



## Christmas Eve (Home delivery)



Patanegra Spanish Ham, Tumaca & Breadsticks

Salmon Tartar with Pineapple & Mango Chutney

Chorizo & Egg Croquettes

Our Very Special Garlic Scampi

Extremely Tender Spanish Pork Casserole cooked in Red Rioja  
Wine

Or

Cod Loin with Roasted Garlic Gratin & Sweet Pepper Sauce

Chocolate Ferrero Cake with Toasted Hazelnuts

White Wine D.O. Albariño

Red Wine D.O. Rioja

Cava Juve & Camps

**87€ per person**

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[www.chefinhousegrancanaria.com](http://www.chefinhousegrancanaria.com) [www.chefinhousecatalina.com](http://www.chefinhousecatalina.com)  
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- This menu will be home delivered on the 24th. Delivery times will be approximate and must be confirmed by Chef in House.
- It includes, red Rioja, white Albariño and Cava (1 bottle for every 4 pax) If the order is for less than 4 people, there will be a supplement of 5€ per person.
- Menus for the 24<sup>th</sup> and 31<sup>st</sup> will also be available for In Villa Dining with Personal Chef during the rest of the month of December. If you wish to book, we suggest you do it as soon as possible.
- 50 % of the total must be payed in advance.

### Our Chef



### **Catalina Brennan**

Catalina was born in Madrid, where she lived part of her life, but she has a traveler's heart. México, UK, Brazil, Italy,

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Germany, Venezuela, Portugal, Florida, Netherlands, Senegal, Tunisia are some of the places she travelled to and made her home.

All the different flavors she found along the way are present in her cooking. Together with her life philosophy, “Kaizen” (Japanese for “good change”) the philosophy of Continuous Improvement, which she prides in.

Finally, she decided to settle down in the south of Gran Canaria. With its privileged climate and incredible beaches, it receives a lot of tourism every year. She made it her work to “pamper” tourists with the tastiest food & best service. She also caters to locals on celebrations and collaborates on Cooking Events and TV shows. In addition, she does 1 to 1 cooking classes and helps you elaborate your own Dinner Party, even when abroad.

For more information:

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