

Spain
and 
The Chef

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special

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CULINARY IMMERSION ✨

FOOD TOURS

COOKING CLASSES

PRIVATE CHEF



Market visit with a professional Spanish Chef in Seville

Start: 10am (Duration 2-2,5h)

Triana Market is a lively marketplace on the Guadalquivir River's west bank, offering a diverse selection of fresh produce and local delicacies, highlighting Andalusian gastronomy and culture. This is where you will meet me, Óscar, your personal chef for the day, who guides you through the market.

After enjoying a light Spanish breakfast at one of the market's traditional bars, we will explore the surroundings, stopping at the most interesting stalls to understand, from their origin, where the locals shop, how, and what is cooked in Spain. You will learn to identify the quality of the most authentic local products and understand the methods of producing and treating some of the most traditional ingredients. Ultimately, you will develop criteria that enhance your own gastronomic expertise.

To complete the stroll through the market, we will pay special attention to some of the most exclusive gourmet shops, where we can taste some of their delightful products.

Enjoy this rare chance to experience a private market tour guided by a professional in the field, who will answer all your culinary questions. You will not only taste incredible flavors, but also develop criteria that expand your own gastronomic expertise as well as gain a profound appreciation for the culinary treasures of Spain from an insider's perspective.

What's Included:

- Breakfast per person (1 drink (coffee/tea) plus Spanish bread with cold cuts and olive oil).
- Tasting of ham, cold cuts, and cheeses at the market.
- Guided accompaniment in your language by Óscar, a professional chef with over 20 years of experience in the industry.

Prices (VAT included):

- 2 persons: €145,00
- Each additional person: €15,00
- Children 3 to 12 years: €10,00 (Babies 0-2 years: free)

Important details:

- Due to the city's characteristics and our commitment to a better experience, the tours are conducted on foot. The walks are short and pleasant, so remember to wear suitable clothing.
- Your private culinary tour is customizable according to your dietary needs. In order to provide the best service, please let us know your preferences beforehand.
- No alcoholic beverages will be served for guests under 18 years

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Tapas & beyond: Private tour with professional chef in Seville

Start: 12.30pm (Duration 3 - 4 hours)

Tapas are a quintessential part of Spanish cuisine, consisting of small, flavorful dishes that are perfect for sharing among friends and family.

During a delightful stroll through our marvelous city, we will visit three local restaurants, savoring the most representative tapas from each establishment. The selected restaurants for this tour will take you on a journey through the past, present, and future of our cuisine.

Discover Seville through its food: Thanks to your private chef and guide, you'll have the unique opportunity to understand, like never before, the reasons behind Spanish cooking, where it comes from, and where it is heading.

Enjoy this rare chance to experience a private gastronomic tour guided by a professional in the field, who will answer all your culinary questions. You will not only taste incredible flavors, but also develop criteria that expand your own gastronomic expertise as well as gain a profound appreciation for the culinary treasures of Spain from an insider's perspective.

What's included:

- 3 tapas and 3 drinks per person (various shared tapas at each location)
- Guided accompaniment in your language by Óscar, a professional chef with over 20 years of experience in the industry.
- Pick up at your hotel if requested.

Price (VAT included):

- 2 persons: €290,00
- Each additional person: €35,00
- Children 2 to 5 years: €15,00 (Babies 0-2 years: free)

Important details:

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- No alcoholic beverages will be served for guests under 18 years



Gourmet tapas night: Private tour with professional chef in Seville

Start: 8.00pm (Duration 3 - 4 hours)

When we refer to gourmet tapas, we're talking about those that bring a modern twist into classic Spanish small plates, with creative flavors and top-notch ingredients. These carefully crafted bites reflect the skill and innovation of talented chefs, providing a refined dining experience in bite-sized portions.

We will set out on a delightful walk through the city as we discover three local restaurants, where we will enjoy their signature tapas embodying the essence of our cuisine. These carefully chosen spots will take you on a culinary journey to experience the finest delicacies of our rich gastronomic heritage.

We firmly believe that food is the key to unlocking the soul of a culture, echoing its history, traditions, and values. By immersing yourself in Spanish cuisine, you'll forge a deep connection with our people and heritage. And what better way to delve into the heart of Spain than with a professional Spanish chef at your side?

Don't miss this exclusive opportunity to embark on a private gastronomic journey, where your expert guide will be on hand to satisfy all your culinary curiosities, offering insights into Spanish cooking and its origins.

What's included:

- 3 tapas and 3 drinks per person (various shared tapas at each location)
- Guided accompaniment in your language by Óscar, a professional chef with over 20 years of experience in the industry.
- Pick up at your hotel if requested.

Price (VAT included):

- 2 persons: 380€
- Each additional person: 65€
- Children 6 to 17 years: 55€
- Children 3 to 5 years: 30€ (Babies 0-2 years: free)

Important details:

- Due to the city's characteristics and our commitment to a better experience, the tours are conducted on foot. The walks are short and pleasant, so remember to wear suitable clothing.
- Your private culinary tour is customizable according to your dietary needs. In order to provide the best service, please let us know your preferences beforehand.
- No alcoholic beverages will be served for guests under 18 years

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Wine & ham night: Private tour with professional chef in Seville

Start: 6pm (Duration 3 – 3,5 hours)

In Andalucía, wine and ham play significant roles in both cultural celebrations and daily dining rituals. This region's fertile lands yield exceptional grapes for its renowned wines, while its traditional ham-making techniques produce some of Spain's finest cured hams.

