

# YOUR CHALET CHEF

## EUROPEAN MEDITERRANEAN

*Spain - Italy - Greece - Portugal*

- Piri-Piri chicken
- Pork and vegetable souvlakis
- Spanakopita (spinach and feta filo pastry bake)
- Trapani pasta salad
- Algarvian pickled carrots
- Patatas bravas
- Green olive tapenade
- Wild mushroom croquettes
- Greek salad
- Fresh foccacia
- Tiramisu



# YOUR CHALET CHEF

## *EASTERN MEDITERRANEAN*

*Lebanon - Turkey - Syria - North African*

- Chicken and vegetable shawarmas
- Kibbeh (Lebanese beef meatballs)
- Ras al hanout cous-cous
- Tabouli (Parsley and tomato salad)
- Babaganoush (Aubergine and tahini dip)
- Muhammara (Roasted red pepper and walnut dip)
- Hummus
- Fattoush (Northern Lebanon pita salad)
- Batata Harra (Spicy lebanese potatoes)
- Fresh flatbreads and pitas
- Tzatziki dip
- Tahini sauce
- Pistachio and walnut baklavas



# YOUR CHALET CHEF

## GOLFO DE MEXICO

*Mexico - Louisiana - Jamaica - Cuba*

- Jerk chicken wings
- Pork al pastor
- Picadillo (ground beef Cuban style)
- Green rice
- Sweet spicy cherry tomato salsa
- Vegetarian chilli
- Fried okra and plaitain
- Salsa roja and salsa verde
- Avocado and corn salad
- Fresh corn tortillas
- Mississippi Mud pie



# YOUR CHALET CHEF

## INDIAN SUBCONTINENT

*India - Bangladesh - Nepal*

- Pork karnataka curry
- Fish keralan curry
- Kaali daal (black lentil curry)
- Veggie pakoras with tomato chutney
- Kaaro ko char (cucumber pickled salad)
- Tomato begun (spiced aubergine and tomato side)
- Aloo palak sabji (Punjab region potatoes)
- Bhuna khichuri (rice with lentils)
- Spiced saffron and cashew rice
- Kurkuri bhindi (battered fried okra)
- Fresh naan bread
- Besan ladoos and coconut burfi served with pakistan tea



# YOUR CHALET CHEF

GROUPS OF 6 MINIMUM TO 10 MAXIMUM

50€ per person

## INCLUDES:

- White wine and red wine OR white and red sangria
- Green tea/mint tea with dessert

