

CULINARY PORTFOLIO

Rodrigo Serrada

Mediterranean & International Cuisine
Rice Specialist · Show Cooking · Fine Plating

A selection of dishes prepared throughout my career in hotels and restaurants across Spain and France – from seafood and sushi to refined meat and vegetable plates.

Available for kitchen positions in French-speaking countries
Immediate availability · Own vehicle · Driving licence B

Mediterranean Seafood Salad



Fresh shrimp, mussels and squid tossed with peppers, radish, red onion and herbs. Finished with a vibrant beetroot reduction and chives. Light, colourful and full of coastal flavour.

Classic Club Sandwich



Toasted triple-decker club sandwiches filled with chicken, bacon, egg, cheese, lettuce and tomato. Served beachside on a wooden board – perfect for casual and outdoor service.

Tomato & Mozzarella Salad with Pesto



Ripe tomatoes, fresh mozzarella balls, radish and microgreens dressed with homemade pesto. Presented on a textured slate plate with a delicate beetroot swirl.

Seafood Broth with Langoustines



Rich shellfish broth with whole langoustines, mussels and seared fish. Dusting of paprika and fresh herbs. A classic Mediterranean seafood plate.

Sushi Platter



Assorted maki and uramaki rolls with salmon, tuna and sesame, centred with fresh tuna nigiri and caviar accents. Ideal for events, buffets and special occasions.

Grilled Meat with Asparagus & Mushrooms



Tender grilled meat wrapped with cured ham, served on a bed of sautéed mushrooms and leeks. Garnished with green asparagus, sesame and edible flowers.

Confit Duck Leg with Puree



Slow-cooked duck leg glazed in rich sauce, served with smooth puree and a side of confit. Classic French-inspired plating for hotel and restaurant service.