



Mexican Chef with over 20 years of experience and a degree in gastronomy, with an international background in Thailand, Spain, and Italy.

I combine classic and contemporary techniques to fuse Mexican cuisine with global flavors, creating unique, creative, and memorable dining experiences.

## CONTACT

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# DINNER MENU



## PRIVATE DINNER

- ( 3 COURSES ) \$ 1533
- ( 4 COURSES ) \$ 1933
- DIINNER & MEZCAL TASTING \$ 3933

### LAND OPTION

- 1. SPICE BEEF RAGÚ EMPANADA WITH CHIMICHURRI
- 2. STUFFED POBLANO CHILI WITH COCHINITA PIBIL (MEXICAN PULLED PORK)
- 3. CENTER BEEF FILET WITH SWEET MASHED POTATOES, VEGETABLES, AND MEZCAL SAUCE

### VEGETARIAN OPTION

- 1. VEGETARIAN CHICKPEA TACO WITH CHILE MORITA SAUCE / VEGGIE SALPICÓN TOSTADA / VEGGIE STUFFED EMPANADA
- 2. MEDITERRANEAN COUSCOUS / SPINACH RICOTTA RAVIOLI AND ALMOND SAUCE
- 3. MUSHROOMS OR VEGETARIAN RISOTTO (ZUCCHINI, EGGPLANT, CHAMPIGNON, CRANBERRIES, AVOCADO, PEANUTS, AND PARMESAN CHEESE)

### SEAFOOD MENU

#### APPETIZERS

- ACHIOTE FISH TACO
- SALPICON SHRIMP TOSTADA
- SHRIMP EMPANADA

#### 1ST COURSE

- TROPICAL SEA BASS CEVICHE
- AVOCADO TUNA TARTARE
- SEAFOOD STUFFED POBLANO CHILI
- SHRIMP-CRAB SMOKED SPICY SOUP

#### MAIN COURSE

- TUNA STEAK WITH MANGO SAUCE AND PAPAYA-AVOCADO TARTARE
- SEA BASS STEAK IN BUTTER AND WHITE WINE SAUCE
- SHRIMPS WITH CHILPAYA CHILI CREAMY SAUCE
- STUFFED SEAFOOD FISH IN VERACRUZ SAUCE

#### DESSERT

- TRADITIONAL CRÈME BRÛLÉE
- MEXICAN LEMON PIE
- RED VELVET CAKE



# BRUNCH MENU



## BREAKFAST / BRUNCH

- BASIC BREAKFAST \$933 MX ( *FRUIT, PAN CAKES, EGGS STYLE, JUICE, COFFE FREE*)
- FULL BREAKFAST \$1233 ( *SEASON FRUIT, FRENCH TOAST WITH BERRIES COMPOTA, AVOCADO TOAST WITH SALMON, EGGS STYLE, JUICE, COFFE, FREE*) (MAIN COURSES TO CHOOSE)
- BRUNCH \$1533 (INCLUDE MIMOSAS)

- SEASON FRESH FRUIT
- FRENCH BREAD TOAST WITH BERRIES COMPOTA
- EGGS ( MEXICAN EGGS, WITH CHORIZO, GREEN SAUCE, SCRAMBLE WITH CHEESE, FREE STYLE) OR
- CHILAQUILES WITH EGGS ( CRISPY TORTILLA WITH GREEN SPICY SAUCE, CHEESE, CREME FRESH ,REFRY BEANS AND EGGS)

- FRUIT JUICE
- HUMMUS AND PITA BREAD WITH OLIVES
- SALMÓN EGGS AND GOAT CHEESE
- FRENCH BREAD WITH MANGO COMPOTA
- FRESH FRUIT
- AVOCADO TOAST

ORANGE STRAWBERRY JUICE

EXTRAS:

- MIMOSAS
- MARGARITAS

MEXICAN BRUNCH

- FISH CEVICHE
- SHRIMP SALPICÓN TOSTADA
- SWEET BREAD
- QUESADILLAS WITH MUSHROOMS
- MEXICAN EGGS WITH SERRANO HAM
- ORANGE STRAWBERRY JUICE
- COFFE





- FIRE SHOW.
- BARTENDER SERVICE
- MIXOLOGIST
- MEZCAL TASTING
- TEQUILA TASTING
- AUDIO SYSTEM & DJ
- BACHELORETTE PARTY
- WEDDINGS

SPICE





# FUSION TASTING MENU

INDIA - THAI - MEX FUSION MENU

## STARTERS / APPETIZERS

COCHINITA PIBIL SAMOSAS WITH TAMARIND CHUTNEY.  
THAI SQUASH BLOSSOM ROLLS WITH PEANUT & CHILI DIP.  
MINI TOSTADAS OF SHRIMP CEVICHE WITH COCONUT MILK AND LEMONGRASS.  
AL PASTOR CHICKEN DUMPLINGS WITH YOGURT & MINT SAUCE.  
MINI GREEN CURRY SOPES WITH ROASTED VEGETABLES.  
TOFU SKEWERS IN TIKKA MASALA & LIME SAUCE.  
THAI-STYLE ESQUITES WITH COCONUT MILK, CHILI & EPAZOTE.  
TUNA TARTARE WITH MANGO-CHILI SAUCE, SERVED ON A SPOON.

## MAIN COURSES

GREEN CHICKEN CURRY WITH HOJA SANTA AND JASMINE RICE.  
LAMB BIRRIA TACOS WITH GARAM MASALA & TAMARIND SAUCE.  
SEAFOOD PAD THAI WITH MEXICAN DRIED CHILI & TOASTED PEANUTS.  
GRILLED FISH "A LA TALLA" THAI-STYLE WITH RED CURRY & KAFFIR LIME LEAVES.  
THREE-CHILI MOLE WITH INDIAN SPICES, SERVED WITH NAAN & BASMATI RICE.

## DESSERTS

MANGO KULFI WITH CHILI & LIME (MEXICAN-STYLE POPSICLE).  
COCONUT & CARDAMOM RICE PUDDING WITH PILONCILLO.  
CHAI TEA FLAN WITH TAMARIND CARAMEL.  
MATCHA CHEESECAKE WITH A CORN COOKIE CRUST

TASTING MENU ( 5 COURSES ) \$2633

TASTING MENU WITH MEZCAL TASTING ( 4 ARTESANAL MEZCAL ) \$4933