

WELCOME TO YOUR PRIVATE  
CHEF ALI



Welcome to the world of **ALI TAMSNA**- a dedicated private chef with years of diverse culinary experience, including roles in **Dubai, Canada and as a VIP first class inflight chef for Etihad Airways.** Skilled in crafting exceptional dishes and delivering memorable dining experiences.

From **Mediterranean and Middle Eastern flavours to Asian and European delicacies.**

Personalized dining experiences for small gatherings, from intimate dinners for two to gatherings with family or friends.

Serving Marbella and the surrounding areas.

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**Chef ALI**

# Menu

**BREAKFAST**

**BRUNCH**

**MOROCCAN ORIENTAL FLAVOURS**

**BBQ MENU**

**SPANISH FLAVOURS**

**SPANISH TAPAS**

**Chef ALI**



# **BREAKFAST**

## **Breakfast selection:**

### **Egg-cellent Choices**

- Scrambled Eggs
- Fried Eggs: cooked to your liking, with runny yolks or cooked through
- Omelette of your choice

### **Meat:**

- Crispy Bacon strips
- Sausages
- Smoked salmon

### **Bread and pastry:**

- Assorted bread basket
- Butter croissant
- Homemade waffles and pancakes served with fresh berries and maple syrup

### **Classic favorites:**

- Jam and butter
- Avocado guacamole
- Classic Hummus
- Cheese Selection
- Yogurt and Granola: layers of Greek yogurt, granola, fresh fruits and a drizzle of honey

# BREAKFAST

## **Beverages:**

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

**\*\*\*If there's anything you'd like to adjust, add or swap out, just let me know. Please note that certain substitutions or additions may involve an extra charge, depending on the ingredients or preparation required. I'll always confirm any adjustments with you beforehand to ensure everything is perfect for your event.**

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# BRUNCH

## Egg-cellent Choices

- Scrambled Eggs
- Fried Eggs: cooked to your liking, with runny yolks or cooked through.
- Omelette of your choice
- Spanish tortilla

## Meat:

- Crispy Bacon strips
- Jamón Ibérico
- Sausages
- smoked salmon

## Bread and pastry:

- Assorted bread basket
- Butter croissant
- Homemade waffles and pancakes served with fresh berries and maple syrup

## Classic favorites:

- Jam and butter
- Avocado guacamole
- Classic Hummus
- Cheese Selection
- Golden Hash Browns
- Grilled Tomato Provençal
- Baked beans
- Sauteed mushrooms
- Yogurt and Granola: layers of Greek yogurt, granola, fresh fruits and a drizzle of honey
- Creamy Porridge with fresh fruits, cinnamon and a drizzle of honey.

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# BRUNCH

## Beverages:

- Freshly Squeezed Juices: Orange and apple.
- Coffee and Tea: A selection of coffee and tea to suit your taste.
- Mimosas: A classic brunch cocktail made with orange juice and sparkling wine.

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# MOROCCAN ORIENTAL FLAVOURS

"A Journey Through the Exotic Flavors of Morocco"

## Starters to choose from:

### Welcome to Morocco

- **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)

### Feast of the Atlas Mountains

- **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/lam/chicken Couscous Royale**

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

- **Kefta Tagine with Eggs**

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

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# MOROCCAN ORIENTAL FLAVOURS

## Desserts

### Sweet Moroccan Delights

- Mint Tea & Moroccan Pastries

Traditional mint tea paired with assorted sweet pastries.

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**Bessaha!** (Bon Appetit in Moroccan Arabic)

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# BARBEQUE MENU

Where Flavor Meets the Mediterranean Breeze

Welcoming sangria, Spanish olives and pickles

## Meat Options to choose from:

CHOOSE 3

- **Premium Ribeye Steak** (additional cuts to your choice with extra charge)
- **Iberian Pork Chops** :marinated in smoked paprika, garlic, and olive oil
- **Lemon & Herb Marinated Chicken Skewers**
- **Spiced Lamb Kebabs**
- **Beef Burgers with Truffle Aioli**
- **Grilled fish sea bass/dorada**
- **Prawn skewers**
- **Mini burgers chicken or beef (for kids)**

