

PRIVATE CHEF SERVICES

At Villa Tayrona, private dining is guided by **Chef Fernando**, whose work reflects a balance of technique, creativity, and tradition. Below is a list of his menus. **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, waitstaff** and kitchen personnel needed for a seamless dining experience.



Considerations:

- **Prices are per person and in Mexican pesos.**
- Kids ages 3 to 9 are eligible for half portions at a 50% discount. There is no cost for children ages 2 and under.
- Pricing considers family-style service for groups that include 10 or more adults.
- One menu package is prepared for each meal, though menus can be adapted for dietary restrictions and preferences (see note about kids' menus and FAQs).
- Additional charges apply for extended hours or specialized menus (see FAQs).
- Payments can be made by bank transfer, Zelle or in MXN or USD cash.
- Menus and pricing vary slightly year-to-year.
- Ingredients, chef services and waitstaff are included; gratuity is not.

BREAKFAST

AVO

\$360

- Fresh seasonal fruit
- Oatmeal with toppings
- Avocado toast with green salad
- Crispy bacon and sausage
- Coffee, tea, and tropical agua fresca

PAN FRANCÉS

\$360

- Fresh seasonal fruit
- Yogurt
- French toast with guava sauce
- Scrambled eggs
- Coffee, tea, and tropical agua fresca

ENFRIJOLADAS

\$380

- Fresh seasonal fruit
- Yogurt
- Enfrijoladas (tortillas in a bean sauce) filled with eggs, topped with chorizo, crema and cheese
- Green salad
- Coffee, tea, and tropical agua fresca

PITA

\$340

- Fresh seasonal fruit
- Poached eggs with Lebanese-style yogurt sauce
- Warm pita bread
- Fresh guacamole
- Chickpea salad
- Coffee, tea, and tropical agua fresca

CHILAQUILES

\$290

- Fresh seasonal fruit
- Red chilaquiles (breakfast nachos) with fried eggs, crema and cheese
- Refried beans with cheese
- Coffee, tea, and tropical agua fresca

ELOTE

\$350

- Fresh seasonal fruit
- Yogurt
- Sweet corn pancakes with jams
- Mexican-style scrambled eggs
- Coffee, tea, and tropical agua fresca

OMELET

\$390

- Fresh seasonal fruit
- Fruit parfait with crunchy coconut
- Cheese omelet with choice of spinach, mushrooms, ham, chorizo, or vegetables*
- Crispy potatoes with a mild poblano sauce
- Coffee, tea, and tropical agua fresca

BAGEL

\$360

- Fresh seasonal fruit
- Yogurt
- Breakfast bagel with scrambled eggs, ham, bacon, and avocado
- Hash browns
- Coffee, tea, and tropical agua fresca

• *Agua fresca* is fruit-infused water, lightly sweetened and served chilled. We make it daily with local in-season fruit. If you'd like fresh-squeezed orange juice as well, we can order it for you. The cost is \$140 pesos a liter, which yields about 5 servings.

LUNCH

CEVICHEs

\$500

- Nayarit-style fish ceviche
- Shrimp ceviche in mild three-chile marinade
- Crispy potato tacos
- House salsas
- Agua fresca

TINGA

\$440

- Classic hummus
- Shredded cabbage seared in a mild chipotle adobo
- Mixed salad with crispy tofu and avocado
- Warm pita bread
- Agua fresca

AREPAS

\$470

- Green salad
- Arepas (Southamerican cornmeal flatbread) filled with chicken in mole sauce
- Mexican rice
- House salsa
- Agua fresca

FAJITAS

\$470

- Green salad
- Fajitas with choice of steak, chicken, or shrimp*
- Quesadillas
- Refried beans
- Guacamole and house salsas
- Agua fresca

EMPANADAS

\$490

- Fresh fish sashimi
- Nayarit-style fried empanadas with shrimp or smoked marlin*
- Herb-roasted new potatoes
- House salsa and avocado salsa
- Agua fresca

HAMBURGUESAS

\$490

- Choice of potato salad, green salad, or French fries
- Mini burgers
- Bacon-wrapped hot dogs
- Green beans with bacon
- Pickle relish, caramelized onions, and condiments
- Agua fresca

TACOS

\$490

- Grilled steak tacos
- Charro beans
- Grilled vegetables
- House salsa and pico de gallo
- Agua fresca

BBQ

\$520

- Homemade coleslaw
- BBQ ribs
- Mashed potatoes
- Grilled corn and vegetables
- Agua fresca

* All items with asterisks indicate a choice.

