



Gayo
PERSONAL CHEF
NOSARA

MENU SAMPLES
2025-2026 SEASON

ITALIAN MENU SAMPLE



APPETIZZERS

TOMATO BRUSCHETTA

Rustic bread, Tomato, fresh basil, garlic and olive oil

FOCACCIA GENOVESE & OLIVE OIL

Focaccia with rosemary and sea salt, served with virgin olive oil

STARTERS

TUNA CARPACCIO

Fresh cut tuna, pecorino cheese, red onion, arugula, olive oil & lemon juice

BURRATA SALAD

Cherry tomatoes, basil leaves, burrata cheese, olive oil, balsamic reduction, toasted bread

MUSHROOM ARANCINI

Crimini mushrooms rice croquette, filled with mozzarella cheese, served on top of natural tomato sauce, basil and fresh grated Parmesan cheese

MAIN DISHES

MUSHROOM RISOTTO WITH ROASTED CHICKEN BREAST

Served with roasted tomatoes, arugula and toasted almonds

POTATO GNOCCHI WITH OSSOBUCCO RAGÚ

Served with a red wine and beef stock reduction and fresh Parmesan

EGGPLANT PARMIGIANA

Layers of fried eggplant with homemade tomato sauce, mozzarella, scamorza and fresh parmesan baked and served with fresh basil.

DESSERT

TIRAMISU

GREEK MENU SAMPLE



STARTERS

HORIATIKI SALATA

Tomatoes, cucumber, Kalamata olives, feta cheese, lettuce, dressed with virgin olive oil vinaigrette with lemon & garlic

ROASTED BEETS HUMMUS

served with toasted pita bread and crudité

KOLOKITHOKEFTEDES

Zucchini cake fritters served with a whipped yogurt with feta cheese mint and honey

MAIN DISHES

FALAFEL BOWL

Hummus, falafels, pita bread, salad with couscous and tzatziki sauce

GYRO (FALAFEL OR CHICKEN)

Comes with homemade pita bread, hummus, tzatziki sauce, French fries, couscous and the marinated chicken or falafel.

MEAT SKEWERS

Grilled and served over a pita bread with hummus and horiatiki salad with French fries on the side.

DESSERT

LOUKOUMADES

Fried dough balls, crispy on the outside and soft on the inside, served with honey, cinnamon, and walnuts.

INDIAN MENU SAMPLE



SIDES

POTATO SAMOSAS

Served with mango or pineapple chutney

NAAN BREAD

With garlic and butter

BASMATI RICE

Cooked with ginger and lemongrass

GREEN SALAD

Served with crispy chickpeas and a yoghurt mint dressing

MAIN DISHES

TOFU TIKA MASALA

BUTTER CHICKEN

CURRY VEGETABLE STEW WITH COCONUT MILK

DESSERT

KHEER

Rice pudding cook with coconut milk spiced with cardamom, cinnamon and saffron served with almonds and raisins

BBQ MENU SAMPLE



SIDES

GREEN SALAD

A decadent salad with cheese, nuts, croutons and fruit

GRILLED VEGETABLES

Potatoes, onions, bell pepper, garlic, zucchini, eggplant, brócoli, squash

CHIMICHURRI SAUCE AND PICKLED BELL PEPPER DRESSING

TOASTED SOURDOUGH BREAD

COLESLAW

HOMEMADE BREAD ROLLS

MAIN DISHES • STEAKS

ALL STEAKS ARE GRASSFED DEPENDING ON THE AVAILABILITY

Beef

Ribeye

Tenderloin

T-bone

New york strip

Prime rib

Flank steak

Picanha

Chicken

Marinated chicken breast with orange zest, confit garlic and thyme

Chicken thighs with home made bbq sauce

Chicken sausage

Pork

Bbq ribs with bbq sauce

Pulled pork

Chorizo

