



# CHE CORRADO CHEF CREATIVE

**#ACTIVITY**

**#GRATITUDE**

**#ASSERTIVENESS**

Trained by Chef Terry, in Newcastle Upon Tyne England and at the school of the mythical restaurant "El Bulli" of the renowned Ferran Adrià and Juli Soler in Catalonia.

Cooking with creativity and passion, improving and innovating.



# OUR PURPOSE



## Purpose

Our purpose is to promote knowledge of the origin of fire and the language of food, from the ancestral vision.

The objective is to create an E-FoodLab with the help of **Negentropy\*** in the kitchen.

\*Negentropy is used as a measure of distance to normality



## Service

**Cuina Petita** offers events catering and take away services.

**Quality Service**; fast, tasty, preserving and respecting food in its handling.

We offer a variety of **international food** from all over the world starting with Europe.



## Entrepreneur

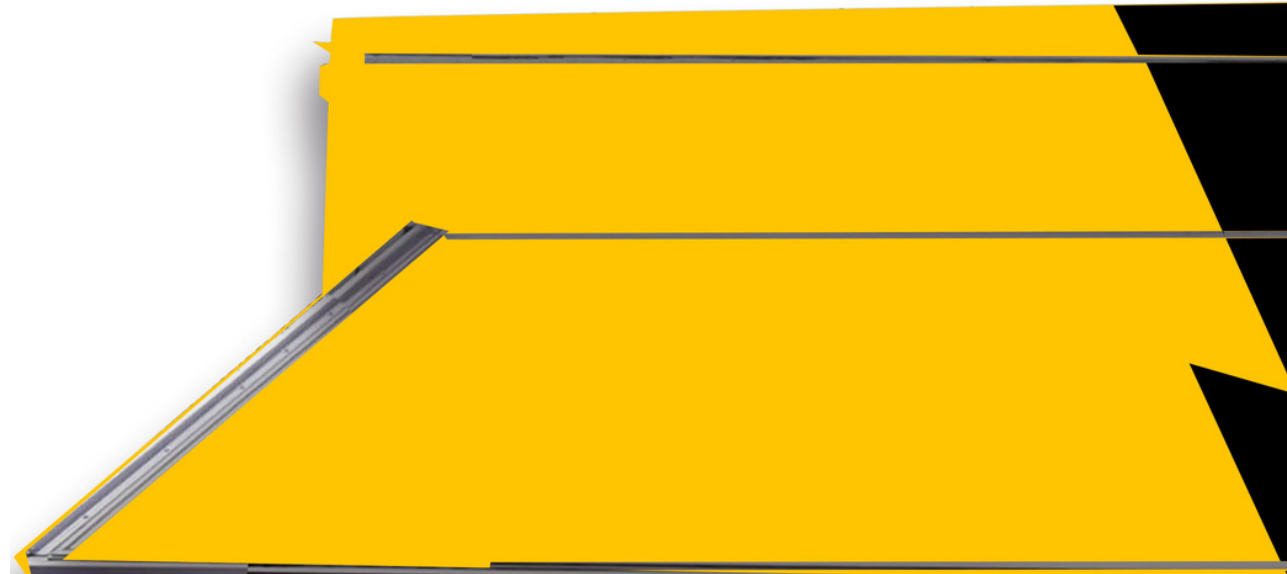
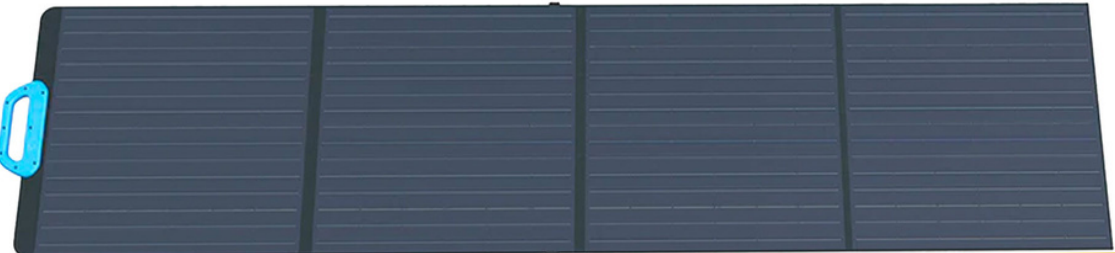
I want to share my curiosity for ancestral food culture combined with my knowledge of haute cuisine, and bring my grill experience from Tierra del Fuego to Europe."

