



VIADORA

PRIVATE CHEF

Enjoy a luxurious meal prepared in the privacy of your residence. We have partnered with Fragmento, an extraordinary group of talented chefs, to bring you this special culinary experience. For a romantic dinner or a special party, we will turn your apartment into private restaurant setting.



INCLUDES

- 5 course meal
- Private chef and assistants
- Table service
- 2 cocktails per person
- Flat or sparkling water
- Clean up

*Selection of premium wine for additional cost

MENU 1

1. Trio de maíz

Grasshopper garnacha, esquites with epazote mayonnaise and mini tamal with mole xiqueño

2. Tortilla soup

Accompanied with avocado, pasilla hot pepper, chihuahua cheese, pork rind and sour cream

3. Option A:

Veal on green mole

With sauteed vegetables

3. Option B:

Dorado on manchamantel mole lake

With carrots, banana and pineapple crisp

4. Dúo de Mousses

Guava and cheese with peanut crumble and sweet wafer

5. Merienda Mexicana

Chocolate Abuelita ice-cream, sweet cream, sponge and hazelnut crust

Petit four: Mexican sweets basquet

COCKTAILS

1. Tamarind mezcal smash

2. Carajillo

Piloncillo liqueur and Veracruz coffee



MENU 2

1. Sauced clams

With parsley oil, avocado, three hot peppers foam

2. Asparagus Salad

Prosciutto, cantaloupe sorbet and radish

3. Robalo glaseé

On top of green apple cous cous

4. Matcha ice-cream

With hazelnut crumble and meringue crisp

5. Deconstructed pineapple tart

Pineapple and ginger curd, turmeric crumble, pineapple crisp and flamed meringue

COCKTAILS

1. Mango gin & tonic with berries

2. Beta drink

Beetroot bloody mary



MENU 3

1. Roasted artichoke

With a butter and garlic dip

2. Parmesan risotto

With beef and mushrooms

3. Steak with cocoa crust

Red wine reduction, dipped with gruyere cheese fondue

4. Chocolate semifreddo

Caramelized hazelnut and meringue crumble

5. Berry pavlova

With rose syrup

COCKTAILS

1. Honey mojito

2. Carajillo



[CONTACT YOUR HOST](#)