



PRIVATE CHEF SERVICE





ABOUT ME

I'm Roberto Colella, and I'm a professional chef with 18 years of experience from working in Milan, Naples, London and Barcelona.

My experience ranges from working in the Baglioni Hotel and the George Private members' club, as well as in Michelin restaurants including the Don Carlos Restaurant of the Grand Hotel in Milan and Le Blanc in The Mandarin Hotel in Barcelona, as well as working in large-scale off-premise special events.

I've gained much experience in well-known high-end restaurants such as the W, Le Meridien & Le On right here in Barcelona, and finally in my own restaurant Colella.

For me it's a pleasure to host and offer private dining events to bring an enjoyable gastronomic experience with a Mediterranean essence.

I'm looking forward to meeting you and offer my cuisine proposal for your event!

MENÚ MEDITERRANEAN LOVERS

TO START WITH....

(All included)

Iberian Ham with crystal bread

(Typical bread from Catalanian with tomato rubbed over and seasoned with olive oil and salt)

Mix of croquetas

(Spanish bull tail stew, Boletus mushroom, Cod)

My version of bravas: Layers of potatoes with a top of Brava sauce

Monkfish stewed on its own "Suquet"

(Catalan fish stew)

Lacon tonne or Vitel Tonné

Fresh salad of slices of Roast beef or tasty lacon with a creamy tuna sauce based

Courgette carpaccio with olives, tomatoes, cappers and a delicate yogurt dressing

Aubergine Parmigiana

(Lots of layers of aubergine, with mozzarella and infused basil on tomato sauce)

Cava Mussels

(Steamed mussels served with a sauce of dry cava from Spain)

TO CONTINUE WITH....

(Choose 1 option)

Paella seafood

(Shrimps, squids clams and mussels)

Paella Mixta

(Seafood and meat)

Paella meat

(Iberian secret and green peas)

THE END...

(Choose 1 option)

Catalan Cream Crema Seasonal Fruits

DRINKS INCLUDED

Red Wine

Synera

(Tempranillo)

White wine

Clos de Encis

(D.O Terra Alta)

1 bottle of wine each 3 people

À LA CARTE MENÚ

STARTERS....

(3 options to choose from)

Roasted baby carrots, with feta cheese and Sicilian Kalamata olives.

Tuna tataki with smoke aubergine puree & sesame yogurt dressing.

Beef tartare, parmesan mousse, and seasonal mushrooms.

Mediterranean Style Seabass, crunchy veggies and basil limon olive oil dressing

Prawn ravioli, over green pea and ginger cream.

Courgette carpaccio, mint, butter baked cod and dried tomato.

MAIN COURSE

(1 option to choose from)

Baked Sea bass, potatoes, black olives and cherry tomatoes

Bream fillet, with broccoli couscous, lemon zest and anchovies.

Grilled Turbot with candied artichokes.

Monkfish Suquet, with clams, potatoes and nuts.

Slow cooked Beef cheek over a truffled parmetier.

Beef tenderloin, with green asparagus and a demiglace of its juice.

Roast suckling pig with apple cream and green beans.

Boneless Lamb, with a sauté of spinach, pine nuts and raisins.

DESSERTS

(1 option to choose from)

Tiramisu

Coulant de chocolate

Crema catalana

DRINKS INCLUDED

Red Wine

Synera

(Tempranillo)

White wine

Clos de Encis

(D.O Terra Alta)

1 bottle of wine each 3 people

VEGETARIAN MENU

TO START WITH....

(3 options to choose from)

- Vegetable escalivadas (Catalan roasted vegetables)
- Baby goss, grilled veggies, lime zest, croutons, parmesan slices, Cesar sauce dressings
- Pink tomato/raff spring onion with belly fillet of tuna (pescatarian option)
- Vegan cheese cream, black garlic, forest mushrooms and chestnut
- Cabbage roll, apples and chestnuts
- Celery, celery root and mustard
- Pumpkin falafel
- Arancini (Sicilian rice ball) with soft alioli sauce
- Ceps (Spanish mushrooms) tempura.
- Beetroot, yogurt foam, almond and mint.

