

# Freelance & consultancy services



By Vicente Gómez Cantero



**Weather you need a chef for hire, staff training, create a menu or even a whole concept, I am here to help.**

When it comes to my expertise, I can offer a really polivalent variety of services within the F&B field. Are you planning an event at home and you don't feel like cooking, or perhaps you want to have an intimate dinner with some great company but you don't feel like going out? Then I'm the private chef you are looking for!

You need a part time chef to help with prep, run a station or perhaps take charge of the operation to cover some delicate last minute sickness? Do you need help with developing a menu for your restaurant, cantina or for an upcoming event and you also need someone to take care of calculating costs, efficiency, right measurements and create the recipes so everyone can perform it identically as it should always be? Well, then my services comes in handy and they will bring immediate results.

Don't hesitate to contact and ask me anything related to my services, I'm always looking forward to help others and come up with great solutions!

Below you will find the list of prices for each of my services.

# Private chef services

As a private chef I'm here to deliver a true gastronomic experience to your doorstep.

Are you planning an intimate dinner at home with good company and you plan to have an explendid meal without the fuss of going to a restaurant? Perhaps you are planning an event where you want to serve your guests some delicious mingling food or some grilling? Then don't think any further, contact me and feel free to ask about any of the menus that I have in stock and we can even adapt the menus to your own will! I'm here to sell my services, and the most important thing is that my customers are always satisfied.

Service fee: **5000** ;-







Price p.p.

365 ;-



## Tapas menu - Finger food

### \*Spanish omelette/ Sandwich style - E - L

Potato crisp/ Potato & onion confit/ Egg yolk

### \*Melón con jamón - SU

Melon in Osmosis/ Ibérico ham broth/ Ibérico pata negra

### \*Gambas al ajillo (Shrimps w/ garlic) - E - SH

Confit shrimps/ Garlic chips/ Aioli graten

### \*Fried Arancini & pesto - N - L - SU - G - E

Fried risotto balls/ Scamorza/ N'duja/ Pine nut pesto

### \*Beef tartar & brioche - G - E - L - MU - SU - F

Minced beef tenderloin/ Brioche/ Egg yolk spread/ Caviar (supplement)

### \*Oxtail bao & spicy mayo- G - E - L - SU

Slow cooked oxtail/ Steam bao bun/ Crispy leafs/ Spicy mayo

### \*Soft shell crab & asian vinaigrette - G - E - SH

Fried soft shell crab/ Watermelon vinaigrette/ Coriander

### \*Montaditos - Chef's selection

Small bites served on top of bread slices (Gluten free option available)

### \*Charcuterie & cheese platter - L - SU

A selection of top cheeses & cold cuts from across the mediterranean

### \*Sweet corner

Selection of various desserts & petit fours





Price p.p.

625 ;-



## Menu - Crudo

**\*Oysters - Pacific oysters from Hvaler - MO**

Natural, classic or Rockefeller. You choose

**\*Halibut "tiradito" - F - CE - E - SU**

Spicy mayo/ Finger lime/ Leche de tigre

**\*Scallop tataki & sobrasada - SH - MO - SU**

XO/ Green apple/ Oxalis

**\*Shrimp bombs - SH - L - SU**

Shrimp carpaccio/ Gorgonzola / Crispy greens/ Onion petal

**\*Salmon tartare & elderflower - F - SU**

Avocado/ Pickled onions/ Crudités

**\*Tomato salad & burrata - L - N - SU**

Norwegian heritage tomatoes/ Hazelnut pesto/ Figs/ Balsamico

**\*Beef tartare & Baeri caviar - F - E - M - SU**

Egg yolk/ Capers/ Truffle

**\*Citrus carpaccio & feta cheese - L - SU**

Blood orange/ Lacto-fermented lemon/ Crispy greens/ Tpt

**\*Bread selection & dips - G - E - N - SU**

Focaccia and grissini sticks served with aioli, pesto & other amenities

**\*Sweet corner**

Selection of various desserts & petit fours

This menu can be adjusted/ adapted to different dietary and allergic requirements





**Price p.p.**

**595 ;-**



## Grill menu

For the grill menu you get to choose what you want to be served. From each prime cut (always depending on availability), to the veggies, fish, or whatever floats your boat basically.

### THE SIDES

\*Potato salad - E - SU

\*Tomato & feta salad - L - SU

\*Crudités with Tzatziki - L

\*Classic Cæsar salad - E - F - MU - SU

\*Focaccia with aioli & pesto on the side -  
G - N - E - SU

\*Plenty of veggies

\*Sauces & dressings: Gravy, bearnaise &  
chimichurri - E - L - SU - CE

Desserts & other amenities are available on demand.



**Price p.p.**

**8 courses**

**1265 ;-**

**5 courses**

**845 ;-**

**3 courses**

**650 ;-**



## Tasting menu

### **\*Round of snacks/ Amuse bouche**

A selection of warm & cold appetisers

### **\*Halibut tiradito & watermelon - F - E - CE - SU**

Leche de tigre/ Radish/ Spicy mayo/ Pickles

### **\*Lobster velouté & ravioli - SH - E - G - L - SU**

Piquillo peppers/ Manchego shavings and vinaigrette

### **\*Vegetable plateau - E - L - SU**

Seasonal veggies with condiments

### **\*Pan fried turbot & herb crust - F - L - SU**

Romanesco & peas/ Horseradish beurre blanc/ Botarga

### **\*Slow cooked and panfried lamb rack - L - CE**

Parsnips & carrot/ Lamb demi-glace

### **\*Chocolate cremeux & tangerines - L - E - G**

Berries/ Salted honey comb/ Cacao sponge

### **\*Cheese serving (optional) - L**

A variety of top cheeses from across the world

### **\*Petit fours**

Sweet bites to go with your coffee or tea

This menu is based & inspired into the different seasons of the year, always picking each product at its prime. Menus will vary from time to time, so don't hesitate and ask what's in for today's menu!

