



Elevate your dream vacation with a private chef who will envelop you in luxury, creating unforgettable culinary adventure that will stay with you long after your trip ends!

Experience the artistry of Chef Moti, an Israeli culinary master trained in the world's finest kitchens, including the legendary Noma and acclaimed Michelin-starred restaurants in northern Italy.

Indulge in exquisite, handpicked cuts of meat and seafood, expertly prepared in the comfort of your home, transforming your dining experience into a breathtaking journey of flavor and elegance.



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# BREAKFAST MENU

All breakfasts include coffee and fresh fruits. Choose:  
• 1 drink • 1 appetizer • 1 main course for your group

## Classic menu

### DRINKS:

- Orange juice
- Apple juice
- Tropical juice – Papaya, pineapple mango and orange

### APPETIZERS:

- French toast
- Homemade muffins
- Pancakes with maple syrup

### MAIN COURSES:

- American breakfast – Scrambled eggs with bacon, sausage and home fries.
- Mexican breakfast – Mexican scrambled eggs with guacamole, salsa, sour cream and quesadillas.
- Chilaquiles – Tortilla chips in tomato sauce with fried eggs.
- Enchiladas – Tortillas filled with chicken in tomato sauce and melted cheese.
- Molletes – baguettes with bean spread, eggs and salsa.

## Luxury menu

- Mimosas
- Carrot, apple and ginger
- Tequila sunrise
- Green juice

- Crepes with Nutella
- Crepe Suzete
- Pancakes with cajeta sauce

- Mexican Eggs Benedict – Poached eggs on toast with guacamole, bacon and chipotle Hollandaise sauce.
- French quiche – Eggs pie with vegetables and cheese, served with green salad.
- Croque Madam – Sour bread au gratin with mix of imported cheese, ham and fried eggs.
- Shakshuka – Eggs casserole with tomato and pepper sauce, served with tahini and pita bread.
- Burekas – Greek pastry filled with spinach and cheese, served with boiled eggs, and Greek salad.





# LUNCH MENU

*Lunch include 1 main course for the group*

## Classic menu

### MAIN COURSE

- Burgers and fries
- Fish & chips
- Fried chicken with mash potato
- Fish tacos

# DINNER MENU

## APPETIZERS

- Tortilla soup – traditional Mexican tomato and chilli soup with fried tortillas, cheese and cream.
- Mexican appetizer – Queso fundido, Mexican salsa, guacamole and chips.
- Mexican Garden salad – Mix of greens, seasonal vegetables, Panela cheese and Jalapeño and cilantro vinaigrette.
- Caesar salad with chicken.
- Peruvian ceviche.
- Chorizo croquets with chipotle sauce.
- Fish kabab with tziziki and fresh salad.

## Luxury menu

- Sushi bar
- Tuna tostadas
- Ceviche bar
- Shrimps tacos

*1 appetizer · 1 main course · 1 dessert for your group*

*\*Add margaritas for extra cost!*



- Mediterranean feast – Variety of dips: Hummus, Tahini, Baba ganush, Israeli chooped salad and fresh pita bread.
- Shrimps aguachile – Mexican green ceviche with guacamole and chips.
- Shrimps Cocktail – Shrimps in Mexican salsas.
- Beef Carpaccio – Classic raw meat in aceto balsamico, olive oil and parmesan.
- Beef Aguachile - Raw meet in citrus tropical sauce served with guacamole and chips.
- Signature salad – Mix of greens, roasted beets, glazed apples, gorgonzola cheese, pecan nuts and raspberry balsamic vinaigrette.





## Classic menu

### DINNER MAIN COURSES

- Mexican party – Variety of authentic Mexican tacos with beef, chicken and vegetarian
- Mexican Arrachera – Skirt steak on the grill with salsa verde, corn pure and pineapple.
- Tropical dream – Pineapple filled with jazmin rice and tropical pineapple tamarind curry.
- Blackened chicken – Chicken breast with creamed spinach, potato wedges, served with mushroom, bacon saute.
- Beef cous cous – Moroccan vegetables and beef stew with spices and cous cous.
- Lasagna – Homemade lasagna with Bolognese sauce, served with green salad.

### DESSERTS

- Flan.
- Brownies with ice cream.
- Cheesecake with berries sauce.
- Caribbean sunset – carrot and orange cake with passionfruit sauce and tropical fruits.
- Malabi – Milk and rose custard with raspberries sauce, coconut and peanuts.

## Luxury menu

- Mediterranean grill – Variety of meats on the grill: Beef kabab, fish kabab and chicken shawarma.
- Moroccan fish – fish in tomato and peppers stew.
- Pescado frito – whole fried fish with Mexican rice, green salad and fried plantains.
- Blackened salmon – Salmon in blackened rub with Mac & cheese.
- Salmon a la Toscana – salmon in sun-dried tomato cream sauce with fresh pasta.
- Blue beef – Tenderloin with creamed gorgonzola cheese in red wine and cherry sauce served with baked sweet potatoes.
- USDA steak with wine sauce served with mash potato and saute vegetables.

*\*Upgrade to Surf & Turf for extra cost*

- Crème brule.
- Chocolate pie.
- Chocolate chips sandwich with ice cream
- Pavlova – Merengue with Chantilly cream and berries.
- Bananas in paradise – Belgian waffle with bananas in cajeta sauce, raisins and rum.

*\*Upgrade for birthday cake for extra cost*





# HOW IT WORKS ?

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- **1. Reserve your spot** - Let us know what dates are you interested in. Once we confirmed availability a 50% deposit is required to secure your date. Deposits are processed via paypal (8% service fee applies) and are non-refundable.
- **2. Plan your menu** - Share with us:
  - Number of people - Please inform us of any changes in group size at least one week prior to the service date
  - Location of your villa/condo - Prices apply from Cancun to Tulum Center. Consult extra fee for other locations.
  - Menu selections - Your group has to decide upon 1 dish for everyone.
  - Allergies and diet restrictions - We will be happy to prepare a dish that accommodates your needs.
  - Enhance your experience - Add Margaritas to your dinner, Birthday cake, Tequila tasting, Mixology service, Mariachi band etc.
- **3. Top quality ingredients** - We source the finest ingredients to make your experience unforgettable!
- **4. On the day** - Let us know what time would you like to start the experience. We'll arrive 1-2 hours before to set up everything to perfection.
- **5. Leave the cleanup to us** - We will leave the kitchen spotless, so you can relax and enjoy.
- **6. Balance** - Balance can be settled by cash or card (5% card fee applies). If you enjoyed the experience, gratuity is greatly appreciated

