



Gourmet Dining Menu

/ For each menu please select one dish per course.

Starter:

- Sashimi tuna canapés
- Ceviche canapés with mahi mahi

Entree:

- Shrimp and mango aguachile
- Smoked salmon tostadas

Main:

- Pacific lobster with potato puree & grilled vegetables
- Charcoal grilled mahi mahi with sweet potato & greens
- Almond & lemon crusted salmon with crispy potatoes

Dessert:

- Vanilla cheesecake with seasonal fruits
- Spiced chocolate tart with berry compote

We love using fresh, local and organic ingredients

Tel: +52 984 146 5809

lacocinadethiago@gmail.com



El Arte Culinario



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Seafood Deluxe Menu

/ For each menu please select one dish per course.

Starter:

- Sashimi tuna
- Fresh oysters with lemon

Entree:

- Grilled calamari with tartar sauce
- Crispy coconut shrimp

Main:

- BBQ whole fish & salad
- Giant pacific lobster & herb salad

Dessert:

- Coconut & mango mousse
- Pineapple & lime granita

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When in Mexico Menu

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Starter:

- Guacamole & hand made totopos
- Pico de gallo & hand made totopos
- White fish ceviche

Entree:

- Shrimp & mango aguachile
- Green or red sauce enchiladas
- Cheese & chorizo sopes

Main:

- Pulled pork tacos with slaw
- Chili rellenos (stuffed chillies) (choose chicken, beef or vegetable)
- Shrimp al pastor

Dessert:

- Churros tasting plate
- Flamed banana

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Italian Experience Menu

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Starter:

- Focaccia with smoked vegetable cream
- Tomato and olive bruschetta

Entree:

- Classic caprese salad
- Pork carpaccio
- Spiced italian meatballs

Main:

- Bolognese lasagne with parmesan crisp
- Fettuccine (or your choice of fresh pasta) with green pesto sauce
- Italian stuffed chicken breast

Dessert:

- Panna cotta with seasonal fruits
- Tiramisu with fresh berries
- Decadent chocolate hazelnut mousse

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Tastes of the Mediterranean Menu

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Starter:

- Smoked vegetable bruschetta
- Chargrilled vegetable skewers with tzatziki
- Roman style calamari & aioli

Entree:

- Deconstructed greek salad
- Chicken souvlaki skewers
- Octopus carpaccio

Main:

- Grilled thyme chicken
- Slow roasted pork belly
- Grilled portobello mushroom with goats cheese

Dessert:

- Lemon & olive oil cake
- Chocolate hazelnut mousse
- Cinnamon poached pears

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Argentinian Feast Menu

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Starter:

- Provenzal salsa canapés
- Charcuterie board

Entree:

- Argentinian empanadas with beef or cheese
- Potato and cheese tortilla

Main:

- Asado BBQ meats with chimichurri & grilled vegetables
- BBQ 'Sitting Chicken' (Marinated & grilled chicken with local vegetables)

Dessert:

- Dulce de leche mousse
- Chocolate & peanut alfajores

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Escape to France Menu

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Starter:

- Prosciutto wrapped melon
- Oysters in white wine sauce

Entree:

- Summer vegetable quiche
- French onion soup
- Traditional ratatouille

Main:

- Chicken confit & vegetable puree
- Roast beef in red wine sauce
- Potato & leek gratin

Dessert:

- Creme brûlée
- Tarte tatin
- Chocolate crepes

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Asian Experience Menu

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Starter:

- Summer rolls with chicken, shrimp or tofu
- Sashimi salmon
- Crispy mushroom dumplings

Entree:

- Spicy tom yum soup with chicken & shrimp
- Chicken satay & asian salad
- Shrimp & avocado hand rolls

Main:

- Chili & ginger salmon with rice & asian green
- Grilled Vietnamese Chicken & asian salad
- Pad thai noodles with chicken, shrimp or tofu

Dessert:

- Mango sticky rice
- Coconut parfait
- Matcha cheesecake

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EXTRAS & PAYMENT

/ All menus and dishes are easily customised, please don't hesitate to make any special requests or let us create a personalised menu for you (prices subject to change)

/ Our service is all inclusive with our prices covering all logistics, preparations, produce, chef services, table service, clean down and personal transport (tips are not included)

/ In order to confirm your booking a deposit of 30% is required 30 days in advance of event alongside your event address, the remaining balance is due 24 hours after the completion of the event (please note deposits are non-refundable 30 days or less prior to your service)

/ All payments can be made via bank transfer, PayPal (+5%) or cash in MXN or USD

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