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# PRIVATE CHEF GEORGE

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## ABOUT US

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Hi, my name is Jiří, but everyone calls me George. I have over 10 years of experience in the culinary arts and specialize in Mediterranean, Italian, and French cuisine. My dishes are always colorful and well-balanced in flavor. I always use local and small suppliers to ensure the freshness and quality of the ingredients. I can guarantee the freshness, balance, and quality of all dishes. We also specialize in nutritionally balanced meals and are always able to adapt each dish to our clients' needs.



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# PRIVATE CHEF GEORGE

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## SERVICE

We come to your villa, bring everything with us. We prepare a table for you, we will provide wine from local suppliers according to your wishes. We cook delicious meals for you, like from a luxury restaurant, but still at your villa. Finally, We clean up after ourselves and leave your place clean again. You don't care about anything other than complimenting Chef.

- 3 Course menu
- BBQ
- Local Tapas and Paella
- Menu with personla setup

Send us email and we conect you with chef  
[reservas@sunproperty.es](mailto:reservas@sunproperty.es)



# BASIC FINE DINING 3 COURSE MENU

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## Starters

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Bluefin tuna ceviche, coconut milk with curcuma,  
lime gel, orange gel, passion fruit, guacamole

Or

Beef tartare from young bull, capers,  
Dijon mustard AliOli mayonnaise,

Or

Grilled octopus, tiger milk, coconut, guacamole

Or

Tacos with shrimps, tropical salad, chipotle mayo



## Main cours

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Beef Sirloin, celery pureé, mushrooms,  
carrote, asparagus, truffle mayo

Or

Roasted duck breast, dressed plums, boozy cherries,  
orange gel, sweet potato pureé

Or

Grilled sea bass, asparagus,  
parsley creamy oil, potato pureé



## Desserts

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Chocolate fondant with forest fruit sauce,  
chocolate clay,  
fresh raspberries and mango homemade sorbet

Or

Italian tiramisu with dark chocolate flakes

Or

Brownie with fresh fruits, vanilla ice cream

MINIMUM 6 PEOPLE

PRICE PER PERSON 56 EUR

# PREMIUM FINE DINING 3 COURS MENU

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## Starter

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### Lobster & Caviar

Grilled lobster, guacamole, sweet potato, pancetta chips, garlic emulsion, Beluga caviar



## Main

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### AUSTRALIAN WAGYU & TRUFFELS

Australian A5 Wagyu, roasted potato, grilled asparagus and sherry tomato, truffle mayonnaise



## Dessert

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### NUGAT & ICE CREAM

Crispy nougat cream with tonka bean flavor, orange jelly and pistachio ice cream

Minimum 6 people

Price per person 78 eur

# BBQ SERVICE

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## For start

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Grilled octopus  
Shrimps tacos, tropical salad  
Spanish Salchichia 2 types

## Meat for grill

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Pork ribs with Jack Daniels sauce  
Angus Beef Tomahawk  
Chicken marinade with soja, lime,  
garlick and chili

## Sides

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Papa's arugadas  
Griled vegetable  
Garlick Bread

## Salads

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Tropical Salad with Papaya, pineapple,  
cilantro and lime juice  
Salad Caprese

## Sauce

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Chimichurri (Best for steak)  
Yogurt with fresh herbs nad garlick  
Salsas mojos verde y rojo ( typical canarian sauce)



# FINGER FOOD MENU

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Enjoy a menu full of flavor to share with your friends.  
Suitable for steaming wines or just for a pleasant pool party atmosphere  
or at your table with nice evening with friends

- Bao buns, pulled pork, pickled onion, hoisin suce
- Tacos Grilled shrimps with honey, tropical salad,Chipotle mayo
- Artisan small Angus beef burgers, big mac sauce, lettuce, tomato, pickled cucumber
- Beef kebab skewers, fresh herbs, ranch suace
- Beef tartart, potato fried bread, truffle mayo
- Aranchini with pulled pork, AiOli

Minimum 6 people  
2 pcs each appetiser per person  
Price per person 39 eur



# TAPAS SERVICE

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- Beef tartar, AliOli mayo, cepas, brioche
- Fried Calamares ala Romana
- Griled prawns with garlick and fresh herbs
- Croquetas mix [chicken, jamon,]
- Cold cuts and cheese
- Roastbeef, honey-mustard mayo, brioche, pickle onion
- Pimienta padron
- Bread and ALIOLI
- Paella Seafood or Chicken

Minimum 6 people  
Quantiti is calculated individual  
Price per person 39 eur



# CHEF FOR YOUR LONG STAY

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We can also arrange catering for you during your stay or retreat, such as a sports camp, yoga retreat, team building or a holiday with friends or family. We offer 3 or 2 meals a day and the minimum number of days is 3. The minimum number of people is 8 and the maximum is 50. Breakfast is always buffet style and lunch or dinner for up to 12 people can be served, but for larger numbers of people it is also buffet style.

Breakfast always includes

yogurt, granola, muesli, jam, butter, bread, fruit, eggs, bacon and sausage, toast with guacamole or smoked salmon [every breakfast something different] Juice, tea, coffee

Lunch includes

Main course, Salad, Juice, tea, coffee

Dinner includes

Main course, salad, dessert, Juice, tea, coffee

The price for the complete 3 meals is 48 euros per person

Breakfast price 15 euros per person

Lunch or dinner price 28 euros per person



# DETAILS FOR BOOKING

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Menus are compiled based on the popularity of our clients. Of course, they can be individually adjusted and adapted to your wishes.

All allergies and necessary diets are always consulted and solved with clients individually. We offer Vegetarian, Vegan and children's menus on request.

To reserve our services, in the case of one-day service, 50% of the total price must be paid. Then your appointment is booked.

For long-term stays, the conditions are individual

Additional services can be ordered after consultation, such as special decoration, cocktail service, wine from local suppliers or Birthday cake

Thank you for choosing our services and we look forward to seeing you.  
Best regards, Chef George



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