



“REGIONAL THEMED MENUS”

These menus are designed to take you on a journey around the world - all from the comfort of your chalet kitchen.

Perfect for sharing with family and friends, they're ideal for celebrations, birthdays, or simply enjoying good food together. Served as a selection of dishes and platters to share, each menu brings a relaxed, vibrant, and exciting dining experience to your table.

What's included in the price?

This menu is priced at **70€ per person** per evening and includes:

- Dips and nibbles
- Main dishes and accompaniments
- Dessert
- Green or herbal tea to finish

Extras :

- Wine or Sangria : 5€ per person
- Cheeseboard : 5 € per person



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

EASTERN MEDITERRANEAN

Lebanon - Turkey - Syria - North African

- Morrocan roasted chicken
- Kibbeh (Lebanese beef meatballs)
- Ras al hanout cous-cous with vegetables
- Tabouli (Parsley and tomato salad)
- Babaganoush (Aubergine and tahini dip)
- Muhammara (Roasted red pepper and walnut dip)
- Batata Harra (Spicy lebanese potatoes)
- Fresh flatbreads
- Tzatziki dip
- Pistachio and walnut baklavas



GOLFO DE MEXICO

Mexico - Louisiana - Jamaica

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

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 chai tea