DINNER

ZARANDEADO

\$630

- Mixed salad with grilled vegetables
- Nayarit-style *zarandeado* grilled fish
- Smokey bean tacos
- Herbed rice
- Guacamole with fire-roasted salsa
- Sweet crepes
- Agua fresca

PASTOR

\$600

- Caesar salad with house-made dressing
- Single-serving roasted al pastor pork on a spit
- Oaxacan-style beans
- Guacamole, tortillas and salsas
- Vanilla tapioca with tropical fruit ice cream
- Agua fresca

ENCHILADAS

\$550

- Mexican salad with cactus
- Cheese enchiladas
- Garlic mushrooms and beans
- Coconut rice pudding
- Agua fresca

TAQUIZA

\$580

- 3 types of tacos: beef, chicken and mushroom
- Guacamole, pico de gallo and house salsas
- Corn and flour tortillas
- Tres leches cake
- Agua fresca

LASAGNA

\$600

- Mixed greens salad with tomato varieties and basil-infused vinaigrette
- Beef or vegetarian lasagna*
- Garlic bread
- Potato and crab croquettes
- White chocolate-pecan panna cotta
- Agua fresca

KEBABS

\$600

- Roasted beet salad with goat cheese, arugula, and balsamic reduction
- Grilled beef kebabs with vegetables
- Tabbouleh
- Slow-cooked beans
- Brownie with vanilla ice cream
- Agua fresca

MARISCOS

\$650

- Arugula, kale, and spinach salad with sun-dried tomatoes and house vinaigrette
- Seafood pasta (shrimp, mussels, and calamari) in beurre blanc sauce
- Roasted tomato-basil gazpacho
- Frozen key lime tart
- Agua fresca

SURF & TURF

\$900

- Mixed greens salad with artichoke and hibiscus dressing
- Filet mignon au jus with shrimp in a butter sauce
- Creamy mashed potatoes
- Roasted baby vegetables
- Chocolate lava cake with vanilla ice cream
- Agua fresca

OPTIONS FOR KIDS

Children ages 2 and under eat for free. Children ages 3-9 are eligible for half portions, which cost 50% less than the usual menu. **If you have 3 or more kids in your group, you can swap out their main dish to one of these kid-friendly options:**

- Kiddie pancakes
- Scrambled eggs with ham
- Quesadillas (plain / beef / chicken)
- Fried chicken milanesas
- Chicken nuggets with fries
- Pizzas
- Macaroni and cheese
- Grilled fish with steamed vegetables
- Spaghetti with tomato sauce and chicken
- Suggest your own!

Note: remember that we are making specific portions for your kiddos. If you want us to make enough for the "big kids," let us know and we will factor extra portions into the quote.

SNACK PLATTERS

Many of our guests choose to add snack platters to their stay. They're particularly enjoyed in the hours between check-in and dinner, or during wedding day preparations.

Kindly note that these selections are portioned as **light refreshments and are not intended to substitute a full meal**. During the day, platters can be set up in the bar area, lobby, or poolside. Alternatively, they can be left in the fridge for you to enjoy at your convenience.

Pricing is in MXN pesos per serving (considering 10 or more adults), and includes the cost of ingredients as well as the chef's time. Service staff is not included, as these platters are designed to be **relaxed and self-serve**.

Salsas & Guac

\$190

Fresh guacamole, tomatillo salsa, rustic salsa, smoked morita chili salsa, served with tortilla chips and crispy tostadas

Fruit & Veg

\$150

Seasonal fruit skewers with Tajín on the side, watermelon wedges as popsicles; jicama, carrot, cucumber and celery sticks with ranch

Ceviche Selection

\$240

Vallarta-style fish ceviche and shrimp ceviche,

Quesadillas

\$220

Beef or chicken* quesadillas with salsas and

served with crispy tostadas and tortilla chips

pico de gallo

Charcuterie

\$320

Charcuterie and cheese board: parmesan, manchego, panela, and goat cheese, serrano ham, hummus, fresh grapes, mixed nuts, and crostini

Dessert Bar

\$190

Mini tres leches cakes, chocolate chip brownies, seasonal fruit, and dates stuffed with nuts and chocolate

FREQUENTLY ASKED QUESTIONS

How does the chef 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.

How are dietary restrictions accommodated?

Our team is formally trained in safely accommodating a broad range of dietary restrictions. For the person(s) with restrictions, the chef will create separate yet similar dishes from the selected menu (for example, using a cauliflower steak instead of fish but marinating 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 ahead of arrival.

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. We will provide a customized quote for you based on the cost of the ingredients.

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 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.)

During what time of day are chef services available?

Meals can be scheduled between 8am and 8pm. 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 lasts about 1-2 hours from the time the meal is served until dishes are cleared.

How can I pay for the chef services?

Payment can be made in MXN or USD cash, or to Elly via Zelle or Wise. 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 before check-in. If it's made in cash, it's due halfway through your stay.