

CHEF BISPO

A concept designed for you to enjoy wonderful hassle-free meals in the comfort of your holiday home. The cook will prepare you great Portuguese food. Just sit back, relax and enjoy your meal!

Menus

Brunch

Selection of traditional Portuguese bread

Several types of butter

Selections of jams and marmalade

Several types of cereals and granola

Traditional salty snacks

Different types of yoghurt

Selection of Portuguese cheese

Selection of Portuguese cold cuts (ham, smoked ham, smoked sausages)

Selection of fruits of the season

Coffee Milk

Selection of different teas

Fruit juices

Red and white wine Sparkling wine

Price/person: 30,00 EUR Service included

1. Menu Barbecue

Starters:

Several types of traditional bread,

Flavoured butter and perfumed olives

Chouriço (typical Portuguese sausage)

Traditional salty snacks

Typical salads (squid, cod fish, tuna)

Main course:

BBQ with 15 different selected types of meat and sausages

Side dishes:

6 variations of salads Potato chips

Dessert:

Mix of fresh fruits and cakes

Drinks:

Water, soft drinks, red and white wine

Price/person: 40,00 EUR Service included

2. Menu Fish Barbecue

Starters:

Selection of Portuguese cold cuts (ham, smoked ham, smoked sausages)

Several types of traditional bread,
flavored butter and perfumed olives

Typical salads (squid, cod fish, tuna)

Main course: Mixed grilled fish

Side dishes:

6 varieties of salads Potatoes roasted in the oven

Dessert:

Mix of fresh fruits and cakes

Drinks:

Water, soft drinks, red and white wine

Price/person: 45,00 EUR Service included

3. Menu Portuguesa

Starters:

Several types of traditional bread,
flavoured butter and perfumed olives
Chouriço (typical Portuguese sausage)
Typical salads (octopus, cod fish, tuna)

Main course:

Meat and fish prepared by traditional Portuguese cuisine

Dessert:

Mix of fresh fruits and cakes

Drinks:

Water, soft drinks, red and white wine

Price/person: 40,00 EUR Service included

4. Tasting Menu

Starters:

Several types of traditional bread,
flavoured butter and perfumed olives
Chouriço (typical Portuguese sausage)
Typical salads (squid, cod fish, tuna)
Traditional salty snacks

Main course:

Tasting menu (meat and fish)

Dessert:

Mix of fresh fruits and cakes

Drinks:

Water, soft drinks, red and white wine

Price/person: 55,00 EUR Service included

5. Seafood Menu

Starters:

Several types of traditional bread,
flavoured butters and perfumed olives

Chouriço (typical Portuguese sausage)

Typical salads (squid, cod fish, tuna)

Traditional salty snacks

Main course:

Seafood Platter (crab, prawns, shrimps, mussels, clams, lobster, lobster)

Dessert:

Mix of fresh fruits and cakes

Drinks:

Water, soft drinks, red and white wine

Price/person: 65,00 EUR Service included

6. Leitão / Pig traditional portuguese way

Starters:

Several types of traditional bread,
flavoured butters and perfumed olives

Chouriço (typical Portuguese sausage)

Typical salads (squid, cod fish, tuna)

Traditional salty snacks

Main course:

Pig traditional portuguese way

Dessert:

Mix of fresh fruits and cakes

Drinks:

Water, soft drinks, red and white wine, sparkling wine

Price/person: €50.00 EUR Service included

Please note: The minimum accepted for this services is 12 people. Children under 12 only pay half, however they only count as half for the minimum required. Also depending on the location of the villa travel fee might be applied.

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