\_Che Corrado

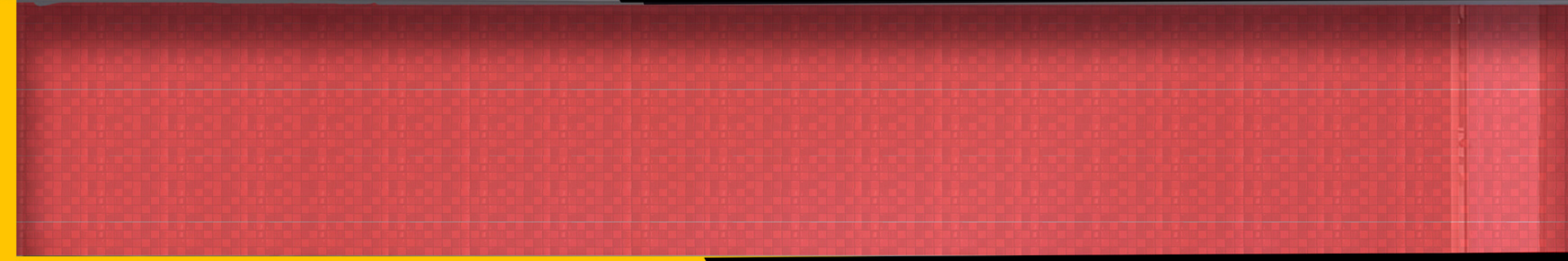
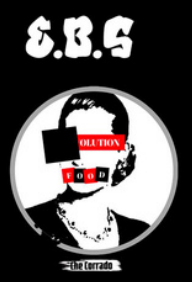
# ITINERANT MOBILE KITCHEN



Food trucks and mobile, sustainable, efficient and ancestral kitchen are set to boom.



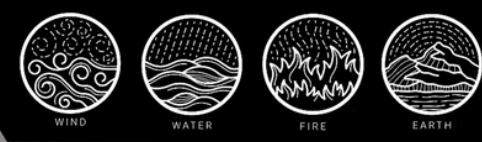
**Cuina Petita**  
kleine Küche  
by Che Corrado

