUR FAVORITES

STARTERS

Both served

Passion Fruit Mixed Ceviche

Shrimp and fresh catch cured in lime and passion fruit with sweet pepper and cilantro.

GF DF

Seared Tuna Tostadas

Crisp tostadas with seared yellowfin, avocado crema and pickled onion.

GF

SIDES

Seafood Sides

Coconut rice, palmito and avocado salad, and grilled market vegetables.

VG GF DF

DESSERT

Lemon Tartlets

Crisp, buttery tartlets filled with bright lemon curd and a touch of toasted coconut.

✦ *Signature* V

MAIN COURSE

Choose one per table

Whole Pargo, Garlic Mojo

Whole red snapper roasted crisp with a garlic, citrus and herb mojo.

GF DF

Langostinos al Ajillo

Jumbo prawns sizzled in olive oil, garlic, chile and white wine.

GF DF

Lobster with Butter

Caribbean lobster tails basted in golden butter, simply finished to let the lobster shine.

✦ *Signature* GF



Lobster with Butter



V Vegetarian · VG Vegan · GF Gluten-free · DF Dairy-free · Contains nuts

SECTION 08 · EXPERIENCE

Sushi *Experience*

Rolled to order with tuna caught off our coast.

ORDER THE FULL MENU OR YOUR FAVORITES

STARTERS

Edamame, Lime & Sea Salt

Warm steamed edamame tossed with flaky salt and fresh lime.

VG GF DF

Seaweed & Cucumber Salad

Crisp cucumber and wakame in a sesame-rice vinegar dressing.

VG DF

DESSERT

Passion Fruit Sorbet

Bright, tangy sorbet made from local passion fruit.

VG GF DF



Tuna with Citrus & Avocado



ROLLS & PLATES

Served as a shared spread

Pura Vida Roll

Yellowfin tuna, ripe mango and avocado with a sweet chile drizzle.

DF

Plantain Shrimp Tempura Roll

Crispy shrimp tempura and sweet plantain topped with spicy mayo.

Spicy Tuna Crunch Roll

Chopped tuna with chile, scallion and tempura crunch.

DF

Palmito Garden Roll

Heart of palm, cucumber, avocado and carrot wrapped in soy paper.

VG DF

Local Tuna Sashimi & Nigiri

A selection of the day's freshest cuts, sliced at the table.

GF DF

V Vegetarian · VG Vegan · GF Gluten-free · DF Dairy-free · Contains nuts

SECTION 09 · EXPERIENCE

Tico *Experience*

Costa Rica's home cooking, done with love.

ORDER THE FULL MENU OR YOUR FAVORITES

STARTER

Sopa Negra

Velvety black bean soup with a soft egg, cilantro and fresh cheese.

V GF

SIDES

Tico Sides

Gallo pinto, maduros, picadillo de papa and fresh tortillas.

VG GF DF

DESSERT

Tres Leches with Cas

Soaked sponge cake with whipped cream and a tart cas fruit coulis.

V



Cerdo al Mojo



MAIN COURSE

Choose one per table

Arroz con Pollo

The celebration classic: saffron-tinted rice with chicken, vegetables and a touch of beer.

DF

Pescado al Ajillo

Fresh catch pan-fried in garlic butter with lime.

GF

Rondón Caribeño

A Caribbean-coast stew of fish and shrimp in coconut milk with yuca and plantain.

GF DF

Olla de Carne

Hearty beef and root-vegetable soup with corn, chayote and yuca.

GF DF

Cerdo al Mojo

Slow-roasted pork marinated in a bright citrus and garlic mojo.

✦ *Signature* GF DF

V Vegetarian · VG Vegan · GF Gluten-free · DF Dairy-free · Contains nuts

SECTION 10 · EXPERIENCE

Italian *Experience*

A trattoria evening with a tropical accent.

ORDER THE FULL MENU OR YOUR FAVORITES

STARTER

Market Caprese

Local tomatoes, fresh mozzarella and garden basil with aged balsamic.

V GF

SIDES

Italian Sides

Garlic focaccia and a crisp arugula and parmesan salad.

V

DESSERT

Costa Rican Coffee Tiramisu

Ladyfingers soaked in local espresso, layered with mascarpone cream and cacao.

V



Pomodoro



MAIN COURSE

Choose one per table

Shrimp Linguine

Linguine tossed with Pacific shrimp, garlic, chile, lemon and white wine.

DF

Sage Butter Gnocchi

Handmade potato gnocchi in brown butter with crispy sage and parmesan.

V

Eggplant Parmigiana

Layers of fried eggplant, tomato sauce and melted mozzarella, baked golden.

V

Mahi-Mahi Piccata

Seared mahi-mahi with lemon, capers and white wine butter.

GF

V Vegetarian · VG Vegan · GF Gluten-free · DF Dairy-free · Contains nuts

Mexican *Experience*

Build-your-own taco night for the whole group.

ORDER THE FULL MENU OR YOUR FAVORITES

STARTERS

Guacamole & Salsa Trio

Fresh guacamole with roasted tomato, tomatillo and mango-habanero salsas and warm chips.

