





C H E F I N V I L L A

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# **Enhance your Villa experience with a dedicated chef, creating tailored culinary moments.**

Picture yourself indulging in a one-of-a-kind gastronomic experience, where a private Chef cooks exclusively for you and your guests, in the comfort and privacy of your Villa.

Surrender to authentic flavors,  
crafted with the finest local ingredients,  
prepared in the open air.

An intimate and sophisticated experience,  
perfect for creating unforgettable moments  
with family and friends.

**Choose from two carefully curated menus  
and immerse yourself in the pleasure  
of a truly memorable, tailor-made meal.**



## Alentejo Essence

135€ per guest. Drinks not included.

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Tomato, pesto, and burrata salad

Caesar salad

Alentejo smoked sausages

Roasted sweet potato with rosemary honey

Grilled vegetables from our garden

Chickpeas, asparagus, miso, and basil

Grilled selection of the catch of the day

Grilled shrimp with garlic and rosemary

“Black Angus” sirloin

Selection of Alentejo Iberian pork

“Pico de gallo” sauce

“Sericaia” with Elvas plums

Grilled fruit salad with yogurt and mint

Ricotta tart with pumpkin and walnuts





## Sublime Flavors

185€ per guest. Drinks not included.

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Tomato, pesto, and burrata salad

Caesar salad

Alentejo smoked sausages

Grilled oysters with salicornia butter and lemon

Grilled cockles

Roasted sweet potato with rosemary honey

Grilled vegetables from our garden

Grilled corn with parmesan and sweet paprika butter

Grilled lobster tail with truffle butter

Grilled selection of the catch of the day

“Black Angus” sirloin

Selection of Alentejo Iberian pork

Lamb chops with rosemary

“Pico de gallo” sauce

Chocolate, hazelnut, and praline brownie

“Sericaia” with Elvas plums

Grilled fruit salad with yogurt and mint

Ricotta tart with pumpkin and walnuts





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### **Special conditions**

- > Beverages are not included.
- > All allergies and dietary restrictions must be communicated at the time of booking to allow the Chef to adapt the menu accordingly. The restaurant is not responsible for any information provided at the time of the dinner and does not guarantee dish substitutions in the absence of prior notice.
- > This experience is recommended for adults only.
- > A service fee of 200€ will be added to the menu price for the private Chef and dining staff.
- > Cancellations are only accepted up to 24 hours before the reservation date. For cancellations made within the last 24 hours, the full amount will be charged.

## **FOR RESERVATION**

**Dial 9 + OK or 308 + OK for Chef in Villa**

**[reservations.semporta@sublimecomporta.pt](mailto:reservations.semporta@sublimecomporta.pt)**

VAT included. Prices in Euros.

If you suffer from any allergies or have a special diet, please let us know.

