



Welcome to Playa Hermosa!

ABOUT ROCIO'S PERSONAL CHEF SERVICES

Hi there! Welcome to Rocio's Kitchen Costa Rican Chef Services, I am Rocio Larin- a trained and certified professional Chef with my group of Certified Professional Chefs. We being offering Our services to our Clients since 2000 in Playa Hermosa , Playas del Coco, Ocotal, Peninsula de Papagayo in the area of ,Guanacaste, We offer private chef services with the taste of real Costa Rican home made food. Let us bring Costa Rica into the comfort of your own home or a place of your choice. Let us treat you like royalty. The Best Catering Services around of the area of Guanacaste! Experience over 25 years. Our goal is not simply to make your event a beautiful and joyful experience, but to craft a

unique dinner or event that will transcend your expectations!!! In harmony with Nature. Sharing our culture!

We will love to be your Personal Chef on your staying in Costa Rica, please take a little of your time and look Our Facebook page Rocio's Kitchen (Costa Rican Food). <http://www.facebook.com/pages/Rocios-Kitchen-Costa-Rican-Food/169052623134691>

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Pura Vida and Regards,
Rocio Larin
Head Chef
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How to order??

You can order one appetizers , one main dish or combination dish, two side dishes and one dessert.

Appetizer

Choose 1 Option:

Tropical Shrimp Ceviche

Serve in a fresh pineapple, prawn (precooked), the perfect light appetizer. Red onions, fresh coriander, red pepper and a sweet orange sauce.

Pico de Gallo, Guacamole, Creamy hot Cheese made with cream cheese, basil and hot Sauce

A homemade green plantain chips and corn tortilla chips
Ideal for dipping

Crab Cakes

Crabs were born to be crab cakes and home made dip in sauces, Mango Puree and Chipotle Mayonnaise

Madonna Mushrooms

Cheesy bacon goodness is right!
Wonderful variation on stuffed Mushrooms with bacon, shrimp, creamy cheese and blue Cheese.

Sicilian-style tuna carpaccio

Fresh thin Yellowfin Tuna served in a bed of avocado and tomatoes, lemon, soya, capers, red onion and fine stripes fry casaba

Main Course

Please choose one as group, you can choose also combination menu
Fresh from the Ocean
Sauted Mahi-Mahi

With your choice of a tropical sauce made from mango and avocado or our special butter Garlic lime sauce

Lobster

Choose from steamed, broiled or baked with butter sauce

Grill Greek Octopus

Cooked with wine and oregano, olive oil, balsamic vinegar, dried oregano, freshly ground black pepper some sea salt and then grilled to perfection

Seared Tuna wasabi Cream

Medallions of Fresh yellowfin tuna served in light Wasabi Cream



Meat & Poultry

Thai Chicken

The perfect mix of veggies, carrots, peppers and Chicken with our special Thai sauce with pineapple, raisins and peanuts.

Chicken Marsalla

Flavorful meal of portobello mushrooms, prosciutto and Marsala wine over tender chicken.

Coffee Rub Tenderloin

Perfectly cooked beef tenderloin with an aromatic coffee crust and a ... all of your rub mixes together

The Classic filet Migñon

Classic filet Migñon with a Portobello Mushrooms and Carbernet Sauce
Mongolian Beef

crispy, sweet and full of garlic and ginger flavors you love for Oriental food
Pork Chops with Orange Glaze

Marinate and Baked with a sweet ginger and Orange

Side dishes

- Classic ratatouille
- Simple delicious aubergines, courgettes & peppers with a mediterranean sauce
- Roasted Baby Veggies
- Sauted veggies with garlic butter and fresh Rosemary
- Grilled Veggie Skewers
- Summer Veggies with olive oil, basil, oregano, salt, and black pepper
- Goat Cheese Salad
- Mix of greens with Goat Cheese and Cranberries
- Spinash Baby Salad
- Spinash baby leaves with Mandarin orange and slided almonds
- Spanish Rice
- With carrots and corn
- Cesar Salad
- Traditional Green Salad



Desserts from Heaven

- Strawberry Cardinal Cake
- This strawberry meringue cake features layers of sweet cream and fresh strawberries sandwiched between thin rounds of homemade meringue.
- Cheese cake
- choose your flavor mango, maracuya
- Chocolate Lava Cake or Chocolate Cake
- Choose from one of them

Glazed Apples
 With dulce de leche and Ice Cream
 Tres leches
 Regular or coconut Flan

For de Kids

Chicken Quesadillas, fish or chicken fingers or small casados (local dish)
 Please note prices are based on 4 persons. Dinner is available for 2 people for additional fee. We advised you to Please choose one option as a group, We do work in bigger groups more choices in the main dish, allergies, etc
 Menu items may vary based on products availability

PRICES

Per person	Fish or chicken	\$60
Per person	Filet mignon or tuna	\$65
Per Person	Lobster	\$70 depend size and if it is available
Combination menu per person	Fish and chicken	\$62
Combination menu per person	Filet Mignon and Lobster	\$75 depend on the size and if it is available
Per person	Vegetarian Menu	\$50
Per Person	Cooking Classes	\$60
Per person	Brunch	\$35
Per person	Kids menu	\$25
Per Person	Lunch Menu	\$35

Minimum person 4 people
Cancellation fee 48 hours in advance
Payments: we take cash and major credit cards let us know in advance
13% tax not included plus 5% CC
Gratuity not included take credit card 5% extra
These prices are for the area of Playa Hermosa, Playa Panama, Ocotal and Playas del Coco
We go to other beaches with additional

Costa Rica Typical Dinner

Price is \$60 per person. Price is based on minimum of 4 adults.,

Appetizer

Choose 1 Option

Chifrijo: Fried pork meat, rice, beans, tomato---onion---coriander salad and tortilla chips.

