Signature Plated Dinners & Themed Nights



CHEF AT HOME CR

By Andrey Marchena

Private Dining Experience

Welcome to a unique culinary experience with Chef at Home CR by Andrey Marchena.

Our private dining service brings restaurant-quality cuisine directly to the comfort of your villa. Inspired by Costa Rica's vibrant gastronomy, our menus highlight fresh local ingredients.
Perfect for villa gatherings, family dinners, birthdays and special celebrations.
Each menu is inspired by some of Costa Rica's most iconic national parks, celebrating the country's rich biodiversity, tropical flavors, and fresh local ingredients from land and sea.

Each experience is carefully prepared to offer guests an unforgettable evening of exceptional food, personalized service and attention to detail.

Sit back, relax, and enjoy a memorable dining experience while we take care of everything.



Our Experience Includes

- ✓ Private chef service
- ✓ Fresh ingredient sourcing
- ✓ On-site preparation
- ✓ Table service
- ✓ Kitchen cleaning after service

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.

TORTUGUERO

Inspired by the lush Caribbean rainforest and tropical flavors of Costa Rica's northern coast.

Starter
Tropical Tuna Tataki
Fresh seared tuna served with quinoa, cucumber, cherry tomatoes and passion fruit dressing.

Main Course
Grilled Pacific Mahi-Mahi
served with Caribbean coconut rice & beans, roasted seasonal vegetables and fresh mango salsa.

Dessert
Costa Rican Crispy Dulce de Leche Layer Cake
delicate crispy pastry layers filled with dulce de leche cream, finished with grated tapa dulce.

90 USD





MANUEL ANTONIO

Inspired by the rich biodiversity of Manuel Antonio, where the rainforest meets the Pacific Ocean.

Starter
Tropical Shrimp Salad
grilled shrimp, fresh mango, cherry tomatoes, cucumber, mixed greens and toasted coconut flakes, finished with tamarind dressing.

Main Course
Grilled Beef Tenderloin
served with creamy cassava puree, sautéed green beans and cabernet wine reduction.

Dessert
Spiced Carrot Cake
moist carrot cake with cream cheese frosting and toasted walnuts.

90 USD

ISLA DEL COCO

Inspired by the pristine waters of Isla del Coco and the abundance of Pacific seafood.

Starter
Pacific Mahi-Mahi Tiradito
fresh mahi mahi with passion fruit leche de tigre, cilantro, radish and chili oil.

Main Course
Charcoal Grilled Octopus
served with creamy heart of palm risotto and roasted cherry tomatoes.

Dessert
Mango & Coconut Panna Cotta
served with coconut crème anglaise and tropical fruit.

85 USD



SANTA ROSA

Inspired by the dry tropical forest of Guanacaste and its bold traditional flavors.



Starter
Costa Rican Fresh Fish Ceviche
fresh catch marinated in lime juice with cilantro, sweet pepper and red onion, served with crispy plantain chips.

Main Course
Grilled Free-Range Chicken
served with cracked corn risotto with seasonal vegetables, finished with fresh herbs and parmesan.

Dessert
Sweet Corn Tres Leches Cake
traditional corn cake soaked in tres leches milk, served with whipped cream and dulce de leche.

85 USD

🌮 TACO FIESTA NIGHT

A vibrant Mexican-style taco experience.



Starter
Guacamole, Pico de Gallo, Molcajete Salsa & Roasted Tomato Sauce
served with tortilla chips.

Main Experience
Taco Bar Selection
Pork Al Pastor | Carne Asada | Chicken in Salsa Verde
Served with corn and flour tortillas, salsa verde, salsa roja, mozzarella cheese, cilantro, onions and fresh lime.
Sides
Mexican Rice | Mexican Sweet Corn (Elotes)

Dessert
Churros
served with chocolate sauce and vanilla ice cream.

85 USD



🍕 ITALIAN PIZZA NIGHT

Handmade artisan pizzas prepared fresh on-site.

Starter
Caprese Salad
fresh mozzarella, vine-ripened tomatoes, basil and extra virgin olive oil.

Main Experience
Handmade Artisan Pizza Selection

Margherita | Pepperoni & Salami | Prosciutto & Arugula | Ham & Pineapple | Mushroom & Cheese
Unlimited pizza service during the experience.

Dessert
Nutella Pizza
served with fresh strawberries, powdered sugar and Fregonama Premium vanilla bean ice cream.

85 USD

🥗 LUNCH MENU

Fresh and flavorful midday dining.

Includes one salad and one main course per guest.

Salads
Tropical Chicken Salad
Caesar Salad with Grilled Chicken
Shrimp & Avocado Salad



Main Course
-Wrap Selection
Chicken Wrap | Fish Wrap | Vegetarian Wrap
-Chicken Quesadillas
served with guacamole and pico de gallo
-Grilled Steak Sandwich
served with roasted potatoes
-Fish Tacos
served with cabbage slaw and chipotle sauce

Dessert
Fresh Tropical Fruit Plate

70 USD

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Reserve your private dining experience and let us create an unforgettable evening for you and your guests.

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Private Chef Services – Guanacaste, Costa Rica