

SOLANA ALVAREZ

PRIVATE YACHT CHEF





ABOUT ME

I am a passionate chef driven by curiosity, discipline, and a constant desire to learn. My vocation began in childhood and became a clear career path in 2010, when I started my culinary training in Argentina. Since then, I have built a strong technical foundation and developed a deep interest in global cuisines and culinary cultures, which eventually led me to move abroad in search of both professional and personal growth.

With 15 years of experience in team sports, I bring essential values to the kitchen such as teamwork, resilience, leadership, and the ability to perform under pressure. What motivates me most as a chef is creating dishes that evoke emotion, pleasure, and memorable experiences.

Committed, adaptable, and always eager to evolve, I seek to grow within demanding and inspiring culinary environments, contributing passion, skill, and a strong team spirit to every kitchen I join.

Dishes



Roasted Potimarron, Yogurt Cream,
Mint and Coriander Oil, Caramelised
Walnuts



Marinated Egg Salad



Poached Egg Salad



Prawn Filo Pastry
Parcels, Quinoa and
Hearts of Palm Salad



Salmon Gravlax with Ponzu Sauce



Mango and Tomato Salad with
Radishes



Perfect Egg, Potato Mousseline,
Girolles and Mushrooms



Beef Tataki



Braised Beef Brisket with Jus,
Purple Cauliflower



Low-Temperature Octopus, Sauce
Vierge, Camargue Rice



Turkish Eggs home made
Baltique bread

Pastry & desserts



Catering & Events



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