



Private Chef Algarve

Portuguese & Mediterranean Three Course Menu

Our three course menu is perfect for those looking for a restaurant experience in the comfort of their own villa.

Create your menu by choosing two starter and main course options for your group to choose from.

The dishes will be served individually and we will need choices 2-3 days before the booking date. We will of course take into consideration any dietary requirements accordingly.

ON THE TABLE

Selection of local breads and typical accompaniments

Tuna parsley pate, Azores butter, local olives, pickled carrots

STARTERS - CHOICE OF TWO

Burrata and fennel roast grapes - Served on a bed of wild rocket and topped with olive oil crostinis (v)

Caramelised shallot and goats cheese tart - Served with mixed green leaf salad and a citrus dressing (v)

Griddled peach and presunto salad - Served with wild rocket, vine tomatoes and a crème fraîche mousse

Roast beetroot, chilli and citrus salad - Served on a bed of beetroot hummus and topped with crumbled feta (v)

Chilli, garlic & parsley prawns - Served with fresh salsa and a wild rocket salad

Traditional Algarvian octopus salad - Prepared with bell peppers, garlic and coriander

MAIN COURSE - CHOICE OF TWO

'Catch of the day' with lemon butter sauce - Served with garlic new potatoes and sautéed seasonal vegetables

Roast squash and harissa spiced lentils - Served with crumbled feta, toasted nuts and seasonal greens (v)

Slow cooked beef cheeks in port - Served with Azores butter pomme purée and thyme roast seasonal vegetables

Sous vide pork tenderloin - Served with mixed wild mushrooms, celeriac purée and wilted greens

Confit salt cod - Served with garlic and herb chickpeas, wilted spinach and a corn bread crumble

Chicken, farinheira and spinach ballotine - Served with truffle oil pomme purée and seasonal vegetables

'Polvo à Lagareiro' Grilled octopus - Served with sweet potato and olive oil mash and a traditional Algarvian salad

Slow roast pork belly - Served with Azores butter pomme purée, seasonal vegetables and apple sauce

DESSERT - CHOICE OF ONE

Chocolate torte - Served with raspberries and crème anglaise mousse (v)

Almond liqueur crème brûlée (v)

Passion fruit meringue nests - Served with vanilla cream and summer berries (v)

Algarvian orange and almond cake - Served with mascarpone cream and summer berries (v)