

# MENU

## Private Chef Ali

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# Chef ALI

I am a professional private chef with international experience in Dubai and Canada, including working as a VIP first-class inflight chef in Abu Dhabi.



I specialize in Mediterranean and international cuisine, creating personalized menus with high-quality ingredients to deliver a refined, restaurant-level dining experience in the comfort of your home.



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**BREAKFAST**

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**BOTTOMLESS BRUNCH OPTION**

**MOROCCAN ORIENTAL FLAVOURS**

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# BREAKFAST

## Egg-cellent Choices (choose 1)

- Scrambled Eggs
- Fried Eggs
- Omelette of your choice

## Meat (choose 2)

- Crispy bacon trips
- Sausages
- Smoked salmon

## Bread and pastry (all included)

- Assorted bread basket
- Butter croissant
- Homemade Pancakes – Fresh berries, honey

## Classic favorites to choose from (choose 3)

- Jam and butter
- Avocado guacamole
- Classic Hummus
- Cheese Selection
- Greek Yogurt Parfait

## Beverages

- Fresh Juices: Orange.
- Coffee and Tea: A selection of coffee and tea to suit your taste.





# BRUNCH

## **Egg-cellent Choices (choose 1)**

- Scrambled Eggs
- Fried Eggs
- Omelette of your choice
- Spanish tortilla

## **Meat (choose 2)**

- Crispy Bacon strips
- Jamón Ibérico
- Sausages
- Smoked Salmon

## **Bread and pastry (all included)**

- Assorted bread basket
- Butter croissant
- Homemade Pancakes – Fresh berries, honey

## **Classic favorites to choose from (choose 3)**

- Jam and butter
- Avocado guacamole
- Classic Hummus
- Cheese Selection
- Golden Hash Browns
- Grilled Tomato Provençal
- Baked beans
- Sautéed mushrooms
- Greek Yogurt Parfait
- Creamy Oat Porridge – Fresh fruit, cinnamon, honey

## **Beverages**

- Fresh Juices: Orange
- Coffee and Tea: A selection of coffee and tea to suit your taste.

# BOTTOMLESS BRUNCH OPTION

We also offer a **Bottomless Brunch** with selected drinks available at a different cost.

CHOOSE 2-3:

**Mimosa** – Cava with fresh orange juice

**Bellini** – Cava and peach purée

**Aperol Spritz** – Aperol, cava, soda, and orange slice, bittersweet and sparkling

**Limoncello Spritz** – Limoncello, cava, and soda water

**Narancello Spritz** – Narancello, cava, and soda water

**Sangría Blanca** – White wine with fresh fruit and a splash of soda

**Bloody Mary** – Vodka, tomato juice, spices and lemon

**Mocktail Options (for non-drinkers )**

**Citrus Cooler**-Fresh orange, lemon & mint over sparkling water

**Virgin Mojito**-Lime, mint, sugar, soda water



# MOROCCAN ORIENTAL FLAVOURS

A Journey Through the Exotic Flavors of Morocco



## STARTERS: CHOOSE 2

- **Moroccan Harira Soup:** A rich and fragrant soup made with lentils, chickpeas, tomatoes and aromatic spices.
- **Zaalouk:** Smoky roasted eggplant and tomato dip.
- **Spiced Roasted Carrots:** Carrots glazed with honey, cumin and coriander.
- **Salad Marocaine:** a vibrant salad with fresh vegetables, olives and a light citrus dressing.
- **Pastilla (B'stilla) chicken or seafood:** A delicate savory-sweet pie filled with chicken or seafood.

## MAIN COURSE: CHOOSE 1

- **Lamb Tagine with Prunes & Almonds**

Slow-cooked lamb in a sweet and savory sauce, topped with toasted almonds.

- **Chicken M'hammer**

Grilled chicken marinated in a blend of Moroccan spices, served with saffron rice(raisin and almonds)

- **Vegetable/lamb/chicken Couscous Royale**

Fluffy couscous topped with seasonal vegetables, chickpea, caramelized onion and raisins.

- **Kefta Tagine with Eggs**

Spiced meatballs in a rich tomato sauce, topped with poached eggs.