We will take a light walk through our stunning city to explore a local wine shop. There, a sommelier will guide us through a tasting of organic and regional Andalusian wines, helping us discover our preferences and how to order wine at Sevillian restaurants. Paired with delicious tapas, these wines will perfectly complement the flavors.

Afterwards, we will head to an iconic small corner shop turned into a bar where its products speak for themselves. Here, we will have the opportunity to taste various qualities of ham and other cured meats and learn about the highly acclaimed Iberian products.

To conclude our night, we will make our way to a wine bar with over 300 selections of domestic wines, where we can indulge in their menu of modern tapas and enjoy a final glass of wine, putting into practice everything we have learned so far.

What's included:

- Tasting of 3 organic wines accompanied by three culinary creations by a professional sommelier.
- Tasting of 3 varieties of ham and a serving of Iberian cured meats per person. One drink in each bar and one tapa per person in the wine bar.
- Guided accompaniment in your language by Óscar, a professional chef with over 20 years of experience in the industry.
- Pick up at your hotel on request.

Price (VAT included):

- 2 persons: €275,00
- Each additional person: €70,00
- Children 6 to 17 years: €30,00
- Children 2 to 5 years: €20,00 (Babies 0-2 years: free)

Important details:

- Due to the city's characteristics and our commitment to a better experience, the tours are conducted on foot. The walks are short and pleasant, so remember to wear suitable clothing.
- Your private culinary tour is customizable according to your dietary needs. In order to provide the best service, please let us know your preferences beforehand.
- No alcoholic beverages will be served for guests under 18 years

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From the market to your table: Hands-on cooking experience with a professional Spanish chef in your Seville home

Start: 10am (Duration 5-6h)

Welcome to a hands-on culinary adventure led by a professional Spanish chef right in the comfort of your Seville home.

We will meet at Mercado de la Encarnación, a beautifully renovated market in the heart of Seville. Following a delightful Spanish breakfast at the market, we'll review today's lunch menu and delve into exploring the vibrant stalls to gain insights into local shopping habits and traditional Spanish cuisine.

During our market exploration, you will learn to identify the quality of authentic local products and grasp the techniques behind traditional ingredient production and treatment. Together, we will procure all the necessary ingredients for today's lunch before heading to your kitchen, where we will prepare a delectable Spanish meal using our market finds. Whether you choose to actively participate in the cooking process or prefer to observe, my aim is for you to return home with a genuine understanding of Spanish cuisine and even master some traditional recipes.

Enjoy this exceptional opportunity to partake in a private culinary journey guided by a professional chef, who will happily address all your gastronomic questions and prepare to develop a profound appreciation for Spain's culinary riches from an insider's perspective.

What's included:

- Breakfast per person (1 drink (coffee/tea) plus Spanish bread with cold cuts and olive oil).
- Tasting of ham, cold cuts, and cheeses at the market.
- Hand-on cooking class conducted by a professional Spanish chef
- 3 course lunch prepared from the ingredients purchased at the market

Price (VAT included):

- 2 persons: €420,00
- Each additional person: €30,00
- Children 3 to 12 years: 15,00 (Babies 0-2 years: free)

Important details:

- Due to the city's characteristics and our commitment to a better experience, the tours are conducted on foot. The walks are short and pleasant, so remember to wear suitable clothing.
- Your private culinary tour is customizable according to your dietary needs. In order to provide the best service, please let us know your preferences beforehand.
- No alcoholic beverages will be served for guests under 18 years

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The sweetest Seville family adventure: A journey through Seville's market life and sweet traditions

Start: 10am (Duration 2,5-3h)

What we propose in this tour is a fun activity full of sweet flavors for the little ones and the sweet-toothed members of the family, without forgetting the parents and their desire to discover other foods.

The tour starts by tasting some incredible churros with chocolate in a cafeteria with over 100 years of tradition. While enjoying breakfast, we'll engage with the children to establish a connection. This will prepare us for our visit to the traditional Encarnación Market, where we'll participate in specially designed games for them. Through these activities, we'll have the opportunity to learn about the local diet and customs by engaging with the area's most enthusiastic vendors and merchants. Once the game is over, we will purchase some seasonal fruit and try some local charcuterie.

To end the visit, we will head to the convent of San Leandro, the sweetest way to say goodbye. In the convent, you can taste one of the oldest sweets in the city made by the cloistered nuns, the 'yemas de San Leandro.'

What's included:

- 1 serving of churros with chocolate (coffee or tea) per person.
- 1 piece of seasonal fruit per person
- Tasting of cheese and Iberian cold cuts
- 1 serving of yemas de San Leandro per person

Price (VAT included):

- 2 adultos, 1 child: 195€*
 - additional child (3-12 years): 15€ (babies 0-2 years: free)
 - additional adult: 25€
- *please contacts us for single adult options

Important details:

- Due to the city's characteristics and our commitment to a better experience, the tours are conducted on foot. The walks are short and pleasant, so remember to wear suitable clothing.
- Your private culinary tour is customizable according to your dietary needs. In order to provide the best service, please let us know your preferences beforehand.