

Chef At Home CR

— PRIVATE CHEF EXPERIENCE —

By Andrey Marchena

Costa Rican Cuisine

Crafted with the Finest Ingredients of Costa Rica

Private Dining for Luxury Villas
and Exclusive Residences

— Liberia • Playa Hermosa • Playa del Coco • Peninsula Papagayo • Costa Rica —



MENU

Family style



SALADS – Choose One

Tropical Passion Salad

Mixed greens, grilled pineapple, cherry tomatoes, cucumber, feta cheese, and fresh tangerine, finished with a passion fruit vinaigrette.

Classic Caesar Salad

Crisp romaine lettuce, herb croutons, cherry tomato, bacon, parmesan cheese, and traditional Caesar dressing.

Mango Salad with Lizano Dressing

Mixed greens, fresh mango, red onions, cucumber, cherry tomatoes, fresh cheese, radish with a Costa Rican Lizano vinaigrette.

Mexican-Style Salad

Mixed greens, red beans, roasted corn, cherry tomatoes, red onion, crispy tortilla strips, and chipotle dressing.

Garden Green Salad

Mixed greens, star fruit, tomatoes, green beans, sautéed mushrooms, and cucumber with a light lemon dressing.

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APPETIZERS – Choose One

Fresh Catch Ceviche

Fresh fish cured in lime and passion fruit with ají pepper, red onion, roasted garlic and cilantro, served with homemade chips.

Traditional Patacones

Crispy green plantains topped with refried beans, cheese, pico de gallo, and guacamole.

Costa Rican Chicken Empanadas

Golden pastry filled with seasoned chicken, served with squash escabeche and chipotle aioli.

Mango & Heart of Palm Ceviche

Fresh mango and heart of palm marinated in citrus and passion fruit, with ají pepper, red onion, cilantro, and homemade chips.

Prosciutto & Goat Cheese Bruschetta

Ciabatta toast topped with prosciutto, fig jam, and creamy goat cheese.

Costa Rican Shrimp Cocktail

Jumbo shrimp served chilled in a house-made tropical cocktail sauce with tomato, red onion, cilantro, fresh lime, and a touch of Lizano, accompanied by avocado and crispy plantain chips.

MAIN COURSES – Choose One

Grilled Skirt Steak & Jumbo Prawns 97 USD

Baby Back Ribs with House BBQ Sauce 88 USD

Grilled Tuna Steak with Pineapple Chimi 90 USD

Grilled Mahi-Mahi with Fresh Chimichurri 88 USD

**Tico Mixed Fajitas (Chicken & Beef)
Served with pico de gallo and guacamole 88 USD**

**Honey Garlic Chicken Breast
Infused with thyme and fresh lime 88 USD**

Beef Tenderloin with Chimichurri Sauce 93 USD

 **Vegetarian Options 84 USD**

**Vegetarian Enchiladas
Topped with avocado and roasted tomato sauce.**

Grilled or Roasted Cauliflower Steak

**Zucchini Noodles Primavera
With cherry tomatoes, fresh basil, bell peppers, and mushrooms.**

**Stuffed Zucchini Rolls
Served with fresh tomato sauce.**

Menu prices are listed per guest.



SIDES – Choose Two to Accompany Your Main Course

Creamy Avocado & Herb Rice

White rice folded with fresh avocado cream, cilantro, and lime zest.

Mexican-Style Charred Sweet Corn

Fire-roasted sweet corn with herb butter, lime, and queso fresco.

Heart of Palm Au Gratin

Sauteed heart of palm in a creamy garlic-smoked cheese sauce with golden crust.

Seasonal Roasted Vegetables

Locally sourced vegetables roasted with olive oil, fresh herbs, and sea salt.

Caramelized Sweet Plantains

Oven-roasted ripe plantains with light butter glaze.

Garlic Truffle Mashed Potatoes

Creamy mashed potatoes infused with roasted garlic and a touch of truffle oil.

Loaded Baked Potato Bar

Baked potatoes served with sour cream, cheese, crispy bacon, chives, and butter.

Traditional Costa Rican Picadillo

Seasoned vegetable hash with herbs and spices, inspired by local tradition

Caribbean Coconut Rice & Beans

Traditional Costa Rican rice and red beans slow-cooked in coconut milk with sweet peppers and fresh herbs.

DESSERTS – Choose One

Costa Rican Coffee Tres Leches

Classic tres leches infused with local coffee, light espresso cream, cacao crumble.

Caribbean Coconut Rice Pudding

Coconut milk rice pudding, cinnamon, caramelized pineapple, toasted coconut crisp.

Coconut Flan Infused with Costa Rican Rum

Silky flan infused with Costa Rican rum, dark caramel sauce.

Strawberry or Passion Fruit Cheesecake

Volcano Chocolate Cake

Served with Vainilla ice cream and caramel sauce

Sweet Corn Chorreada with Artisanal Dulce de Leche

Warm Costa Rican sweet corn cake served with vanilla ice cream and tapa dulce reduction.



Chef At Home CR offers an exclusive private dining experience for discerning travelers seeking authenticity with sophistication.

Each menu is carefully curated using premium Costa Rican ingredients, refined culinary techniques, and elegant presentation. Inspired by tropical flavors and modern Latin cuisine, every dish reflects the richness, freshness, and creativity of Costa Rica.

Whether in a luxury villa or private residence, Chef At Home CR transforms your stay into a personalized fine-dining experience — intimate, elevated, and unforgettable.

Service Information

Minimum Service Requirement of 4 guests.

All menu prices are per person.

Reservations must be made at least 48 hours in advance.

Dietary preferences and food restrictions are gladly accommodated.

Applicable taxes and service fees are not included in the listed prices.

Cancellation Policy: A 48-hour cancellation policy applies to all reservations.