



PRIVATE CHEF PLAYA

PRIVATE CHEF SERVICE
FULL DAY MENU



BREAKFAST



ALL OUR BREAKFASTS INCLUDE

- Coffee and tea.
- Two types of fresh juice (celery, spinach, parsley/ carrot, orange/ beet, apple, ginger)
 - Seasonal fruit (melon, papaya, pineapple, apple, kiwi, banana).
- Yogurt, cottage cheese.
- Granola, muesli.
- Pastries, bread.
- Honey and jam.

MAIN COURSE (please choose 1 option)

- Apple, oats, chia seeds, dates, special mix of nuts with vegetable milk, honey and cardamom.
- Slow cooked oats with Mexican chocolate organic coconut milk cinnamon and bananas.



PANCAKES

Gluten free pancakes / Pancakes with chocolate chips / Pancakes with blueberries / Pancakes with maple syrup and butter.

We can serve you this breakfast with sunny side up eggs and bacon.

Ask for our vegan version.



ENFRIJOLADAS V.O.

Artisanal corn tortilla filled with scrambled eggs with spinach, black bean sauce, avocado, sprouts, ranch cheese.





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MOLLETES (please choose 1 option)

- Two slices of baguette, refried beans and gratin cheese and pico de gallo.
Served with guacamole.
- Two slices of baguette, refried beans and gratin cheese with spinach, white sauce and crunchy bacon.
- Two slices of baguette, refried beans, mozzarella cheese, dried tomatoes, poached eggs.



CROQUE MONSIEUR

Box bread, bechamel sauce, ham and gruyere cheese.



CROQUE MADAME

Box bread, bechamel sauce, eggs, gruyere cheese.



CROQUE SALMON

Smoked salmon, bechamel sauce, gratin cheese.



CHILAQUILES V.O.

Fried corn tortilla topping with fresh cheese, avocado, sour cream and pickled onions.
Served with refried beans.

Sauces (please choose 1 option):

Tradicional red sauce / Green sauce / Chile ancho and morita / Mole / Axiote

With:

Sunny side up eggs OR chicken



SCRAMBLED EGGS (please choose 1 option)

- With turkey ham and vegetables, box bread and hash brown potatoes.
- With local wild spinach, poblano chile, refried beans, and corn tortillas.
- With tomatoes, bacon and cheese with baby potatoes.
- Sunny side up eggs, on two slices of whole wheat bread with seeds, prosciutto and fresh mozzarella cheese, with truffle oil and fresh tomato.





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OMELETTES (please choose 1 option)

- Smoked salmon, arugula or spinach, with chives and cream cheese.
- Zucchini, mushrooms, goat cheese and dried tomatoes.
- Omelette of egg whites filled with fresh artisanal cheese roasted in crust of dried pepper.
- Omelette with pumpkin flower, Oaxaca cheese with huitlacoche (mexican truffle) sauce and black beans.



CONTINENTAL BREAKFAST (special for early tours)

Cold meats and cheeses, toast, cucumber and tomatoes and poached or boiled eggs.



AMERICAN BREAKFAST

Creamy scramble eggs, served with bacon, hash brown potatoes and sausages.



MEXICAN BREAKFAST (please choose 1 option)

- Huevos a la Mexicana (scrambled with chopped tomatoes, onions and Serrano chile).
- Huevos divorciados (Two eggs over fried tortilla, one topped with our ranchera red sauce)
Served with black fried beans, fresh cheese and avocado.





BRUNCH



ALL OUR BRUNCH INCLUDE

- Coffee and tea.
- Two types of fresh juice (celery, spinach, parsley/ carrot, orange/ beet, apple, ginger)
- Seasonal fruit (melon, papaya, pineapple, apple, kiwi, banana).
- Yogurt, cottage cheese.
- Granola, muesli.
- Pastries, bread.
- Honey and jam.

CONTINENTAL BREAKFAST

Viennoiseries, crepes with caramelized bananas and milk caramel, savory crepes, bagels, roast beef and cream cheese, scrambled eggs and boiled, green salad.



AMERICAN BREAKFAST

Creamy scramble eggs, served with bacon, hash brown potatoes and sausage or cambray potatoes with bell peppers and onions, butter milk pancakes, club sandwich.



MEXICAN BREAKFAST

Chilaquiles with red or green sauce, sour cream, pickled onions, ranch cheese.
Golden "flautas", classic "molletes", refried beans, pico de gallo, guacamole, Mexican style eggs.





LUNCH & DINNER



 = Vegan

 = Vegan Option

 = Chef's Favourite

SOUPS
(please choose 1 option)

- Tortilla soup with guajillo pepper, fresh cheese, avocado and tortilla chip. 
- Lime soup, traditional soup from Yucatan, with chicken, pepper and tortilla chip.
- Avocado soup with cucumber, coriander mint and pork crackling topping (cold soup). 
- Watermelon soup with worm salt (cold soup). 
- Creamy bean soup with ancho pepper, avocado and sour cream.
- Creamy corn soup with guajillo pepper oil and epazote. 
- Poblano pepper creamy soup with sour cream and mozzarella cheese.
 - Asparagus soup with parmesan cheese.
 - Shrimp Bisque with herbal bouquet and bread.
 - Creamy Vycichoy soup with leek and potatoes.  
- Tomato gazpacho with cucumber, pepper, olive oil and bread. 
- Creamy wild mushrooms soup.
- Onion soup with gruyere cheese and bread.