\*\*\*Seleccion of different sauces

## Side Dishes to choose from:

Fresh & Flavorful Accompaniments

CHOOSE 3

- **Grilled Mediterranean Vegetables;**
- **Zucchini, eggplant, bell peppers, and cherry tomatoes drizzled with balsamic glaze.**
- **Roasted potatoes with herbs;**
- **Greek salad;**
- **Tomatoe herb salad: garlic and olive oil;**
- **Traditional creamy Coleslaw;**
- **Garlic Butter Corn;**

# BARBEQUE MENU

## Sweet Endings

CHOOSE 1

- Grilled Pineapple with Vanilla Ice Cream
- Caramelized pineapple slices paired with creamy vanilla ice cream.
- Crema Catalana
- Seasonal fresh fruits platter
- Cheesecake

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# SPANISH FLAVOURS

Welcoming Sangria, Spanish Olives and Pickles

## To Share (Platos para Compartir)

- **Cheese Board:** A selection of Spanish cheeses (Manchego, Cabrales, and Mahón) with quince paste and nuts.
- **Charcuterie Board:** A mix of cured meats like chorizo, lomo, and salchichón, paired with olives.

## Starter (Entrante) - Choose One

- **Ensaladilla Rusa:** Classic Spanish potato salad with tuna, carrots, spring onion, and mayonnaise.
- **Ensalada Mixta:** Typical Spanish mixed salad with romaine lettuce, tomatoes, cucumber, sweet corn and a tender boiled egg.

## Main Course (Plato Principal) - Choose One

- **Paella:**
  - Traditional Seafood Paella
  - Chicken Paella
  - Vegetarian Paella
  - Mixed Paella
- **Solomillo de Cerdo Ibérico con Salsa Pedro Ximénez:** Iberian pork tenderloin medallions served with roasted vegetables, potatoes and Pedro Ximénez sauce.
- **Sea Bass Fillet a la Plancha:** Grilled sea bass fillet with garlic parsley olive oil sauce and sautéed seasonal vegetables.

## Dessert (Postre) - Choose One

- **Crema Catalana:** Spanish-style crème brûlée with a caramelized sugar topping, infused with cinnamon and citrus.
- **Cheesecake:** Cheesecake with fresh berries and strawberry sauce.
- **Fresh Fruit Platter:** A selection of seasonal fresh fruits.

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# SPANISH FLAVOURS

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# 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 with cucumber, bell pepper, garlic, and sherry vinegar, served with a drizzle of olive oil. A refreshing taste of Andalusia.
- **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:** The perfect balance of salty and sweet.
- **Hummus Dip with Toast**
- **Red Pepper Dip with Toast**

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## Hot Tapas (Tapas Calientes)

- **Pollo al Ajillo:** Tender chicken sautéed in garlic and olive oil.
- **Gambas al Ajillo (Pil Pil):** Prawns cooked in a sizzling garlic and chilli oil.
- **Shrimp Skewers:** Grilled shrimp skewers
- **Tortilla Española:** Classic Spanish omelette with potatoes and onions, served warm or at room temperature.
- **Croquetas Jamón, Gambas or Pollo:** Creamy croquettes with a crispy breadcrumb coating

# SPANISH TAPAS

- **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, infused with cinnamon and citrus.
- **Cheesecake:** Cheesecake with fresh berries and strawberry sauce.
- **Fresh Fruit Platter:** A selection of seasonal fresh fruits.

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As your private chef, my mission is simple: to bring your culinary dreams to life! Whether you're craving a specific dish, exploring a new cuisine, or need a menu tailored to your unique preferences, I'm here to make it happen.

### What I Offer:

- **Fully Customized Menus:** Share your ideas, and I'll create a menu that reflects your tastes perfectly.
- **Flexible Changes:** Want to tweak a dish or swap out ingredients? No problem – your menu, your rules!
- **Global Cuisines:** I can craft menus from any cuisine you desire.
- **Dietary Accommodations:** Vegan, gluten-free, keto, allergies, or other dietary needs?
- **Seasonal & Fresh Ingredients:** Every dish is made with the finest, freshest ingredients to ensure exceptional flavor.
- **Your preferences and needs are my priority.** Whether it's a cozy dinner for two, a family gathering, or a special celebration, I'll design a menu that delights every palate.

**Chef ALI**

✉ Let's Connect! Share your vision with me and together we'll create an unforgettable dining experience.

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