

# Private Chef Algarve

## A Taste of Portugal - Taberna Style Dining

Embark on a culinary journey inspired by the charm of a traditional Portuguese Taberna. Enjoy an evening of 7 to 8 exquisite dishes, presented tapas-style as they emerge from the kitchen. Each night is an exploration of flavours, with a one-of-a-kind menu curated by your chef, who handpicks the freshest ingredients from the local market that day.

Immerse yourself in the art of spontaneity as your dining experience unfolds, with dishes served as and when they're ready. Complementing this bespoke meal, your chef will select wines from our favorite vineyards, enhancing the flavours of your one of a kind menu.

To ensure your experience is tailored to perfection, we gladly consider any group preferences, dislikes, dietary requirements, or allergies. Your satisfaction is our priority, and we aim to create a memorable dining experience that caters to your every need.

Discover a taste of Portugal like never before, where every evening promises a new and distinctive culinary adventure.

### SAMPLE MENU

#### ON THE TABLE

Selection of local breads and olive oils with Algarvian sea salt

Local cheeses and cold cuts

#### COLD DISHES

Algarvian octopus salad

'Carapaus alimados' - horse mackerel with local pickles

#### WARM DISHES

Clams 'bulhao pato' style

'Pica pau' - 48 hour marinated pork with local pickles

Garlic and herb sauteed mushrooms

Beef cheeks with garlic crushed potatoes and port reduction

'Bacalhau à Brás' - Salt cod with matchstick potatoes

#### DESSERT

Farófias - poached meringue in crème anglaise