VG GF DF

Esquites

Warm corn salad with lime, chile, mayo and fresh cheese.

V GF

SIDES

Taco Night Sides

Mexican red rice, refried beans, pickled onions, salsas and lime.

VG GF DF

DESSERT

Churros & Chocolate

Cinnamon-sugar churros with a warm Costa Rican chocolate dip.

V

TACO BAR

All served with warm corn tortillas and toppings

Pork al Pastor

Achiote-marinated pork with roasted pineapple.

GF DF

Garlic Shrimp

Pacific shrimp seared with garlic and chile de árbol.

GF DF

Carne Asada

Grilled marinated steak with charred onions.

GF DF

Mushroom & Poblano

Roasted mushrooms and poblano strips with lime.

VG GF DF

V Vegetarian VG Vegan GF Gluten-free DF Dairy-free Contains nuts

SECTION 12 · EXPERIENCE

Thai *Experience*

Fragrant, fresh and full of heat, built on local herbs and coconut.

ORDER THE FULL MENU OR YOUR FAVORITES

STARTERS

Fresh Spring Rolls

Rice-paper rolls with herbs, vegetables and rice noodles with a peanut dipping sauce.

VG · GF · DF · Contains nuts

Tom Kha Shrimp Soup

Coconut and lemongrass soup with shrimp, mushrooms and lime leaf.

GF · DF

SIDES

Thai Sides

Steamed jasmine rice and a crunchy green papaya salad.

VG · GF · DF

DESSERT

Mango Sticky Rice

Sweet coconut sticky rice with ripe mango and toasted sesame.

VG · GF · DF

MAIN COURSE

Choose one per table

Pad Thai

Rice noodles wok-tossed with vegetables, chicken and shrimp, finished with crushed peanuts and lime.

✦ Signature · GF · DF · Contains nuts

Green Curry Mahi-Mahi

Fresh mahi-mahi in a green curry of coconut, Thai basil and vegetables.

GF · DF

Thai Basil Beef

Stir-fried beef with chiles, garlic and holy basil.

DF

V Vegetarian · VG Vegan · GF Gluten-free · DF Dairy-free · Contains nuts

Little guests

Kids' Menu

Friendly favorites, made from scratch.

YOUR MENU

Crafted with you

Mix and match from any section. Your final menu is planned together.

INCLUDES

- For children up to age 12
- Fresh fruit juice with every meal

ADD-ONS

- Dessert for little guests: fruit paleta or ice cream

Mini Casado

Rice, beans, sweet plantain and grilled chicken, sized for small appetites.

GF DF

Crispy Fish Fingers

Fresh mahi-mahi in a golden crumb with mashed potatoes and corn.

DF

Mac & Cheese

Creamy cheddar macaroni with steamed broccoli.

V

Little Burger & Fries

A small beef burger with cheese and crispy fries.

Cheese Quesadilla

Melted cheese in a toasted flour tortilla with mild pico and avocado.

V

Pasta Pomodoro

Spaghetti in a simple tomato sauce with parmesan.

V

V Vegetarian VG Vegan GF Gluten-free DF Dairy-free Contains nuts

Sweet endings

Dessert

Tropical fruit, local cacao and a little indulgence.

CHEF'S FEATURE · SIGNATURE

Apple, Cinnamon & Raisin Pie

A golden lattice-top pie filled with warm apple, cinnamon and plump raisins, served in generous slices.

V



YOUR MENU

Crafted with you

Mix and match from any section. Your final menu is planned together.

INCLUDES

- Coffee or tea service with dessert

ADD-ONS

- Celebration cake for birthdays or anniversaries
- Dessert wine or local coffee liqueur







Dessert · *the menu*

Tres Leches, Cas Coulis

Our three-milk cake with whipped cream and a tart, rosy coulis of local cas fruit.

V

Guanábana Mousse

Light, cloud-soft mousse of fresh soursop with a crunchy coconut crumble.

V GF

Chocolate Brownie

Rich, fudgy brownie made with Costa Rican cacao, served warm with vanilla ice cream.

✦ *Signature* V

Coconut Flan

Silky baked custard made with fresh coconut milk and dark caramel.

✦ *Signature* V GF

Passion Fruit Pavlova

Crisp meringue with whipped cream, passion fruit curd and fresh berries.

V GF

Banana-Macadamia Bread Pudding

Brioche pudding with caramelized banana, macadamia and warm rum sauce.

V Contains nuts

Apple, Cinnamon & Raisin Pie

A golden lattice-top pie filled with warm apple, cinnamon and plump raisins, served in generous slices.

✦ *Signature* V ★ Chef's feature

V Vegetarian VG Vegan GF Gluten-free DF Dairy-free Contains nuts

C

Thank You

Thank you for trusting me with your table. Every menu can be adapted for dietary needs, including gluten-free, vegetarian, vegan and dairy-free. Just ask.

LET'S PLAN YOUR MENU

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