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SALADS (please choose 1 option)

- Mexican Salad with spinach, black beans, avocado, and hibiscus dressing. 
- Beet salad with grapefruit, fennel, goat cheese and walnut.
- Cesar salad with parmesan cheese and chicken. 
- Green salad with arugula, spinach, rucola, asparagus and parmesan cheese.
- Tropical salad with jicama, mango, avocado and coriander dressing. 
- Cous cous with lentils, feta cheese and fresh herbs.
- Greek salad with cucumber, kalamata olives and feta cheese.
- Spinach salad with strawberries, brie cheese, almonds and balsamic reduction.
- Quinoa tabule with carrots, cucumber, fresh herbs and citric vinaigrette. 
- Zucchini Carpaccio with mint and feta cheese.
- Eggplant rolls filled with ricotta cheese and pomodoro sauce.
- Green salad with roasted peaches, blue cheese, pistachios and raspberry dressing.
- Mixed salad with rucola, figs, parmesan cheese and port wine dressing.
- Capresse salad with fresh mozzarella cheese, tomato and basil pesto.
- Watermelon salad with rucola, kale, feta cheese, mint and bacon dressing.
- Beet salad with peanut praline, vegan cheese and coriander dressing.  
- Cactus Mexican salad with panela cheese, and roasted tomatoes.





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MAIN COURSE OPTIONS FOR LUNCH (please choose 1 option)

- Xcatic pepper filled with tuna, soy, sour orange, and cilantro.
- Shrimp “aguachile” with piquin pepper, lemon and cucumber.
 - Tropical “ceviche” with pineapple, kiwi and cilantro.
 - Green “ceviche” of fish with fine herbs. 
 - Baja style fish tacos with coleslaw and pico de gallo. 
- Tacos “Gobernador”, Mazatlán-style smoked marlin stew in corn tortilla.
- Tuna “carnitas”, small pieces of braised tuna, marinated in dried pepper sauce with guacamole. 
- Ryb eye slices with “esquites” (corn dip Mexican-style street food).
- “Enchiladas” filled with chicken, fresh cheese, sour cream with red or green sauce.
 - Salmon teriyaki with wasabi cucumber noodles.
 - Octopus salad, Spanish-style.
 - Vietnamese rolls filled with fresh tuna, mint, vegetables and ponzu sauce.
 - Argentine empanadas filled with ground beef and chimichurri sauce.
- Milanese Napolitan, breaded beef filled with tomato sauce and gratin cheese.
 - Valencian paella.
- Burgers prime select beef with bacon, cheese and homemade fried potatoes.





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MAIN COURSE OPTIONS FOR DINNER (please choose 1 option)



SEA FOOD OPTIONS

- Salmon fillet glazed with “recado Negro” (Yucatan-style smoked pepper sauce) and Morelos rice.
- Salmon with blueberry and balsamic sauce with jasmine rice and crispy asparagus.
- Salmon fillet with savage rice and mango chutney.
- Tuna steak with parsley and parmesan crust, soy butter and sweet mash potatoes.
- Fine herbs fish fillet with tapenade pureé and sautéed vegetables.
- Fish fillet with green “pipian” and roots pureé. ❤️
- Fish fillet Thai-style (cilantro and lemon grass sauce) with jasmine rice.
- Tikin xic fish filled with roasted pineapple, black beans and rice.
- Coconut shrimp with yellow curry, jasmine rice and julienne vegetables.
- Grilled Octopus with guajillo and garlic butter, sautéed vegetables. ❤️
- Lobster tail with butter, plantain pureé and vegetables.
- Lobster tail with risotto, asparagus and parmesan cheese.
- Lobster tail Baja-Style with garlic butter, red rice and refried beans.



BEEF OPTIONS

- Beef fillet with coffee sauce, roots pureé and sautéed vegetables.
- Beef fillet with mushrooms sauce, potato pureé and asparagus.
- Beef fillet with oyster sauce, rice noodles and wild mushrooms.
- Beef fillet with “chilmole” sauce, cauliflower pureé with zucchini and green beans.
- Short ribs in adobo sauce with sweet corn pureé and sautéed vegetables. ❤️
- Short ribs in mole de olla (vegetables stew in Mexican fine sauce).



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CHICKEN OPTIONS

- Chicken breast with mole sauce (Puebla-style) with steamed rice and sesame seeds.
- Chicken breast with almond mole sauce with green beans and carrot pureé.
- Chicken breast filled with goat cheese marinated in pesto sauce with grilled tomatoes and risotto.
- Chicken breast with tamarind Thai sauce, creamy potatoes and julienne vegetables.



PORK OPTIONS

- Pork belly, black bean sauce, local vegetables and pickled onions.
- “Cochinita Pibil”, Pork braised and slowly baked in banana leaf with axiote and pickled onions. ❤️
- Pork fillet with plum sauce, rustic potatoes and sautéed spinach.



LAMB OPTIONS

- Rack of lamb with Mediterranean cous cous.
- Rack of lamb with pistachio crust, mint sauce and pilaf rice.



DESSERTS (please choose 1 option)

- Lemon pie. / Pecan and maple caramel pie. / Tart of frangipan and plum. ❤️ / Apple strudel.
- Dark chocolate tart. ❤️ / Figs tart with custard cream. / Mayan chocolate brownie.
- Chocolate Brownie with caramel and sea salt. / Coconut and caramel tart.
- Cheese cake with passion fruit. ❤️ / Guava cheese cake and “cajeta”. / Cheese cake with red fruits.
- Chocolate mousse with caramelized almond. / Mexican peanut praline mousse.
- White chocolate mousse with grapes. / Vegan cheese cake with date and walnut. 
- Apple tart.  / Gluten free chocolate tart. 

VEGAN GROUPS AND FAMILIES, ASK FOR OUR SPECIAL MENU



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