

JOAQUIN

CHEF

Young Argentine Chef

EU Passport Holder

Passionate young chef from Argentina with a strong foundation in contemporary fine dining and classical techniques.

Specializing in refined plating, seasonal ingredients and modern interpretations of traditional flavors.

Seeking opportunities in Europe. EU passport ready.

Portfolio of Signature Dishes

About the Chef

Joaquin is a young and ambitious chef from Argentina, currently building a career in the European fine dining scene.

With an EU passport, he is fully mobile and ready to join kitchens across Europe. His cooking style blends Latin American soul with modern European techniques, focusing on precision, seasonality and beautiful presentation.

The dishes in this portfolio showcase his ability to work with both classic proteins and creative vegetable compositions, always with an eye for balance, texture and visual impact.

He is available for full-time positions, stages or seasonal opportunities in restaurants that value craftsmanship and continuous learning.

KEY HIGHLIGHTS

- Argentine roots + modern European technique
- EU passport – ready to work across Europe
- Strong focus on plating & seasonal produce
- Experience with both sweet & savoury fine dining

Caramel Dessert

Creamy caramel sphere with toasted pecans, crumble & lattice tuile



Scaled Fish

Crispy potato-scaled fish with seasonal vegetables & sauce



Roasted Meat & Vegetables

Tender roasted meat with asparagus, carrots, romanesco & red wine jus



Scallop in Shell

Fresh scallop in natural shell with creamy sauce & colorful accents



Mushroom Tower

Seared mushrooms on potato bases with pine nuts, crumbs & sauce



Glazed Pork Belly

Lacquered pork belly with carrot puree, snap peas & microgreens



Chocolate & Berry Dessert

Rich chocolate mousse cake with berry sorbet, cream & mango sauce



Beef Tenderloin

Medium-rare beef with roasted vegetables, jus & edible flowers

