



NAKED CHEFS

PRIVATE CHEF SERVICES

EXCLUSIVE MENU

The price is 120€ per adult / 60€ per child 3-13 years
(Minimum charge of 400€ for up to 4 guests).

Please, choice: 1 salad & 2 appetizers & 1 main
& 1 dessert, the same for everyone.

Welcome with Prosecco

STARTERS

Carpaccio of Seabass,

marinated in lemon and olive oil and with flower salt

Shrimps with Ouzo, fresh cream and tarragon

Shrimps - Ouzo - fresh cream - tarragon - onion - leek - tomatoes -
white wine - salt - pepper - olive oil - spring onion

Mussels with white wine and basil pesto

Mussels, fennel, green onion, leek, onion, white wine,
garlic oil, lemon, basil oil

Fresh Ravioli stuffed with anthotyro and Cretan gruyere

Ravioli, anthotyro cheese, peppermint, olive oil, basil, garlic, cream, gruyere

Peruvian Ceviche with salmon, seabass, shrimp and passion fruit

Salmon, seabass, shrimp, lemon juice, orange juice, passion fruit,
olive oil, tabasco, peppers, cherry tomatoes, green onion

Sauteed scallops with prosciutto, green pepper and lemon

Scallops, prosciutto, green pepper, olive oil, lemon,
green onion, leek, finocchio, onion

Spring Rolls (VEGAN)

rice paper- onion - fennel - carrot - zucchini - onion - pepper -
cabbage - soybeans

SALAD

Salad with quinoa, groat grain, avocado, green vegetables and orange sauce

Lola, lettuce, quinoa, groat grain, avocado, olive oil, vinegar,
orange juice, mustard

Salad with Haloumi and goji berries

Lola, lettuce, grilled haloumi cheese, spinach, lettuce, lola, aloe and goji berries

Green salad with shrimps and pineapple, dressing with passion fruit and mango

Lola, lettuce, shrimps, pineapple, olive oil, vinegar, passion fruit, mango

Salad with organic summer vegetables, avocado and aged vinaigrette

Lettuce, carrot, zucchini, potatoes, tomatoes, cucumber, green onion,
olive oil, vinegar

After selecting the menu, we will recommend a Wine Pairing to match your dinner.

The service includes: staff, groceries, table setting and serving for 3 hours, cleanup, and kitchen tidying.



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MAIN

Lobster Thermidor with steamed vegetables

Spring onions - onion - peppers - fresh cream - butter - flour - white wine - salt - olive oil

Chateaubriand of beef fillet, bearnaise sauce and potatoes au gratin

Beef fillet, olive oil, potatoes, butter, egg yolk, vinegar, tarragon, cream, nutmeg, parmesan cheese

Cretan sea wild fish on the grill (500 - 600 gr.)

with oil-lemon sauce and boiled vegetables

Mediterranean lobster spaghetti with linguine and fresh tomato

Lobster linguine, fresh tomatoes, olive oil, green onion, leek, onion, white wine, cream

Skewer monkfish wrapped with bacon on smoked eggplant puree and butter potatoes with spicy mayonnaise

monkfish - smoked pork bacon - cherry tomatoes - olive oil - potatoes - eggplant puree with béchamel sauce made from butter, flour, milk, parmesan, nutmeg - spicy mayonnaise with eggs and oil, lemon, vinegar, mustard

Mushroom risotto with truffle oil (VEGAN)

rice - onion - garlic - leek - mushroom mix - truffle oil

DESSERT

Cheesecake with strawberry jam

Biscuit, cheese cream, yoghurt, strawberry, sugar

Jamaica with dark chocolate and caramel

Almond biscuit, milk chocolate, dark chocolate, cream, butter, rum, caramel sauce (sugar, butter, vegetable cream)

Vanilla Mille-feuille

Puff pastry, strawberry cream, strawberry sauce, fresh strawberries, powdered sugar, cinnamon, vanilla essence

Profiterole with vanilla and hot chocolate

eggs - flour - vanilla - butter - sugar - cream - milk chocolate

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