



MARKET TOUR

experience

This experience starts with a visit to Mercado del Mar at La Cruz de Huanacaxtle, a fisher community next door Punta de Mita; our chef will explain everything about the different local fish and seafood and the best way to cook them. Based on your preferences and with more knowledge, you will be able to pick your own Catch!

Then, we will take you back to the restaurant where you will be cooking side to side with the Chef, learning different techniques and improving your cooking skills. Get ready for lunch and the tasting of three artisan local beers!

THIS EXPERIENCE INCLUDES:

- Lunch.
- Seafood Market Tour.
- Craft beer tasting.
- Round trip transportation restaurant-market.

GENERAL INFORMATION:

3 hours activity.
Monday to Saturday at 11:00 am.
Must be reserved a minimum of 24 hours prior.
\$2,800 MXN per person + 18% service charge.
A minimum of 4 people is required.

For reservations: Call +52 (329) 296 4493 or +1 (322) 888 3388

Write us at: eventos@hectorskitchen.com.mx hector@hectorskitchen.com.mx

Ticatela.



COOKING CLASS experience

Discover authentic Mexican gastronomy cooking side by side with chef Hector Leyva at while you enjoy a beautiful view at his beach front restaurant Zicatela. You will be cooking hands on making some of the most traditional dishes from Nayarit coast.

We will, start making our Mezcalitas & guacamole. You will learn the following recipes:

Make your Own Ceviche

Learn how to prepare the freshest ceviche and discover the different local fishes that these pacific coasts have for us.

Shrimp Tortilla Soup

Earth and ocean flavors get together in this delicious soup, learn how to make a Chile guajillo and tomato broth and we will have a seafood twist adding Jumbo shrimp from San Blas.

Zarandeado Style catch of the day

Eat like a local and discover the secret of the Zarandeado style cooking, the authentic way to cook fish in this part of Mexico, get ready to start the charcoal and enjoy this amazing dish.

Finish this activity with a refreshing sorbet from our selection.

We are looking forward to sharing a great experience with you and give you the best tricks and tips to enjoy more your cooking.

Picatela.

COOKING CLASS

experience

THIS EXPERIENCE INCLUDES:

- Lunch.
- Demo cooking class.

GENERAL INFORMATION:

3 hours activity.

Monday to Saturday at 11:00 am.

Must be reserved a minimum of 24 hours prior.

Location: Zicatela Restaurant.

\$2,300 MXN per person + 18% service charge.

In Villa experience \$2,800 MXN per person + 18% service charge.

A minimum of 4 people is required.

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Dicatela.



LA RUTA DEL MEZCAL

experience

Ready to explore the diverse flavors of this iconic Mexican spirit?

Join us for a one-of-a-kind experience. Let our expert guide you and explore the diverse flavors of this unique Mexican distillate. You'll learn about the history and culture behind it.

A guided tasting from different regions of Mexico.

GENERAL INFORMATION:

1 hour activity.

Sunday to Friday at 2:00 pm.

Must be reserved a minimum of 24 hours prior.

\$1,500 MXN per person + 18% service charge.

In Villa experience \$2,000 MXN per person + 18% service charge.

A minimum of 4 people is required.

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Dicatela.



TEQUILA TASTING

experience

Learn the step-by-step process of how the agave plant is transformed into Tequila.

Taste the various styles of Tequila (blanco, reposado, anejo, extra anejo and cristalino) and learn how they are different from each other.

A guided tasting helps you discern your personal preferences

GENERAL INFORMATION:

1 hour activity.

Sunday to Friday at 2:00 pm.

Must be reserved a minimum of 24 hours prior.

\$1,500 MXN per person + 18% service charge.

In Villa experience \$2,000 MXN per person + 18% service charge.

A minimum of 4 people is required.

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Ticatela.

COCINA DE MÉXICO

For reservations: Call +52 (329) 296 4493 or +1 (322) 888 3388

Write us at: hector@hectorskitchen.com.mx eventos@hectorskitchen.com.mx

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