



Kenia Salas



Your Personal Chef: Kenia Salas was born and grew up in Costa Rica. From a very young age she has enjoyed cooking and creating very innovative dishes. After years of studying and fine-tuning her skills in the kitchen, she now serves as a Personal Chef in the surrounding areas of Garabito. Her chef service includes meal preparation with fresh and most delicious ingredients that Costa Rica has to offer, menu selection for all taste pallets and food special requests, and each meal is served for you in the comfort of your Villa or Condo at a time most convenient for you. Kenia is available to come in and cook for one very special meal or a set number of days in a row for your entire stay.

Breakfast

\$25 Per Person

- Ham & cheese omelet: (cheese, onion, sweet peppers, mushrooms and ham) served with home fries or bread.
- Veggie Omelet: (cheese, onion, sweet peppers, mushrooms, avocado) served with home fries or fried potatoes.
- Costa Rican typical breakfast: (rice & beans, sweet plantain, fried cheese, sour cream, eggs and sausage)
- French toasts
- Mexican eggs served with fried potatoes
- Pancakes with eggs and bacon

**All breakfast options include:
coffee, orange juice and tropical fruits.*



Lunch

\$35 Per Person

It includes: 1 appetizer, main course and 1 dessert (option to choose per group)

- Typical Lunch Dish Casado: rice, beans, plantain, salad, chop vegetables and chicken, fish or steak.
- Rice with seafood (Costarican platter)
- Club sandwich served with rosemary potatoes
- Cheese burgers: caramelized mushrooms & onions, bacon, cheddar cheese, great quality beef on home made buns served with country potatoes.
- Chicken lasagna with spinach & mushroom sauce with green beans salad and tomato with balsamic dressing.
- Fish or shrimp tacos with tartar or pineapple sauce served with green salad
- Parmesan chicken served with pasta and cesar salad
- Roasted red pepper chicken enchiladas served



Appetizers

- Tomato with basil soup • Miso soup
- Aztec soup (Mexican tomato soup)
- Green salad with ginger dressing
- Sweet noodle with cajun tuna
- Caprese salad with balsamic dressing
- Greek salad • BBQ chicken salad
- Cesar salad with chicken
- Yellow fin tuna tartar
- Tempura mushrooms filled with spicy tuna
- Fish ceviche
- Mushrooms and tomato brusquetas
- Breaded shrimp with passion fruit sauce
- Yellow fin tuna sashimi • Buffalo wings
- Jalapenos poppers filled with mozzarella cheese and bacon
- Chips with bacon dip, refried beans and guacamole

Dinner

\$50 or \$55 Per Person

It Includes: 1 or 2 appetizers, main course and 1 dessert
(Option is to choose per group)

All dishes are served with 2 options:

Rice • Mash potatoes • Rosemary potatoes • Vegetables • Green Salad

Main Course:

- Lemon grass Prawns • Yellow curry shrimps or chicken
- Teriyaki mahi mahi or tuna
- Beef tips and shrimps with thai sauce
- Filet Mignon with mushroom sauce and wine merlot
- Grilled chicken marinated with tequila & lime, roasted cumin and jalapeno • Orange & ginger BBQ ribs
- Grilled Rib-Eye with herbs & lime sauce
- Mixed BBQ platter: 3 options (tenderloin, chicken, ribs, spicy pork sausage, fish & shrimp kebab)
- Shrimp & mahi mahi with white wine and shrimp sauce
- Shrimps in garlic sauce Costa Rican style
- Ginger, lime & peanut Mahi mahi
- Orange & ginger BBQ ribs with baked potato, corn and green salad.

• All you can Eat Sushi dinner: \$60 Per Person,
minimum 8 people.

• Seafood platter (Lobster, shrimp, fish, calamari, octopus, mussels) \$60 Per Person.

Desserts

Tiramisu

Banana tempura

Coconut flan

Cheese flan

Caramel flan

Banana cream pie

Strawberry cheese cake

Glazed pineapple with ice cream

Brownie with vanilla ice cream



Typical Menu

\$35 Per Person

You can choose 1 of each option.

Appetizers:

Pastry/Empanadas:(Cheese,ham, beans) served with pico de gallo

Chips served with guacamole, beans and pico de gallo

Patacones(green plantain chips) served with garlic sauce & refried beans
Tomato soup

Main Course:

Rice, beans, green salad, beef in sauce slow cook and chicken with tomato & basil sauce.

Rice, vegetables, chicken with coconut milk, curry and jalapeno.

Garlic or breaded fish with mash potato and vegetables.

Beef Kebab with jalapeno sauce, rice and green salad

Desserts:

Rice pudin

Glazed pineapple with ice cream

