



## PV COOKING CLASS BY CHEF MAVI

A half-day activity where Chef Mavi and guests visit locals-only food markets, spice shops and traditional meat, dairy and produce vendors to shop for ingredients, then return to her Marina condo to enjoy a cooking class on Mexican cuisine. As always, costs include pick-up, refreshments and a 3-course meal with craft cocktail & glass of wine. A minimum of 2 adults are required.

### Traditional Mexican

#### **APPETIZERS** (*choose one*)

Traditional Northern Mexico shrimp cocktail.

Shrimp Aguachile: fresh shrimps cured in lime juice.

Ceviche: fish filet cooked in lime juice, tomato, cucumber, onion, and cilantro.

Quesadillas filled with cheese, squash blossoms & corn truffle. (seasonal)

Sopa de Tortilla

Tacos Dorados de Sinaloa: small fried tacos stuffed with shredded beef & potatoes, served with pickled onions, lettuce, tomatoes, radishes, green beans & queso fresco, tomato & herb broth on the side.

Tlacoyos: from Tlaxcala, blue corn, requeson, beans, cactus.

Melted cheese broth with poblano pepper strips, tortilla bits, Adobera cheese.

Sopes, Gorditas & Panuchos: "soul food" from Jalisco, Chihuahua and Yucatán.

Cactus & mushrooms soup with Guajillo pepper & epazote.

#### **ENTRÉES:** (*choose one*)

Beef stew with vegetables.

Tamales: choose pork, beef, chicken or vegetarian.

Pozole: hominy, pork and dried peppers.

Tatemado Sinaloense: a slow-cooked beef & potato stew with carrots and olives.

Beef or pork shank, spicy sauce made of 3 different chiles.

Bistec Ranchero: thinly cut sirloin, sliced onion, tomato, green peppers and potatoes.

Birria de Jalisco: beef or pork

Pescado a la Veracruzana. Fish filet, tomato sauce, olives, capers, bell peppers.

Cochinita Pibil: pork marinated overnight in axiote paste (seeds of a tree indigenous of the Mayan region) slowly-baked in banana leaves.

Chiles en Nogada: Roasted Poblano pepper, stuffed with ground beef and pork, fruit and dried fruits, fresh herbs, walnut sauce and pomegranate seeds.

**DESSERTS:***(choose one)*

Flan de la Abuela: flan au tequila.

Arroz con leche: rice pudding with cinnamon and raisins

Cocadas: candy made with shredded coconut, milk and sugar

Capirotada: bread and fruit pudding traditionally served during Lent.

## Contemporary Mexican

**APPETIZERS** *(choose one)*

Shrimp Tacos al Pastor: the traditional recipe with shrimp instead of pork.

Softshell crab cakes, chipotle & habanero dipping aioli (seasonal)

Enchiladas de Flor de Jamaica: stuffed with hibiscus flowers.

Soup of roasted Poblano pepper with corn.

Fried oyster taco

Milpa Soup: zucchini flowers, corn, epazote and roasted pepper.

Pulpo "Mavi": served with colorful bell peppers, basil, Extra virgin olive oil.

Ensalada de Nopales: cactus strips in a delicious combination of tomatoes, bell peppers, and avocado.

Plantain mini-sopes with smoked marlin, fire roasted tomato sauce.

**ENTRÈES** *(choose one)*

Roasted Poblano pepper, shrimp & grapes, jocoque & fresh herbs cream, almonds.

Chicken breast, Hoja Santa, adobera cheese, Poblano pepper sauce.

Chicken breast stuffed with local fruit & walnuts, wrapped in bacon, organic agave syrup, tequila, and lime juice sauce.

Shrimp-stuffed pepper, vegetable medley escabeche (mixture of olive oil, vinegar & herbs) over rice.

Cagua-Manta: local manta ray cooked in the traditional northern "Caguama" (turtle) fashion. Please note manta ray is very common & abundant in this region and is in no risk of extinction.

Catch of the Day with chili powder & a mango-jalapeño relish.

Pork loin marinated overnight in tequila & herbs.

**DESSERT** *(choose one)*

Tamales de Chocolate, served with chocolate ganache and red fruits.

Coconut Trifle: a layer of coconut cake, a layer of coconut cream & a layer pineapple chunks soaked in rum and honey, fresh mint garnish.

Requeson and mango tart.

## PRICING & GUIDELINES

**Pricing:** \$2,900 Pesos per adult & \$1,500 Pesos children ages under 12 for 3 courses: an appetizers, an entrée and a dessert. Evening Class do not include shopping tour and start at \$2,300 Pesos per person.

Day classes start at 10:00am and last 5-6 hours.  
Evening Classes start at 6:00pm and last 3 hours.

**Dietary restrictions:** we offer vegan, vegetarian & gluten-free alternatives.

**Taxes:** As per Mexican fiscal laws, a 16% IVA tax and 5% Service Charge is added to the 30% deposit.

**Payment:** A 30% deposit in Pesos is required to confirm the date, which can be made online using any major credit card: [paypal.com/paypalme/chefmavi2020](https://paypal.com/paypalme/chefmavi2020) The remaining balance must be paid in cash on the event day.

**Cancellation Policy:** Chef Mavi has a No Refunds Cancellation Policy should you need to cancel any reason, but you are able to keep a credit for 3 months.

**Pick up included:** In Marina Vallarta, Centro or Zona Romántica area.

**Contact:** To inquire on availability, personalized menus and other questions, please contact us via email [info@chefmavi.com](mailto:info@chefmavi.com), call us at +52 322 135 8570 or visit our website [chefmavi.com](http://chefmavi.com)

**Confirmation:** please provide the following information:

Exact address of hotel, villa or condo.

Dietary restrictions or food allergies.

Special celebration or any additional information we should be aware of.

Contact number of client.

Participants names & ages