## Desserts

### Sweet Moroccan Delights

- Mint Tea & Moroccan Pastries

Traditional mint tea paired with assorted sweet pastries.



# BBQ MENU

- Welcoming Sangria
- Selected Canapes

## STARTERS TO SHARE: CHOOSE 2

- Caprese Skewers – Cherry tomatoes, mozzarella & basil
- Focaccia bites
- Spanish Cheese Board with Membrillo (Quince Paste)
- Tomato Bruschetta
- Mini Tortilla Española – Classic potato-egg bites

## MEAT OPTIONS :CHOOSE 2

- Premium Ribeye Steak
- Iberian Pork Chops
- Lemon & Herb Marinated Chicken Skewers
- Spiced Lamb Kebabs
- Beef Burgers
- Grilled fish sea bass/dorada
- Prawn skewers
- Mini burgers chicken or beef (for kids)

## SIDE DISHES :CHOOSE 3

- Grilled Mediterranean Vegetables
- Roasted potatoes with herbs
- Greek salad
- Tomatoe herb salad: garlic and olive oil
- Traditional creamy Coleslaw
- Garlic Butter Corn

## SWEET ENDINGS: CHOOSE 1

- Brownie with Vanilla Ice Cream
- Crema Catalana
- Seasonal fresh fruits platter
- Cheescake

# PAELLA

Welcoming Sangria, Spanish Olives and Pickles

Choose up to 4 tapas hot/cold:

To share (Platos para Compartir)

## Cold Tapas (Tapas Frías)

- **Jamón Ibérico con Pan con Tomate:** Thinly sliced Iberian ham served with toasted bread rubbed with ripe tomato, garlic, and olive oil.
- **Ensaladilla Rusa:** Classic Spanish potato salad with tuna, peas, carrots and mayonnaise.
- **Boquerones en Vinagre:** Fresh anchovies marinated in vinegar, garlic, and parsley.
- **Queso Manchego con Membrillo:** Aged Manchego cheese paired with quince paste.
- **Salpicón de Marisco:** A typical Spanish salad of fresh seafood, red pepper, green pepper, tomato, onion, and vinaigrette.



## Hot Tapas (Tapas Calientes)

- **Pollo al Ajillo:** Tender chicken sautéed in garlic and olive oil.
- **Gambas Pil Pil:** Prawns cooked in a sizzling garlic and chilli oil.
- **Tortilla Española:** Classic Spanish omelette with potatoes
- **Croquetas Jamón, Gambas or Pollo:** Creamy Ham/Shrimps/Chicken croquettes with a crispy breadcrumb coating
- **Patatas Bravas:** Crispy fried potatoes topped with spicy bravas sauce or garlic aioli.

## Main Course (Plato Principal) - Choose One

Paella:

- **Traditional Seafood Paella**
- **Chicken Paella**
- **Vegetarian Paella**
- **Mixed Paella**

## Dessert (Postre): Choose One

- **Crema Catalana:** Spanish-style crème brûlée with a caramelized sugar topping
- **Brownie with Vanilla Ice Cream**
- **Cheesecake**
- **Selection of mini desserts**



# SPANISH TAPAS

Welcoming Sangria, Spanish Olives and Pickles

Choose up to 6 tapas hot/cold

To share (Platos para Compartir)

## Cold Tapas (Tapas Frías)

- **Jamón Ibérico con Pan con Tomate:** Thinly sliced Iberian ham served with toasted bread rubbed with ripe tomato, garlic, and olive oil.
- **Gazpacho Andaluz:** Chilled tomato soup.
- **Ensaladilla Rusa:** Classic Spanish potato salad with tuna, peas, carrots and mayonnaise.
- **Boquerones en Vinagre:** Fresh anchovies marinated in vinegar, garlic, and parsley.
- **Queso Manchego con Membrillo:** Aged Manchego cheese paired with quince paste.
- **Salpicón de Marisco:** A typical Spanish salad of fresh seafood, red pepper, green pepper, tomato, onion and vinaigrette.
- **Serrano Ham and Melon**

