

CULINARY PORTFOLIO

Chef Romas

*A selection of signature plates — from artisanal charcuterie
and refined starters to decadent desserts and seafood.*

ABOUT THE CHEF

Romas

A chef with a passion for seasonal ingredients, refined technique and generous, shareable plates. This portfolio showcases a range of dishes that blend classic European influences with modern plating — from carefully composed charcuterie boards and silky burrata to vibrant seafood and indulgent desserts.

STYLE

Artisanal · Seasonal · Shareable

FOCUS

Charcuterie · Seafood · Desserts

APPROACH

Quality ingredients, precise execution

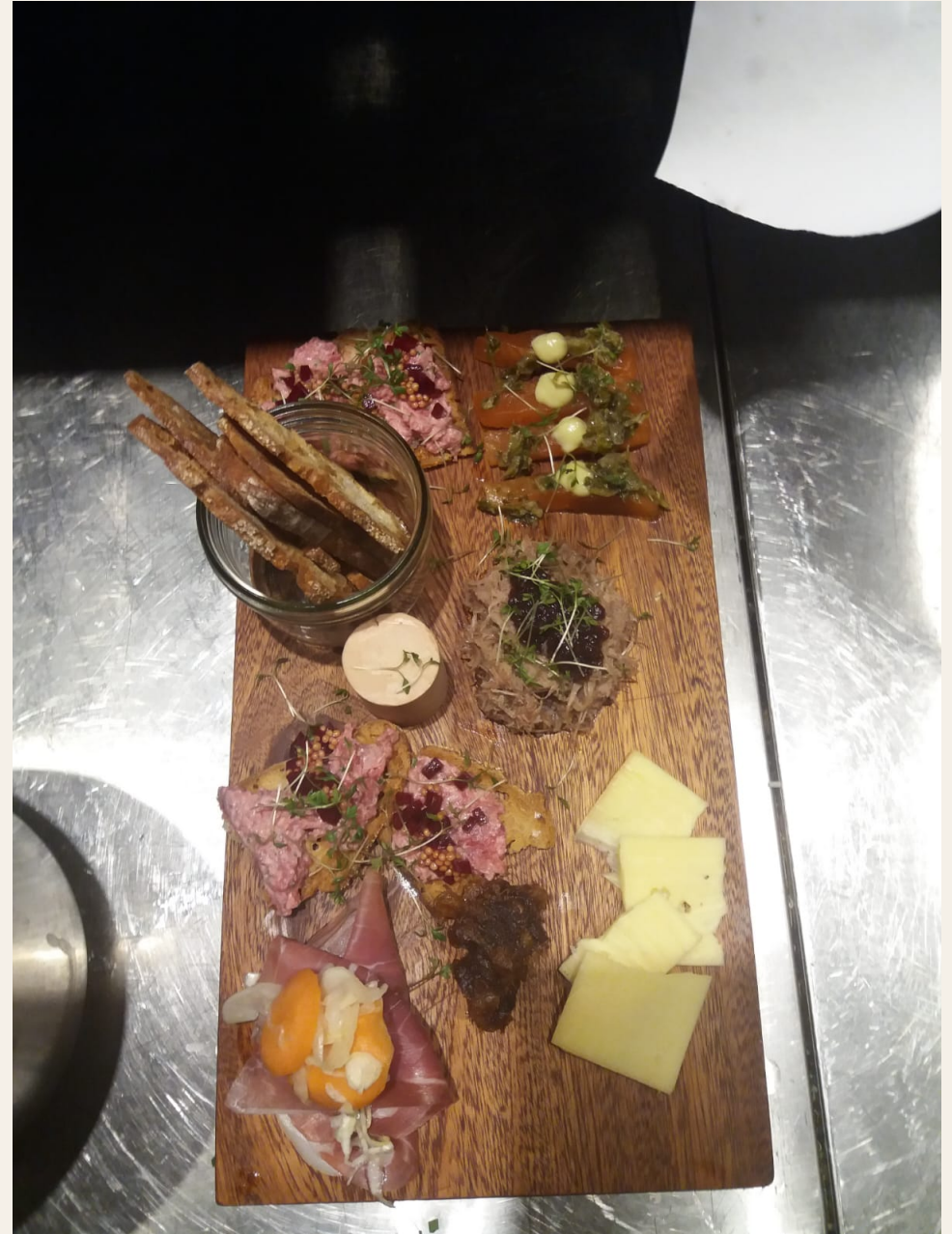
Artisan Board

A generous wooden board featuring cured meats, aged cheeses, blue cheese, pickled elements and fresh microgreens. Perfect for sharing.



Tasting Board

A composed selection of house-made pâtés, smoked salmon with dill, toasted bread, soft cheeses, prosciutto with apricot and pickled mustard seeds — finished with microgreens.



Burrata & Prosciutto

Creamy burrata served with thinly sliced prosciutto, crisp toast, fresh watercress and a touch of balsamic reduction. Simple, elegant and full of contrast.



Vibrant Seafood Broth

A bright orange seafood soup with tender pieces of fish or shellfish, finished with fresh salsa, capers, lime wedges and herbs. Bold color, clean acidity and ocean freshness.



Grilled Langoustines

Perfectly grilled langoustines or large prawns presented on a bed of fresh greens with olive oil, olives and subtle seasoning. Smoke, sweetness and a clean finish.



Sweet Finale

A dessert board featuring chocolate brownies with raspberries and icing sugar, soft cookies, a rich chocolate cream with fresh strawberries, and a coffee-spiked tiramisu-style pot with ladyfingers and berry coulis.



THANK YOU

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