MAIN COURSE

(1 option to choose from)

- Colliflower cream with truffle and a hint of Vanilla.
- Spaghetti pomodoro infused in basil, and dried tomatoes
- Tagliatelle with seasonal mushrooms sauce.
- White cabbage's Tagliatelle with artichokes and mint
- Mushroom raviolis with parmesan fondue.
- Aubergine Parmesan.
- Courgette carpaccio with olives, tomatoes and cappers
- Quinfish (Roll of quinoa with Nori Seaweed) over vegetables.

DESSERT:

- Coulant de chocolate or Crema catalana
- Seasonal fruits

DRINKS INCLUDED

- Red Wine
- Synera
- (Tempranillo)
- White wine
- Clos de Encis
- (D.O Terra Alta)

1 bottle of wine each 3 people

LA MARISCADA

A TASTING MENU WITH SEVERAL TYPES OF FRESH FISH AND SEAFOOD FROM CATALONIAN COASTS

TO START WITH....

Oysters

Grilled Tiger prawns

Crayfish flambéed with Cointreau

Salted red prawns

Razor clams “Navajas” with Parsley, Olive oil and Garlic sauce.

Voul a vent with green peas from Maresme lands and Caviar

TO CONTINUE WITH....

Grilled lobster Salad

Turbot with white wine sauce and oven potatoes

DESSERT:

Seasonal fruits
Lemon Sorbet

DRINKS INCLUDED

Red Wine
Synera
(Tempranillo)
White wine
Clos de Encis
(D.O Terra Alta)

1 bottle of wine each 3 people

THE BBQ PARTY

Vegetable escalivadas (Catalan roasted vegetables)

Baby goss, grilled chicken, lime zest, croutons, parmesan slices, Cesar sauce dressings

Pink tomato/raff spring onion with belly fillet of tuna

Marinated pork ribs

Butifarra del Pages (Catalonian fresh sausage)

Ribs of lamb

Beef Entrecote

Tiger grilled prawns

Chicken wins

Sides: Zucchini, corn, potatoes, carrots

Sauces: Chimichurri, Romesco, Barbacoa

Mayo & Ketchup.

Coulant de chocolate
Crema catalana
Seasonal fruits

EXTRAS
OPTION OF
DRINKS MENU
UNDER
REQUEST

PRICES (per pax)

MEDITERRANEAN LOVERS

| | |
|--------------------|-----------|
| Until 2 pax | 120 euros |
| 3 to 6 pax | 100 euros |
| 7 to 12 pax | 80 euros |
| 13 to 20 pax | 65 euros |
| From 20 pax | 40 euros |

À LA CARTE MENÚ/VEGETARIAN MENU

| | |
|--------------------|-----------|
| Until 2 pax | 120 euros |
| 3 to 6 pax | 80 euros |
| 7 to 12 pax | 70 euros |
| 13 to 20 pax | 60 euros |
| From 20 pax | 50 euros |

THE BBQ PARTY MENÚ

| | |
|--------------------|-----------|
| Until 2 pax | 150 euros |
| 3 to 6 pax | 100 euros |
| 7 to 12 pax | 80 euros |
| 13 to 20 pax | 70 euros |
| From 20 pax | 50 euros |

THE MARISCADA MENÚ

| | |
|-------------------|-----------|
| 2 pax | 200 euros |
| 3 to 12 pax | 175 euros |
| From 13 pax..... | 150 euros |

CHILDREN MENU

18€ per pax.

Flowers arrangement, decorations, special table set up available under request.



RESERVATIONS:



laurisalomon@gmail.com



+34 678 871 663

Transportation fee:

- Transport Barcelona until 30/50 kms around.....free
- Transport to Garraf/ Sitges (60 kms from BCN)40€
- Transport to Costa Brava (until 80 kms from BCN).....50€
- +80 kms from BCN.....60€



**CASAS
LUJO**

colella
— mediterranean essence —