

# PRIVATE CHEF & COOKING CLASS MENU



Sample menus

## MENU 1

1. Semolina polenta discs with guacamole and tuna tartare
2. Grilled cured miso salmon with sautéed crunchy brussels sprouts and toasted walnuts
3. Cannolo explosion with Mató cheese

## MENU 2

1. Funky Kitchen Chinese Chicken Salad
2. Veal medallions with reduction of rosé wine over honey-smoked carrots
3. Mediterranean brownie with rosemary dust and salt flakes

## MENU 3

1. Eggplant parmigiana quenelle taco in candied cherry and goat cheese sauce
2. Homemade lasagna with pumpkin, camembert and toasted almond sauce
3. Marzipan volcano filled with chocolate and red berries

- All recipes may vary according to season and availability and can be modified according to the client's preferences.

- All recipes are available in different options: meat, fish, vegetarian, vegan, gluten-free, lactose-free

### TERMS & CONDITIONS

- As a reservation and acceptance of the service, 50% of the total budgeted value must be paid and the remaining 50% must be paid seven working days prior to the day of the event.
- The number of diners can not be reduced below the budgeted minimum and the final number of guests must be known seven business days before the day of the event.
- The children's menu (up to 8 years old) has a discount of 50% of the original menu price.
- The customer may choose to make the payment by bank transfer or charge by credit card.

### INCLUDES

- All the necessary material for the service + transport of material, assembly and disassembly of the service.
- Preparation of the dishes, service to the table, final cleaning of the kitchen and dishes. Each menu includes a thematic salad and bread / focaccia.

### DOES NOT INCLUDE

- Waiter service (€ 30 / h)
- 10% VAT
- Table and tableware rental
- Transportation outside the Barcelona Metropolitan area