

COMPORTA  
PRIVATE  
CHEF





## ABOUT OUR EXECUTIVE CHEF

Rafa, a young and experienced chef, has honed his skills through a comprehensive culinary education, specializing in both cooking and pastry production. From an early age, he immersed himself in the demanding environments of high-end restaurants and hotels, setting the stage for a remarkable career.

Rafael's journey includes valuable stints and internships at several Michelin-starred establishments, contributing to his wealth of expertise. His professional trajectory also led him to renowned hotels in Portugal, such as the Ritz Four Seasons and Sublime Comporta, where he further refined his culinary prowess.

Recently, Rafa showcased his culinary talent on a prominent cooking show for Portuguese Television, making it to the finals and leaving a lasting impression. Building on this success, he embarked on a new venture by establishing his own catering business. Focused on creating unforgettable gastronomic experiences, Rafa brings his culinary mastery directly to his guests' homes, elevating the dining experience to new heights.

### **Career highlights:**

RESTAURANTE BELCANTO 2\* MICHELIN  
RESTAURANTE MIRAZUR 2\* MICHELIN  
RESTAURANTE LASARTE 3\* MICHELIN RITZ FOUR  
SEASONS LISBOA  
SUB CHEF - SUBLIME COMPORTA

# SERVICES

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## Chef at Villa

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Enjoy everyday meals in the Villa, with the chef preparing a very special Taste of Comporta

- Breakfast
- Lunch
- Dinner
- Sunday Brunch

## Taste Delivery

Price on request

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With this food delivery service you just need to heat and put it on the plates.

The menu is designed for lunch or dinner, respecting local and seasonal products.

## Exclusive Events & Catering

Price on request

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Special Celebrations with groups designed for you.

- Weddings
- Birthday Parties
- Family Gatherings
- Friends Parties
- Corporate Events

## Box's Selection

Price on request

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A selection of Portuguese products.

- Local Bio Vegetables & Fruits
- Portuguese Flavours: cheeses, Olive oil, Bread, charcuterie, tradicional sweets, Jam's and Honey
- Wine Box: Rosé | White | Red Wines

# GALLERY

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FLAVOUR



SEASONAL



HEALTHY



TASTY



FRESH

LOCAL

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FLAVOUR



SEASONAL



HEALTHY



TASTY



FRESH

LOCAL

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FLAVOUR



SEASONAL



HEALTHY



TASTY





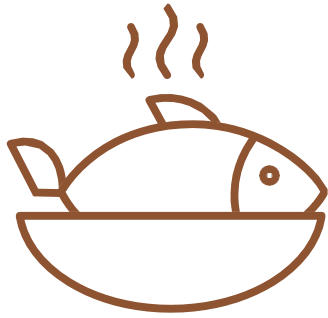


FRESH

LOCAL

# SERVICE PRICING

## CHEF AT VILLA

	2-6	7 -20
BREAKFAST 	 219€	 219€ + 29€ per person counting from the 7th onwards
LUNCH 	335€	335€ + 42€ per person counting from the 7th onwards
DINNER 	359€	359€ + 42€ per person counting from the 7th onwards

\*Children under 6 years - only pay half  
Children under 2 years- Free

VAT INCLUDED

### PRICE FOR 6-20 PERSON HALF BOARD

LUNCH + DINNER = 85€

(PRICE PER PERSON)

### FULL BOARD

BREAKFAST + LUNCH + DINNER= 135€

(PRICE PER PERSON)

TRAVEL EXPENSE = 0.40€ (p.KM)

### SERVICE INCLUDED:

- the setup, preparation and service of the meal;
- Cleaning of the kitchen;
- Maximum period of breakfast service - 1h30min
- Maximum period of lunch service - 2h30min
- Maximum period of dinner service - 3h

# MENUS

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## PORTUGUESE FLAVOURS

PRICE STARTS AT  
59€

TYPICAL PORTUGUESE DISHES: 3 STARTERS, 2 MAIN DISHES AND DESSERT TO SHARE AT THE TABLE WITH FAMILY AND FRIENDS

## SEAFOOD

PRICE STARTS AT  
75€

BASED ON TYPICAL PORTUGUESE SEAFOOD, WITH DIFFERENT COOKING FROM BAKED, "BULHÃO PATO", FRIED AND GRILLED

## SUSHI – TRADICIONAL AND FUSION

PRICE STARTS AT  
65€

FOR LOVERS AND THE MOST CURIOUS, A MENU DESIGNED TO SHARE AND TASTE THE BEST FISH IN THE WORLD WITH JAPANESE FLAVOURS

## BARBECUE

PRICE STARTS AT  
55€

(MEAT MIX, FISH, SEAFOOD AND VEGETABLES WITH GRILL FLAVOURS) AND 3 SIDE DISHES

## PAELLA

PRICE STARTS AT  
50€

SEAFOOD, FISH OR MEAT, WITH 2 SIDE DISHES



# KIDS MENU

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PASTA BOLOGNESA ( 1 person)	17€
MINI BURGUER with French Fries (4 mini burger)	12€
LASAGNA ( 4 kids)	25€
CHICKEN GRILL WITH WHITE RICE	12€
FISH AND CHIPS ( 1 person)	15€
4 MINI PIZZA Margarita ( 2 person)	17€
FRUIT ( mango, strawberry or pineapple)	8€
ICE CREAM ( 750 ml ) (VANILLA, CHOCOLATE OR STRAWBERRY)	19€