

NICOLE'S KITCHEN
Personal Chef



*We simply love cooking
and sharing
our experience
with you*

ABOUT US

Nicole's Kitchen is born from the love for cooking, created in a family always greeting a gathering of friends and family around a table and converting the kitchen in our joyful best meeting point.

One of the greatest gifts that my father has given me in my childhood, is to educate my palate and instill in me the love for cooking. Going shopping at the “Boqueria” market every Saturday, when it was still 100% market, seeing the colors of those fruit and vegetable stalls, the bustle and voices of their stalls and at the end of the purchase always that sandwich of Pinocchio, mine of sausage and mushrooms, is part of my DNA, going to a grocery store, supermarket, market is for me, like going to the stores for others.

We love to share our expertise 20 years cooking and make you enjoy the food we prepare with all our dedication.

Nicole Heymann

Personal Chef

WHAT'S A PERSONAL CHEF?

A personal chef is a home cook who is hired for specific services

It might be for

*breakfast,
brunch,
lunch,
dinner
or
small events*

We work on several proposals and design and tailor the final menus with our clients.

A week before the service or event, everything has to be organized: budgeting, ordering, etc.

Organization is a must:

A detailed shopping list with seasonal ingredients
program the production of the dishes
prepare the labels and instructions for each dish.



*Our fresh ingredients
change with the seasons,
just like great flavors
should*



*Curated menus
designed just for you*

SAMPLE MENU PROPOSALS

Crafted for you

The following proposals are a curated variety of dishes we propose as a guide for you and include **breakfasts** and **full meals - lunch and dinner**

BREAKFAST BUFFET

Hot drinks: coffee, tea, hot chocolate

Fruit juices

Fresh baked pasties as croissants,
“ensaimadas”, muffins, variety of breads

Butter and marmalades'

Fried, scrambled eggs or omelets, Spanish
“tortilla”

Hot sandwiches

Variety of local ham and cheese

Variety of muesli's and cereals

Yoghurts

Fresh seasonal fruit





STARTERS

Soups

Carrot and orange cream soup with vanilla aroma

Tomato soup with creme fraiche and "ciboulette"

Mushroom cream soup with crunchy onion

Zucchini cream soup

Fish cream soup with grilled scampi's

Gazpacho soup cold

Vichyssoise cold

Cold melon soup with fresh mint

Salads

Rucola Salad with red cabbage, fine sliced fried bacon and pine nuts

Variety of green salads, tomato, carrots, sunflower seeds and caramelized goat cheese

Caprese Salad tricolor (tomato, avocado and mozzarella with pesto)

Burrata with semi dried tomatoes, rucola & tomato ice cream

Tomato carpaccio with tuna and marinated onions

STARTERS

Other appetizers

Beef carpaccio with foie mi cuit shavings and Modena vinegar reduction

Shrimp carpaccio, with shrimp oil and grilled mushrooms

Anchovies from the Cantabrian with coca bread with tomato

Napoleon of caramelized foie mi cuit, goat cheese and quince with toasts

Red tuna tartar

Salmon, scallop, avocado and mango tartar

Antipasti (vegetables grilled in the oven with rosemary, thyme, garlic..) serve with olive oil and parmesan cheese

“Escalivada” toast (red peppers, onions and eggplant grilled, peeled sliced) served with anchovy on a toast

Salmon rolls with cream cheese and fresh herbs

Charred octopus with parmentier and red paprika oil

Home marinated salmon toast with dill yogurt sauce





MAIN DISHES

Meat

Angus tenderloin with foie and house made mashed sweet potatoes

“Meloso” Veal cheek slow cooked in wine sauce

Filled Iberian Pork tenderloin medallions, wrapped in bacon with port wine sauce and vegetables

Duck Maigret with sliced dried oranges, baby potatoes and orange sauce

Lamb terrine with roasted potatoes and its own sauce

Roast beef, with caramelized apple our house made mashed potatoes and fine mustard sauce

Stuffed poularde with apricots, plums and walnuts, with baby potatoes and charlottes

Fish

Oven grilled daurade filet with sliced oven made potatoes, onions and rosemary

Codfish in fresh tomato sauce, with parsley oil and olivade

Monk fish with mushrooms and grilled eggplant cream

Turbot fillet with pancetta and charlottes

Sea Bass in papillote with vegetables and

Scallops with parmentier and teriyaki sauce

Risottos

Risotto of shrimps

Risotto of boletus and green asparagus

DESSERTS

Seasonal fruits

Pineapple carpaccio, with creme brulée

Pineapple macerated with lemon, lime fresh mint and rum

Melon with port wine

Maresme strawberries with cream and fresh green pepper

Sweets

Italian panna cotta with red fruit coulis

Chocolate coulant with wiped cream

German style cheesecake (Käsesahnekuchen)

Dampfnoodles with vanilla sauce

Classic brownie

Apple pancake with sugar and cinnamon

Celebration cake



MENU EXAMPLES



MENU 01

Appetizers

Baby potatoes fill with fresh cream and salmon

Cured cheese with quince and walnuts

Mushroom croquettes

Starters

German potato salad with rucola

Or

Red beet cream soupe with crème fraiche

Main

Teriyaki chicken with Japanese rice

Or

Dorade filet with vegetables

Desert

Crème brûlée

39,00€

MENU 02

Appetizers

Baby potatoes fill with fresh cream and salmon
Mushroom croquettes
Salmon tartar blini
Chicken vol au vents
Zucchini rolls

Starters

Avocado with fresh shrimps' salad
Or
Grilled scallop without a shell on sweet potato

Main

Goulasch with gnocci
Or
Filled Iberian Pork tenderloin medallions, wrapped in bacon with
port wine sauce and vegetables

Desert

Crème brulée
Or
Fresh seasonal fruit

60,00€





MENU 03

Appetizers

Foie napoleon with quince and goat cheese
Spanish Iberian ham with glass bread
Tuna tartar blini

Starters

Lobster salad
Or
Salmon, scallop, avocado and mango tartar

Main

Angus Beef filet with foie and house made mashed potatoes with truffle
Or
Monk fish with mushrooms and grilled eggplant cream

Desert

Crème brulée
Or fresh seasonal fruit
Catania's and cookies

120,00€

MENU 04

Fingerfood

Cured cheese with quince and walnuts

Mushroom croquettes

Shot of seasonal cream soup

Baby potatoes fill with fresh cream and salmon

Cod cubes with soft garlic cream

Cherry tomato and mozzarella brochette with its pesto

Mini bao bread filled with pulled pork and mustard sauce

Small spinach quiche with red pepper sauce

Spanish cured ham and melon brochette

Octopus brochette with potato cream

Citric Marinated shrimps in panko and sesame

Fresh fruit brochette

Black chocolate truffles

50,00€





MENU 05

'FEEL AT HOME'

Starters

Green bean salad

Or

Caneloni

Main

Grilled chicken with potatoes

Or

Pork tender loin with mushroom sauce and wild rice

Dessert

Pudding with whipped cream

29,00€

(no service included)

Delivery only)

CONTACT

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Making your life easier with great food is what we love most

*We bring the flavours,
you enjoy the moments*

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