Ceviche: Fish marinated in lemon with onions, coriander and mango or green plantain

Ripe Plantain wrapped with bacon and serve with a grape sauce

Soup

Choose 1 Option

Black Bean Soup – traditional soup served with avocado, hard---boiled egg
Azteca with avocado, cheese and fried tortillas

Main Course

Choose 1 Option

Traditional 'Arroz con Camarones' rice with shrimp served with salad and cassava (yucca) fries^[1]

^[1]Casado with Beef Tenderloin, mashed potatoes, baby vegetables and cabbage salad

Red Snapper filet baked and served marinate with criolle sauce coriander, tomato, lime juice wrapped in a banana leaf

Dessert Choose 1 Option

Fruit Flambé with Centenario Rum and Vanilla Ice Cream Or^[1]Coconut Flan or Tres Leches

Brunch

All the brunches come with fruit, juice and Coffee

Costa Rican Breakfast

Gallo pinto, scramble eggs, sweet plantain, salchichon, sour crème, fresh tomato sauce for eggs and tortillas.

Juice, fresh fruit and Coffee

Mexican Style Breakfast

Your choice of eggs served over fried tortilla shells, chorizo sausage, black beans, onions and peppers. Topped with melted cheese, salsa, sour cream, jalapeños and green onions. Juice, fresh fruit and Coffee

Rocio`s brunch

Gallo pinto Omellette, avocado, sour creme, fresh tomato salsa for the omellete, Coconut pancakes, Juice, fresh fruit and Coffee.

Classic eggs Benedict

Two poached eggs, bacon. Served on bread with a fresh Holland sauce, Juice, fresh fruit and Coffee

Greek Omellete

Omellete with Feta cheese, tomatoes, spinach and black olives. Juice, fresh fruit and Coffee

Baggette French Toast

Four pieces of light, buttery baggette, battered and cook to perfection with

maple syrop Topped with powdered sugar.

Border Burritos

Flour tortilla with sausage, eggs, onion, red pepper and cheese, refried beans, Juice, fresh fruit and Coffee

Tico Breakfast Sandwich

Grilled deli " salchichon" cut in little squares, scrambled eggs, and cheddar cheese on potato bread, Juice, fresh fruit and Coffee

LUNCH

SALADS

Oriental Salad

Mixed green with coleslaw, carrots, green onion, cilantro and ajonjoli topped with a Asian dressing.

Taco Salad

Black beans, tomatoes, guacamole and fresh greens and Homemade tortilla chips with pico on the top.

Costa Rican Salad

Fresh coleslaw with tomatoes, onions , carrots and cilantro lemon on the top

Tropical Salad

Mixed Green with carrots, red pepper, mango slices, cranberry served with a balsamic dressig

MAIN DISHES

Thai style tuna wrap

Yellow fin tuna marinated with lemon juice and soya, fresh chopped mint, galic, jalapeño peppers, lettuce, mayo wrap in a flour tortilla

Glazed Mushroom burguer

Burguer with mushrooms, Dijon, soy sauce, thyme and swis cheese

Rocio´s Sandwich

Cold cut Roas beef , avocado, tomate, red onion served with fresh lettuce serve in pan ciabatta spread with black beans.

Grilled Chicken

Grilled chicken breast marinate with a ginger peanut, yummy!!

Chicken , Fennel and tarragon Salad

cooked chicken , chopped fennel , sliced apple ,chopped pecans OR, tarragon and fennel fronds served in a croustant

Vegetarian Menu

Appetizers

Hummus and pan pita

Pico de gallo and guacamole home made tortilla chips

Caprese Cherry tomatoes, basil and tofu cheese

Tomato-Avocado Toasts

Cucumber-Mint Yogurt Dip

Salads

Gado Gado Salad

Mega salad gado-gado means potpourri, made with all the different seasonal veggies and ingredients. And tossed with the most incredible peanut dressing.

French Herb potatoes Salad

Herbed potatoe salad, parsley, fresh thime, red onion, dijon mustard, olive oil

Tofu and Kalamata Olive tortellini pasta

Tortellini pasta, olive oil, Kalamata olives, cherry tomatoes

Main dish

Stuffed Green Peppers Rocio`s Way

Roasted green bell peppers are stuffed with feta cheese and a mixture of rice and green onions.

Ginger Veggie Stir-Fry

Fresh Veggies cook in olive oil with a mild flavor of ginger

Noodles and Veggies Nutty

Spicy Tahini Sauce , Vegetables, and Noodles

EggPlants Gladstyle

Fresh egg plants cooked with olive oil, Garlic, red pepper, onions and parleys

Portobello Vegetarian FajitasVegan fajitas with peppers, portobello mushrooms and mixed peppers and onions. Top with salsa and guacamole.

Rocio's Kitchen