

MENU SAMPLES

Gayo

PERSONAL CHEF

NOSARA

2022 SEASON

MENU SAMPLES

BRUNCH

Seasonal fruits and oatmeal

Spicy gouda kale rolls
served with scrambled eggs and bacon

Banana pancakes
with fresh blueberry sauce

Typical Costa Rican breakfast
gallo pinto, carne mechada,
fresh cheese and any style eggs

Sunny side egg breakfast chalupa
served with homemade salsa

Hash brown topped with a sunny side egg
and bernaise sauce

Pick your salad: potato, green, russian,
pickled cabbage or vegan caesar

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APPETIZERS

CHIPS AND DIPS

Guac, pico de gallo, and beans

HEART OF PALM AND
ROASTED BELL PEPPER HUMMUS
**Served with carrot and cucumber sticks
and pita chips**

FAMILY-STYLE
CEVICHE BOWL

ROASTED TAMARIND
SPICY WINGS

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LUNCH

Traditional picadillos
family style table setting

Tropical quinoa
and tuna salad

Fish tamale
and green salad

Tuna Poke

Caribbean
octopus ceviche

Costa Rican Chifrijo

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DINNER

SMOKED BEETS AND CASHEW CREAM

Served with vegetable spaghetti
and catch of the day

HEART OF PALM CREAM

Served with chicken thighs
and roasted sweet potatoes

BUTTERNUT SQUASH CREAM
AND MARINATED CIDER PORK LOIN

Served with white wine poached pear
and roasted hazelnuts

BBQ FAMILY STYLE DINNER

Roasted corn, bell pepper, zucchini and garlic potatoes.
Includes green salad, chimichurri and salsa quemada.
Choose your preferred proteins on the grill.

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DESSERTS

VOLCADO DE PIÑA
Upside down pineapple cake

VEGAN CHOCOLATE
BANANA PIE

WILDBERRY CRUMBLE
With homemade ice cream

CARAMELIZED APPLE
With almond sand and vanilla ice cream

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RATES

	1 TO 3 GUESTS	4 TO 6 GUESTS	7 TO 10 GUESTS	11 TO 14 GUESTS
BREAKFAST	\$90	\$50	\$40	\$35
BRUNCH	\$90	\$50	\$40	\$35
LUNCH MAIN DISH - 1 SIDE DISH	\$90	\$50	\$40	\$35
DINNER STARTER - MAIN DISH DESSERT - LOCAL DRINK	\$100	\$70	\$65	\$60
BBQ YOUR CHOICE OF PROTEIN / VEGGIE / MIXED BUFFET STYLE / FAMILY STLE + CHIPS & DIPS	\$100	\$70	\$65	\$60

EVENTS OVER 14 GUESTS MUST BE QUOTED SEPARATELY.
A KITCHEN AUDIT MUST BE HELD UPON BOOKING IN
ORDER TO MAKE SURE YOU HAVE ALL THE KITCHENWARE
NEEDED FOR YOUR CULINARY EXPERIENCE.

Yayo PERSONAL CHEF
NOSARA