This menu can be adjusted/ adapted to different dietary and allergic requirements





**Freelance & show cooking**

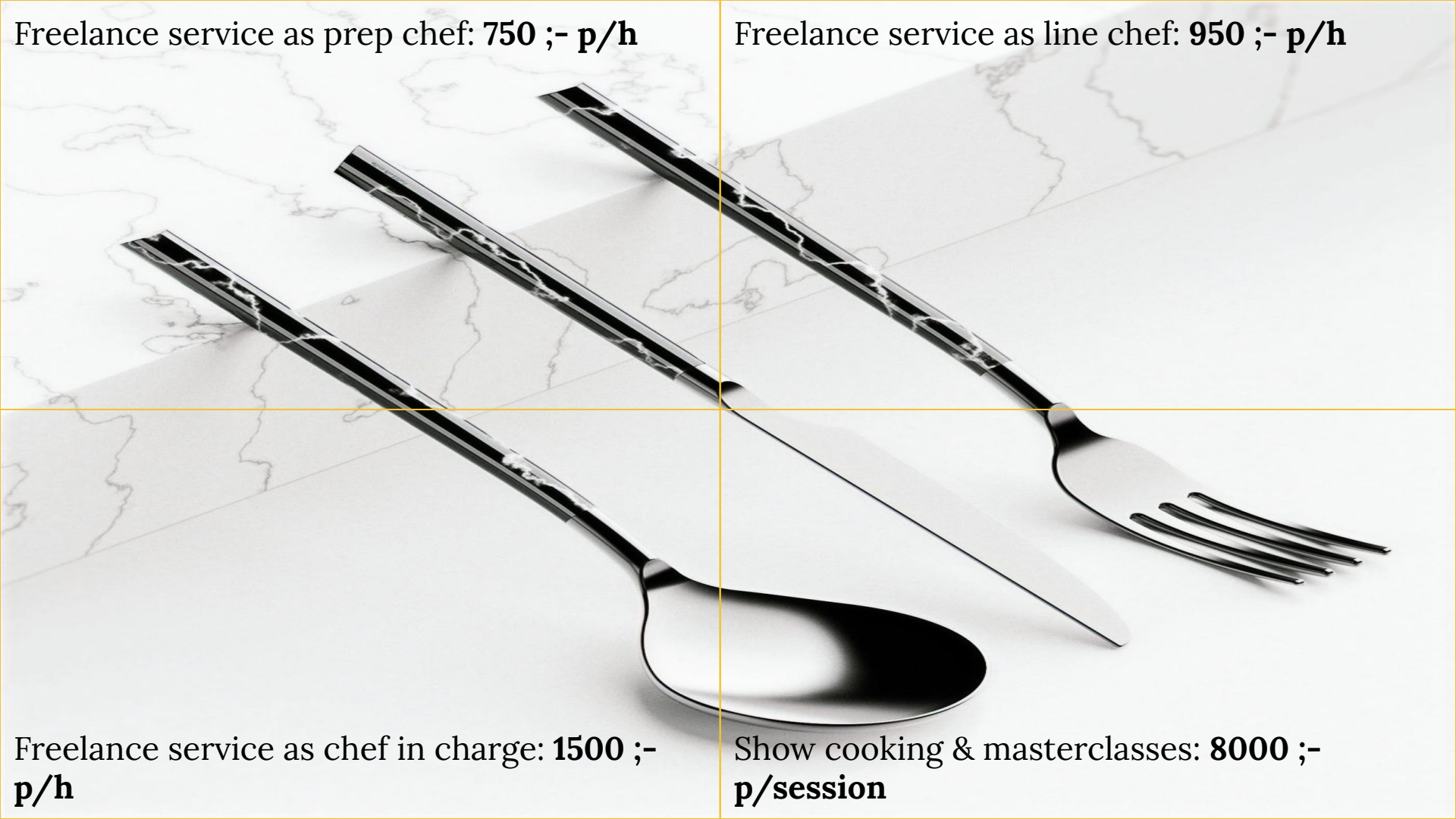


Freelance service as prep chef: **750 ;- p/h**

Freelance service as line chef: **950 ;- p/h**

Freelance service as chef in charge: **1500 ;- p/h**

Show cooking & masterclasses: **8000 ;- p/session**





First consultancy will be totally free. We will take a standard meeting and if we both agree that my help is needed, we will proceed further. I will be able to help you with your F&B operations, organise costs, create strategies for bringing maximum efficiency within your team, pushing your brand or develop a new one with a fresh concept, work into the depths of kitchen logistics, and more.

Here you can see the prices for my consultancy services:

- Regular consultancy, including working with costs and menu development **1000 ;- p/h**
- Handing over the menus & recipes: **12500 ;- for each menu developed**