## Hot Tapas (Tapas Calientes)

- **Pollo al Ajillo:** Tender chicken sautéed in garlic and olive oil.
- **Gambas Pil Pil:** Prawns cooked in a sizzling garlic and chili oil.
- **Shrimp Skewers**
- **Tortilla Española:** Classic Spanish omelette with potatoes
- **Croquetas Jamón, Gambas, or Pollo:** Creamy Ham/Shrimps/Chicken croquettes with a crispy breadcrumb coating
- **Patatas Bravas:** Crispy fried potatoes topped with spicy bravas sauce or garlic aioli.
- **Albóndigas en Salsa de Tomate:** Spanish-style meatballs in a rich tomato sauce.
- **Pimientos de Padrón:** Blistered Padrón peppers sprinkled with sea salt.
- **Berenjenas con Miel:** Crispy fried eggplant drizzled with honey and sprinkled with sea salt.
- **Setas al Ajillo:** Sautéed wild mushrooms with garlic and parsley.

## Dessert (Postre): Choose One

- **Crema Catalana:** Spanish-style crème brûlée with a caramelized sugar topping
- **Brownie with Vanilla Ice Cream**
- **Cheesecake**
- **Selection of mini desserts**



# A TASTE OF ITALY

## Welcoming drink & Chef's Canapés

### STARTERS: Choose 2

- **Burrata Caprese:** Creamy burrata, ripe tomatoes, basil, extra virgin olive oil
- **Bruschetta Trio:** Tomato & basil • Ricotta & roasted pepper • Olive tapenade
- **Beef Carpaccio:** Thinly sliced beef, rocket, parmesan, lemon & olive oil
- **Scallops Gratinati:** Baked scallops with creamy white sauce & parmesan
- **Prosciutto & Melon:** Sweet melon with Italian cured ham

### MAIN COURSE: Choose 1

- **Authentic Italian Braciole:** Slow-cooked beef rolls in tomato sauce, served with pasta
- **Classic Beef Lasagna:** Traditional Italian recipe with rich ragù & béchamel
- **Tuscan-Style Chicken:** Creamy garlic & herb sauce, served over pasta/polenta/mashed potatoes
- **Seafood Tagliatelle:** Prawns, calamari & mussels in a rich tomato sauce
- **Prawn Risotto:** Creamy Arborio rice with prawns & rocket
- **Wild Mushroom Risotto (Vegetarian):** Creamy risotto with seasonal mushrooms & parmesan

### DESSERT: Choose 1

- **Homemade Tiramisu**
- **Panna Cotta with berry coulis**
- **Ice cream & Biscotti:** Ice cream selection with traditional biscotti



# A TASTE OF FRANCE

## Welcoming Drink & Chef's Canapés:

- **Tapenade Crostini:** Olive & caper spread on toasted bread

## STARTERS: Choose 2

- **Niçoise Salad:** Tuna, tomatoes, olives, egg, French vinaigrette
- **Warm Brie & Honey:** Thyme, toasted baguette
- **Goat's Cheese Salad:** Warm chèvre, mixed leaves, honey vinaigrette
- **French Onion Soup (Soupe à l'Oignon Gratinée):** Caramelised onions, beef broth, crouton
- **Smoked Salmon Tartare:** Lemon, herbs, olive oil
- **Foie Gras:** Toasted brioche, fruit compote

## MAIN COURSE: Choose 1

- **Red Snapper with Citrus & Fennel Salad:** Pan-seared snapper, citrus & fennel salad, accompanied by baby potatoes
- **Duck Breast à l'Orange:** Roasted duck breast, orange glaze, pommes purée
- **Steak au Poivre:** Beef steak, peppercorn sauce, roasted potatoes, green beans
- **Coq au Vin:** Chicken braised in red wine with mushrooms & herbs, creamy potato mash and butter-glazed carrots
- **Quiche Lorraine:** Classic bacon & cheese quiche, mixed green salad, French vinaigrette

## DESSERT: Choose 1

- **French Crêpes**
- **Crème Brûlée**
- **Classic French Chocolate Mousse**
- **Selection of Mini Desserts**