

M E N U

Private
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

BRUNCH

BOTTOMLESS BRUNCH OPTION

MOROCCAN ORIENTAL FLAVOURS

BBQ MENU

PAELLA

SPANISH TAPAS

BREAKFAST

Egg-cellent Choices

Scrambled Eggs

Fried Eggs

Omelette of your choice

Meat

Crispy bacon trips

Sausages

Smoked salmon

Bread and pastry (all included)

Assorted bread basket

Butter croissant

Homemade Pancakes served with fresh berries and honey

Classic favorites to choose from

Jam and butter

Avocado guacamole

Classic Hummus

Cheese Selection

Yogurt and Granola: layers of Greek yogurt, granola, fresh fruits and a drizzle of honey

Beverages

Fresh Juices: Orange.

Coffee and Tea: A selection of coffee and tea to suit your taste.





BRUNCH

Egg-cellent Choices

Scrambled Eggs

Fried Eggs

Omelette of your choice

Spanish tortilla

Meat

Crispy Bacon strips

Jamón Ibérico

Sausages

Smoked Salmon

Bread and pastry (all included)

Assorted bread basket

Butter croissant

Homemade Pancakes served with fresh berries and honey

Classic favorites to choose from

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.

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, Spanish olives and pickles
- 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)

***Seleccion of different sauces

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
- Cheesecake

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**