

Chef at Home

COOK ANDREA | CUISINE: LOCAL

I am passionate about cooking and eager to constantly learn more about this art, a passion you will taste in my dishes. Experience the combination of local Costa Rican flavors and aromas.

SIGNATURE DISHES

PRICE: \$ - \$\$

- Chili con Carne
- Arroz con Pollo
- Grilled Fish Fillet
- Casado
- Gallo Pinto



Cook Andrea



CHEF FRANK | CUISINE: WORLD CUISINE AND SEAFOOD

As a chef skilled in French and Lebanese cuisine I had the opportunity to hone my craft as an Executive Chef in Los Angeles and Costa Rica for over a decade. As an admitted food glutton who has traveled to over thirty different countries, I bring a different perspective on how ingredients are mixed together to create truly unique dishes.

Each ingredient is as important as the finished plate, therefore I have established relationships with local farms and fish mongers, allowing me to hand select the highest quality ingredients available.

- Pacific Garlic Shrimp with Jalapeño Cilantro Hummus & Española Bread
- Mussels and Scallops in White Wine Shallots & Thyme Butter Pepper Seared Ahi & Heart of Palm Salad with Sesame Ginger Vinaigrette
- Blackened Seabass in White Wine Caper Sauce served with Porcini Risotto, Crimini Mushrooms, and Grilled Asparagus.

SIGNATURE DISHES

PRICE: \$ - \$\$\$



Chef Frank
 from Belly Fed Better



CHEF HUGO | CUISINE: COSTARICAN, ITALIAN, WORLD CUISINE, FUSION, COSMOPOLITAN, GLUTEN FREE AND VEGETARIAN

With 10 years experience and specialization in Sushi, our team consisting of head chef, cooks and waiter is at your service. Full course dinners with distinguished unique flavors will be prepared for you for an unforgettable culinary experience available for breakfast, lunch and dinner. The Chef will arrive with all the groceries, prepare delicious food at your kitchen and take care of the kitchen clean up.

SIGNATURE DISHES

Sushi, International Fine cuisine and Costa Rican

PRICE: \$-\$\$\$



Chef Hugo Arias

COOK ESTEFANIA | CUISINE: INTERNATIONAL AND COSTA RICAN

We offer a different option from the restaurants you can find in town for the people who come and visit our beautiful country. A combination of International and Costa Rican Cuisine. No one who has ever visited Costa Rica can forget Costa Rica's Gallo Pinto. And those who haven't tried the authentic Gallo Pinto rarely understand how people can fall in love with it.

Other local and fresh culinary seafood delights are Red Snapper, Mahi Mahi and Ceviche. Taste a real cup of Costa Rican coffee prepared in the authentic costarican way. And don't forget our Costa Rican signature dish, the Casado.

- Huevos Rancheros with sauté potatoes
- Gallo Pinto with sour cream and sweet plantain
- Tuna Poki,
- Mahi Mahi House Special
- SURF & TURF

SIGNATURE DISHES

PRICE: \$ -\$\$



Cook Estefania

CHEF JUAN | CUISINE: INTERNATIONAL AND COSTA RICAN

I'm a professional Argentinian Chef, trained at Buenos Aires's CIA. Our focus is bringing personalized attention to every single occasion creating dishes so delicious it will surprise you and your guests. Our goal is to provide a perfect dining experience in the comfort of your home or vacation rental, leaving you to relax and enjoy an evening of great food with your friends and family.

We want your intimate gatherings to be something unique and special. Share your vision with us and we will make it happen!

Our cuisine exclusively uses fresh, organic and seasonal products to create the most wonderful dishes.

SIGNATURE DISHES

- Bacon wrapped Thai chicken skewers with pineapple-peanut sauce
- Strawberry-Blue Cheese-Candied almond salad
- Coffee rubbed Beef tenderloin with Malbecreduction
- Mango flambé with orange cake vanilla ice-cream and coconut

PRICE: \$ -\$\$\$



*Chef Juan Manuel
from Let me Cook for You!*