



# REGIONAL THEMED MENUS

## 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
- Greek salad
- Fresh foccacia
- Tiramisu

## GOLFO DE MEXICO

*Mexico - Louisiana - Jamaica - Cuba*

- Jerk chicken wings
- Pork al pastor
- Green rice
- Sweet spicy cherry tomato salsa
- Vegetarian chilli
- Fried okra and platain
- Salsa roja and salsa verde
- Avocado and corn salad
- Fresh corn tortillas
- Mississippi Mud pie

## 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
- Tzatziki dip
- Pistachio and walnut baklavas

## 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)
- Aloo palak sabji (Punjab region potatoes)
- Spiced saffron and cashew rice
- Classic Samosas
- Fresh naan bread
- Besan ladoos and coconut ladoos served with pakistan tea

**CRISTINA'S KITCHEN**

PRIVATE CHEF



These menus are designed in a buffet style to share with your friends and family.

*Prices*

60€ per person

Includes:

-Fresh Green Tea or Herbal Tea with dessert

Add wine or sangria for 5€ per person