

2025

VILLA TAYRONA

BUCERÍAS • NAYARIT

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PRIVATE CHEF SERVICES

Below is a list of menus designed for group dining. Each menu works like a package with multiple dishes, all of which are served family-style at the center of the table. Meals are enjoyed in our terrace area at your preferred time. Pricing includes all ingredients, the chef's time, as well as the waitstaff needed for a seamless dining experience.

BREAKFAST

\$375 pesos/person

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LUNCH

\$500 pesos/person

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DINNER

\$625 pesos/person

- Book 7+ meal packages and receive a 10% discount on the total.
- Pricing is based on family style service for groups of 12 or more.
- **Ingredients, chef services and waitstaff are included; gratuity is not.**
- One menu package is prepared for each meal, though menus can be adapted for dietary restrictions and preferences (see FAQs).
- Additional charges apply for extended hours or specialized menus (see FAQs).
- Payments can be made by bank transfer, Zelle or in MXN cash.



BREAKFAST

All breakfast menus include **fresh-squeezed orange juice, coffee** and **tea**.

MAYTO

- Seasonal fruit
- Avocado toast
- Poached eggs
- Salad with mixed greens, tomatillos, garbanzo and toasted pumpkin seeds

OAXACA

- Beef with roasted tomato salsa, pickled onion, avocado and cilantro served on homemade *huaraches* (thick tortillas)
- Scrambled eggs
- Cactus salad

SAN SEBAS

- Yogurt with muesli and fruit
- *Chilaquiles* (breakfast nachos) in red salsa, green salsa, or almond mole*
- Fried eggs
- Refried beans

EL TUITO

- Seasonal fruit
- Fried eggs
- Bacon or sausage*
- Beans in tomato and chile sauce
- Local *jocoque* crema and *panela* cheese
- Fresh corn tortillas

MITA

- Seasonal fruit
- Ham and bacon or mushroom and spinach quiche*
- Mixed salad with tomato, cucumber, onion, walnuts and cranberries

SAYULITA

- Eggs cooked in mild red salsa with avocado, sour cream, cheese and tortilla
- Hashbrowns
- Pound cake with berry sauce

AMÉRICA

- French toast or pancakes* with homemade vanilla sauce and fruit
- Scrambled eggs
- Bacon

SUIZA

- Seasonal fruit
- *Croque madame* (cheese, ham and egg sandwich with bechamel sauce)
- Green salad with lemon-olive oil dressing

*These menu items include options.

Please specify your preference when confirming the meals with Elly.

LUNCH

SONORA

- Burrito with beef, marlin, shrimp or vegetable filling*
- Chipotle mayonnaise
- Guacamole, chips and salsas
- Pineapple and mint *agua fresca* (fresh fruit drink)

ENSENADA

- Baja-style fish tacos
- Cabbage, carrots and spinach slaw
- Chipotle mayonnaise
- Cilantro salsa
- Chips and pico de gallo
- Coconut *agua fresca*

BAHÍA

- Traditional ceviche (fish cured in lime, recommended raw but can be cooked)
- Crispy potato tacos
- Homemade aioli
- Salsa *martajada* with roasted tomato, onion and chile
- Cucumber and lime *agua fresca*

MEDITERRÁNEO

- Grilled chicken with avocado and sesame
- *Taboulé*-inspired cous cous salad
- Pickled cucumber and red onion
- Hummus and pita
- Homemade iced tea

GUADALAJARA

- Enchiladas filled with chicken, panela cheese or vegetables* served in mild tomato and chile sauce
- Rice with *quelites* (local greens)
- Melon *agua fresca*

TEXAS

- Homemade beef burger with bacon
- Onions caramelized with whiskey
- French fries or mixed salad*
- Tamarind *agua fresca*

FRONTERA

- Beef, chicken, or veggie fajitas*
- Refried beans with chorizo
- Corn and flour tortillas
- Guacamole and salsas
- *Horchata* (rice and milk *agua fresca*)

CALIFORNIA

- Quinoa bowl with black beans, spinach, goat cheese, roasted tomato sauce
- Marlin quesadillas
- Avocado and cilantro salsa
- Hibiscus-basil *agua fresca*

*These menu items include options.

Please specify your preference when confirming the meals with Elly.



DINNER

NAYARIT

- Nayarit-style *zarandeado* Mahi Mahi
- Grilled bean tacos
- Salad with mixed greens, radish, cucumber and a smoky hibiscus dressing
- Guacamole
- Roasted tomato and chile salsa
- Classic churros

TAQUIZA

Choose 3 types of taco fillings:*

- Chicken with mole negro
- Mushrooms with garlic and herbs
- Potato with Oaxacan chorizo
- Rajas with cream
- Pork ribs in green sauce
- Beef with chimichurri

The taco bar is served with:

- Tortillas
- Mexican caprese salad with cilantro pesto
- Salsas: *martajada*, avocado, and macha
- Cinnamon rice pudding

