



MENU

RIYADH EDITION

Michelin Star Experience 

In exclusive collaboration with Chef Angelica Castro



A few words about our Chef, Angelica Castro

I was born in Barranquilla, Colombia. When I was young, I discovered cooking as a means of expressing myself, at that time my family were the first to enjoy my food. My mother's passion for cooking was my inspiration. I had no other path to follow in life but to pursue what brought me immense joy and fulfillment.

I started my culinary journey at an early age, I had to sacrifice many things like (family, friends) in my new life if I wanted to be a successful chef. Back then kitchens were for men only.

I have developed my career in various countries of Latin America especially Venezuela and Spain. being the latter country where I demonstrated my value as a Chef of traditional and avant-garde cuisine.

After completing my training at a prestigious culinary institute, I decided to embark on a trip to different countries to expand my knowledge and gain exposure to various culinary traditions. This culinary mission allowed me to refine techniques, discover new flavors, ingredients and develop a unique culinary style that perfectly combines tradition with innovation.

I gained my experience throughout many Michelin star restaurants and learn from some of Barcelona's most esteemed chefs like Jean Louis Neichel. My kitchen is a crossroads of influences from Latin America, Asia, and Spain. After more than two decades in the kitchens I can say that I continue learning, enjoying, transmitting to my team the love for traditional and avant-garde cuisine.

Always with a positive attitude, I go one step further to ensure satisfying customers and that those who work with me have an inclusive and respectful leader, who respects them as coworkers and individuals.

Chef Angelica Castro



Hot and Cold

Manakish cheese

Manakish cheese, zaatar, vegetables

Manakish meat : *lahme bi ajeen, soujouk*

Croissant : *cheese, zaatar, chocolate*

Eggs Estrellados : (*truffle oil, bacon, potato*)

Ventresca de Tuna and vegetable

Caprese mozzarella fresh with dehydrated tomato and basil oil

Mediterranean tender sprouts : *avocado, green olive, cherry tomato, and smoked salmon*

Cheese board with home made strawberry jam



Bruschettas

Roast beef Angus, Dijon mustard
Shredded roast Chicken salad
Garden Italian tomato and pesto tartar
Surimi and lemon hollandaise

Hot Mezze

Grilled eggplant antipasto with mousseline and crispy leek
Shimeji sauteed with lemon and labne
Totopos with meat and beans red chilly
Tacos low temperature de angus with guacamole and pico de gallo
Beetroot hummus citrus juice with feta and pickled onion

Soups

Gazpacho with crudites Andaluz
Leek and truffle with caramelized onion

Salads

White quinoa seed spinach, ruccula, roasted pumpkin, local date
Grape fruit lola rossa verde, walnut, roasted almond, gold raisin
Burrata mix Italian tomato, pesto, pistachio
Chicken Ceasar salad with grana Padano



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MAIN COURSE

Flame chicken and rice wok
Grilled Wagyu with potato chipotle sauce
Roasted lamb with pumpkin puree
Cazuela monkfish with seafood dressing

DESSERTS

Tarta de queso with berries jam
Biscuit double crème with sugar syrup
Assortment of fresh tropical fruits



contact@vip-jet-catering.com



+1 (213) 772-8722