



Details makes the DIFFERENCE

Hello! I'm Máximo Burone Risso from Buenos Aires, Argentina. I'm passionate about gastronomy and pursued my professional chef training at the Argentine Institute of Gastronomy (IAG), one of the top culinary schools in Latin America. After completing my studies there, I continued to further my education. In 2017, I had the opportunity to work for six months at a Michelin-starred restaurant led by Chef Martín Berasategui in San Sebastián, Spain. With over 12 years of experience in the culinary world, I've worked in four different countries. Three years ago, I launched my own business as a private chef, primarily working in Tulum and Ibiza. My main goal is to provide my clients with truly unique dining experiences.

ARGENTINA

•STARTERS

Cheese and charcuterie board,
sourdough bread, olives, pickled
vegetables

Argentine Empanada

Premium meat cut with a knife



•MAIN (Choose an option)

Choripan with chimichurri and Creole
sauce

Typical Argentine meat sandwich with
barbecue sauce



•DESSERT (Choose an option)

Pancakes with dulce de leche and
red fruit reduction

Flan with dulce de leche



MEXICAN

•STARTERS

Tropical aguachile with fish & shrimp
Peppers stuffed with meat and cheese
Chistorra and pico de gallo toast.

•MAIN (Choose an option)

Rib eye with smoked eggplant alioli
and roasted potato

TACO & QUESADILLAS SHOW

- Beef tacos
- Chicken tacos
- Shrimp tacos
- Cochinita Pibil tacos
- Guacamole
- Pico de gallo salad
- Beans
- Spicy sauces
- Sweet corn with chipotle butter

•DESSERT (Choose an option)

Roasted pineapple with chocolate and
mezcal sauce

Churros with cinnamon and
chocolate sauce



INCLUDES PROFESSIONAL CHEF SERVICE, GROCERIES AND CLEANING
INQUIRE ABOUT A CUSTOMIZED MENU

VEGGIE

INCLUDE ONE OPTION PER STEP

•STARTERS

Beet hummus, guacamole, pepper
babaganoush & vegetable stick
Veggie ceviche
Bruschetta caprese with pesto
Papines with paprika, garlic and rosemary
Cauliflower gratin with bechamel on a
hummus base



•MAIN

Fettuchine with candied cherrys, cheese
and pesto
Variety of tacos, spinach/ mushrooms/
caramelized onion with cheese
Eggplant lasagna with spinach cream,
portuguese sauce and grilled cheese
Gnocchi with cream of roasted peppers,
basil and cheese



•SALAD

•Mediterranean
Green mix, caramelized pears, cherrys,
walnuts, cheese and citrus vinaigrette
•Tropical
Green mix, beet, mango, cherryst,
sesame seeds, chipotle vinaigrette
• Caesar salad
Mix lettuce, parmesan cheese, croutons
and caesar dressing



•DESSERT

Brownies with ice cream
Fried plantain with chocolate
& mezcal sauce
Churros with cinnamon & chocolate



private Chef

RATES

Argentina & Mexicam Veggie Menu

LUNCH OR DINNER

Price per person

The price for the menu is choosing 1
starter, 1 main, 1 salad and 1 dessert.

70 USD or 1,350 pesos

Include supplies and professional chef
services in the comfort of your home



WE BUY EVERYTHING



WE COOK FOR YOU



WE SERVE YOU



WE CLEAN FOR YOU

Do you have any food allergies or dietary
restrictions of which I should be made aware?

» Please let me know «