PUEBLA

- Catch of the day or chicken in red *pipián* (special mole) sauce
- Spinach and pumpkin seed salad
- Rice with sauteed vegetables
- Caramel flan

INTERNACIONAL

- Bolognese or vegetarian lasagna*
- Bruschetta with local cheese
- Classic Caesar salad
- Citrus graniza

CENTRO DE MÉXICO

- Mild dried chile stuffed with ground beef, sour cream and pickled onion
- *Tetela* (triangular tortilla) filled with beans and topped with ceviche
- *Esquites* (Mexican street food-style corn)
- *Tres leches* cake

VERACRUZ

- Catch of the day in Veracruz sauce with olive, onions, tomato, and peppers
- Roasted vegetables plated on fennel bechamel sauce
- Rice seasoned with seafood stock and chile adobo
- Key lime pie

TIERRA

- Beef and vegetable kebobs served with tamarind-cranberry sauce
- Beet and arugula salad with yogurt dressing
- Masala-spiced new potatoes
- Brownie with vanilla ice cream and berry coulis

FRANCIA

- Grilled flank steak
- Spinach salad with goat cheese
- Red wine caramelized onions
- Mashed potatoes
- Crème brûlée

\$200 pesos extra per person

*These menu items include options.

Please specify your preference when confirming the meals with Elly.



FREQUENTLY ASKED QUESTIONS

How does the meal service work?

Our guests choose their menus and reserve the chef about a month ahead of arrival through communication with Elly. The chef then buys the ingredients and hires the staff necessary to prepare your requested menus in the Ginger Kitchen. Meals are served family style (at the center of the table) in our terrace area at the time of your choosing.

Why do you charge per person? How does this pricing compare to eating out?

We typically host groups of 15-24 guests, which means we need a team of people to prepare and serve the dishes. Also, with large groups, creating menus from scratch can be laborious for the guests in charge of organizing the meals. For these reasons, we've found that "packaging" menu items together makes both planning and execution simpler for all. Our pricing is more affordable than eating these same meals in a restaurant, and of course the convenience and service can't be compared. That being said, we definitely recommend going out to eat too so that you can enjoy a variety of experiences. See our guidebook for local restaurant recommendations.

During what time of day are chef services available?

Meals can be scheduled between 8:30am and 7:30pm. If all three meals are being served, we ask that they be scheduled between 9am - 7pm so that the team's workday is more manageable. Meal service generally lasts about 1-2 hours from the time the meal is served until dishes are cleared.

How are dietary restrictions accommodated?

Our team is trained in safely accommodating a broad range of dietary restrictions. For the person(s) with restrictions, he will create separate yet similar dishes from the selected menu (for example, using a cauliflower steak instead of fish but marinading both in the same kind of sauce). When a group has more than two significant dietary restrictions, an extra sous chef and/or specialty ingredients will be needed, increasing costs. This cost will be calculated on a case-by-case basis and added to the quote head of arrival.

What foods can be prepared for children?

If you're traveling with kids (or picky eaters!), please give us a sense of their preferences and we can adapt the menu accordingly. We go about this in the same way that we do dietary restrictions (see above). If the chef has to make multiple different meals, an additional charge may apply.

FREQUENTLY ASKED QUESTIONS

How much can I customize menus? Can I propose my own?

We love it when our guests request their own menus. Our chef is trained in fine dining and appreciates the opportunity to get creative. You can adapt an existing menu, combine menus, or simply come up with your own. If the menu requires special ingredients, we will provide a customized quote for you to consider.

Is this service available for special events?

We wouldn't recommend family-style service for a special event. Instead, we'd suggest a tapa-style menu to enjoy around the pool, or a plated dinner upstairs (or a combination of these two experiences). Contact us for our events menu.

Can meals be prepared to-go?

Absolutely! Just let us know which meals are to-go and we'll give you some boxed menu options.

How much advance notice is needed to organize meal services?

Guests typically arrange their meal services about a month before arriving. At this time, Elly will send you a quote to review. If picking out the specific menus ahead of time is tricky, it's fine just to pick out the menu for the first couple of meals and define the rest once you are here. It is, however, important to reserve the chef with a minimum of 2 weeks of notice for the specific meals you wish to enjoy. Changes to the number of meals or people at each meal must be solicited with at least 72 hours' notice for the quote to be updated.

What is typical gratuity?

For all food services in Mexico, gratuity is typically 15%. Gratuity for the chef and his team can be paid directly to them in cash at the end of their service. This will be divided evenly between all members of the chef's team. (Gratuity to our House Staff is a separate consideration.)

How can I pay for the chef services?

Most of our guests pay for the chef services in MXN cash. Alternatively, payment can be made in USD cash or via Zelle to Elly's personal account. The USD value is calculated on the week of the service using the Citibanamex "buy rate," ("compra" in Spanish) which is visible [here](#). Please note that we request payments to be compiled by one member of the group and made as a lump sum to match the quote provided. If payment is made via Zelle or bank transfer, it's due a day before check-in. If it's made in cash, it's due halfway through your stay.