

THE NOMAD BITE

Private Chef
Private Bartender
Tequila Tasting





WELCOME CHECK - IN MARGARITAS

We believe every great stay begins with a warm welcome.

Step in, drop your bags, and cool off — your welcome Margaritas are waiting!

2 Margaritas + 1 Shot
(Classic, Spicy, Passion fruit)

(minimum 4 pax)

30\$ per person



PRIVATE TEQUILA TASTING PRIVATE COCKTAIL PARTY

Discover the true spirit of Mexico from the comfort of your private villa.

We offer exclusive, guided Tequila & Mezcal tasting experiences with Authentic Mexican snacks and pairing

We bring the bar to you—with premium ingredients, expert mixologists, and unforgettable vibes.

- **RIZZ PACKAGE – 5 DRINKS PER PERSON 60\$**
Classic cocktails & Mixology (request your choices) 2.5 HOURS
- **BOUJEE PACKAGE – 3H OPEN BAR 90\$**
Unlimited Classic cocktails, Mixology & Shots (request your choices)
- **TEQUILA & MEZCAL TASTING 55\$**
Tequila & Mezcal Masterclass. 1.5H EXPERIENCE
1 Margarita
3 OZ premium Tequila/ 3OZ premium Mezcal
Mexican Snack pairing



BREAKFAST INCLUDED

Fresh brewed Coffee
Fresh Orange Juice
Seasonal fruit platter
Artisanal pastries

PICK 2 OPTIONS

Scrambled eggs & Bacon Croissant
Avocado toast
Pancakes with Nutella, strawberries & banana
French toast
Bagels filled Creamy cheese & Blackforest Ham
Chilaquiles (Chicken / Egg)
American Breakfast (Bacon, fried or scrambled eggs, fries)
Omelette (Customise it)

ADD 2 MIMOSAS: 10\$
FLOATING TRAY: 30\$

38\$



BRUNCH INCLUDED

Fresh brewed Coffee
Fresh Orange Juice
Seasonal fruit platter
Artisanal pastries
Scrambled eggs & Bacon

PICK 3 OPTIONS

Breakfast Burrito
Beef Tacos
Chicken & Vegetables Skewers
Scrambled eggs & Bacon Croissant
Avocado toast
Shrimp ceviche
Pancakes with Nutella, strawberries & banana
French toast
Chilaquiles (Chicken / Egg)
Omelette (Customise it)
Quesadillas

ADD MIMOSAS & UNLIMITED SANGRIA : 25\$

FLOATING TRAY: 40\$

50\$



MEXICAN

STARTERS

Ancestral Guacamole

Mexican Street Style Corn With Chipotle Sauce & Tajin

Shrimp Ceviche

Chips & Salsas

MAINS

Slow cooked Birria stuffed in handmade tortillas with cilantro & onion.

Tacos al Pastor with Pineapple & pico de gallo.

Grilled Chicken & Veggie Burrito

DESSERT

Churros with dulce de leche dip

+ ADD 3 MARGARITAS: 35\$

(Make this menu Vegetarian under request) 

55\$



GRILLED BBQ

MEATS

(Pick 3)

Rib Eye Chimichurri seasoned

Grilled Picanha (Top Sirloin Cap)

Flank Stake

Argentine Sausage

Beef & Chicken Skewers

FISH

(pick 1)

Grilled Salmon fillet seasoned with homemade lemon butter

Tuna Flame-Grilled teriyaki steaks

SIDES

Grilled corn seasoned with peppered butter

Baked potatoes with Garlic dressing

Mediterranean Salad

+ ADD 3 MARGARITAS: 35\$

+ Grilled Lobster tail: 35\$ per piece

60\$



TAQUERIA

INCLUDES

Mexican Style Rice (Arroz Rojo Mexicano)
Homemade Chips & Salsa
Ancestral Guacamole
Black beans with Epazote
Homemade Lemonade

TACO SELECTION

(Pick 3)
Barbacoa beef Tacos with pickled onion
Shrimp Chipotle Tacos
Tacos Al Pastor
Birria beef Tacos
Chicken & grilled peppers Tacos
Buttered portobello mushrooms with cheesy cream 🌿
Chipotle & Jalapeño Corn Tostada 🌿🌿

+ ADD 3 MARGARITAS: 35\$

50\$



IMPERIAL

STARTERS

Savory Beef Empanada with Criolla Spices
Grilled Chicken & Beef Skewers

MAIN & SIDES

Rosemary butter Rib Eye Stake
Garlic Sautéed Potatoes
Mexican Style Caesar Salad

DESSERT

(Pick 1)
Red Wine Poached Pears with Coconut Ice Cream
Chocolate muffin with Coconut Ice Cream

+ ADD 3 MARGARITAS: 35\$

55\$



MEDITERRANEAN

STARTERS

Burrata Caprese Salad with Balsamic Glaze
Mozzarella & Spanish Ham Bruschetta

MAIN & SIDES

Spiced Mediterranean Style Chicken
Fetuccine Alfredo Pasta
Baked Seasonal Vegetables

DESSERT

Brownie with Pistacchio Ice Cream

+ ADD 3 MARGARITAS: 35\$

55\$



VEGETARIAN

STARTERS

Warm Ratatouille Salad
Crudité Selection platter

MAIN & SIDES

Plant-Based Stuffed Eggplant
Roasted Cauliflower Steak with Romesco Sauce
Fried Poblano Stuffed with Seasonal Vegetables & Cheese

DESSERT

Berry & Bliss (Strawberries & Whipped Cream)

+ ADD 3 MARGARITAS: 35\$

55\$



GOURMET

APPETIZER

(Pick 1)

Mixed Seafood Broth

Shrimp Aguachiles

Falafel Pita Sandwich with Beetroot Hummus

MAIN

(Pick 1)

Pork Tenderloin, Sweet potato Purée

Chicken Roulade filled with Bacon, Cheese & Smoked peppers

Beef Stake with White peppered sauce & creamy mashed Potato

Seared Tuna Stake Marinated with Soy / Sesame & green salad

DESSERT

Mango & Passion Fruit Mousse with White Chocolate

+ ADD 3 MARGARITAS: 35\$

70\$



DESSIGN YOUR MENU

Create Your Own Custom Menu Design a unique culinary experience with our private chef service. Whether you're planning an intimate dinner, a special celebration, or a themed event, we'll help you craft a personalized menu tailored to your tastes and dietary preferences. From elegant multi-course meals to casual gourmet gatherings — you choose the flavors, we bring them to life.

STARTERS

(Maximum 3 options)

MAINS

(Maximum 3 options)

DESSERT

(Maximum 1 option)

QUOTE BASED ON REQUESTS

BOOKING INFORMATION

- 15% deposit is required to confirm your booking. This deposit secures your date and allows us to begin planning your custom menu and experience. The remaining balance is due on the day of the event.
- Deposits are fully refundable if cancellation is made at least 14 days prior to the reservation date
- Visa / Mastercard / Amex / Paypal (6% fee will be applied)
- The remaining balance is due on the day of the event. We accept USD cash, Mexican pesos, or credit/debit card payments.
- Children under 10 years old receive a 50% discount. We're happy to offer a reduced rate for younger guests to make your dining experience more family-friendly.