

## 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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**privatechefali**

**<https://www.ali-private-chef.com>**

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, halal 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.



## Global Flavors at Your Table

Bring the world's best tastes to your meal with authentic **Asian, Middle Eastern, and Indian specialties.**

Want a global twist?

Swap classic dishes like grilled chicken for **Tandoori Chicken.**

Simply specify your cravings below to customize your dining experience!



- 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.



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

**Chef ALI**

# Menu

**BREAKFAST**

**BRUNCH/BOTTOMLESS 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
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### Meat:

- Crispy Bacon strips
- Sausages
- Smoked salmon

### Bread and pastry (all included)

- Assorted bread basket
- Butter croissant
- Homemade Pancakes served with fresh berries and honey

**Chef ALI**

### 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: 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 (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.

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# BRUNCH

## Beverages:

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

## BOTTOMLESS BRUNCH OPTION

Bottomless Brunch Option Available ✨

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/lam/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.

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# MOROCCAN ORIENTAL FLAVOURS

## Desserts

### Sweet Moroccan Delights

- **Mint Tea & Moroccan Pastries**

Traditional mint tea paired with assorted pastries.

sweet

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

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# BARBEQUE MENU

- Welcoming Sangria, Spanish olives and pickles
- Selected Canapes

## STARTERS TO SHARE: CHOOSE 2

- Caprese Skewers – Cherry tomatoes, mozzarella & basil
- Jamón Serrano with Melón
- Spanish Cheese Board with Membrillo
- Tomato Bruschetta
- Mini Tortilla Española – Classic potato-egg bites
- Artichoke Cream Dip and Roasted Red Pepper Hummus

## 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

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# **BARBEQUE MENU**

**SWEET ENDINGS: CHOOSE 1**

- **Grilled Pineapple with Vanilla Ice Cream**
- **Crema Catalana**
- **Seasonal fresh fruits platter**
- **Cheescake**

# SPANISH FLAVOURS

Welcoming Sangria, Spanish Olives and Pickles, Selected Canapes

## 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.
- **Oven Baked Sea Bass Fillet:** 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 TAPAS

Welcomingsangria,Spanisholives and pickles  
Selected Canapes

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**

## 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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