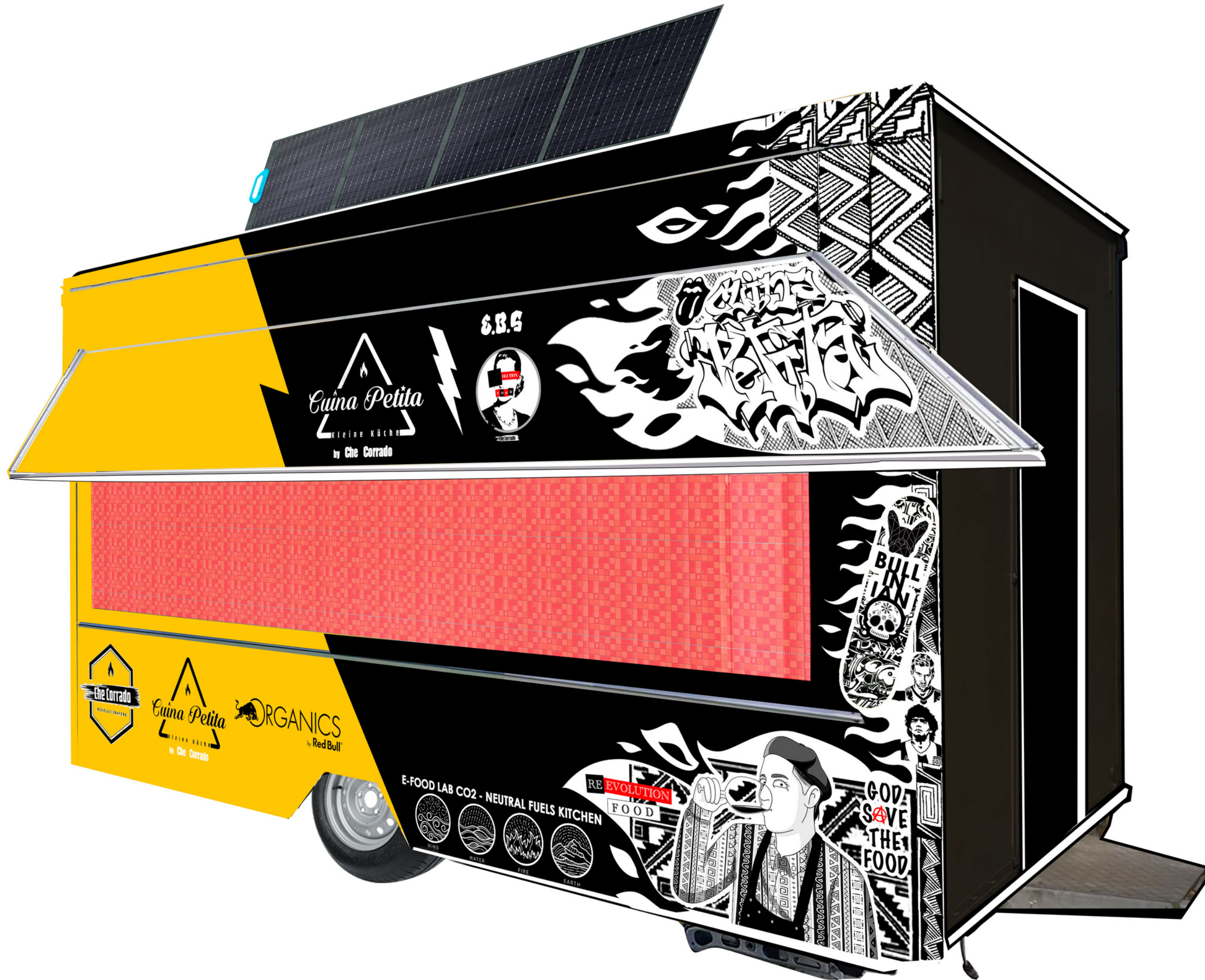


**Cuina Petita**  
kleine Küche  
by Che Corrado



E-FOOD LAB CO2 - NEUTRAL KITCHEN





**Cuina Petita**  
Kleine Küche  
by Che Corrado

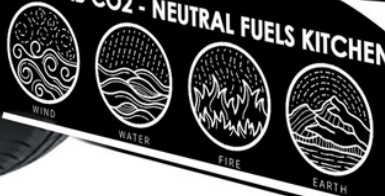
**SBS**



**Cuina Petita**  
Kleine Küche  
by Che Corrado

**ORGANICS**  
by Red Bull

**E-FOOD LAB CO2 - NEUTRAL FUELS KITCHEN**



**RE EVOLUTION**  
FOOD



**GOD SAVE THE FOOD**





ORGANICS  
by Red Bull

ORGANICS  
Red Bull

Authentic organic refreshment

CAPTURED AND CANNED

PARTNER'S SPACE 1

ORGANICS  
by Red Bull  
MATE  
viva  
ORGANIC & SMOKY

ORGANICS  
by Red Bull  
Simply  
COLA  
ORGANIC & STRONG  
8.4 FL OZ (250 ml)

ORGANICS  
by Red Bull  
Lillet  
LEMON  
ORGANIC & CRISP  
8.4 FL OZ (250 ml)

ORGANICS  
by Red Bull  
GINGER  
ORGANIC & SPICY  
8.4 FL OZ (250 ml)

ORGANICS  
by Red Bull  
TONIC  
ORGANIC & DRY  
8.4 FL OZ (250 ml) Contains 0g



**ORGANICS**  
by Red Bull

*Authentic organic refreshment*  
CAPTURED AND CANNED

**ORGANICS**  
by Red Bull  
**MATE**  
*viva*  
ORGANIC & SMOKY

**Simply Cola**  
ORGANIC & STRONG  
8.4 FL. OZ. (250 mL)

**Lemon**  
ORGANIC & CLEAN  
8.4 FL. OZ. (250 mL)

**Ginger**  
ORGANIC & SPICY  
8.4 FL. OZ. (250 mL)

**Tonic**  
ORGANIC & SWEET  
8.4 FL. OZ. (250 mL)

**PARTNER'S SPACE!**

# THE VAN



# THE PROBLEM

# OUR SOLUTIONS

Love for the traditional flavors offered  
by the embers and the Earth itself.

CO2 emissions

Mobile electric kitchen with CO2 capture system.

Cuina Petita is based on Negentropy, a thermodynamic law which will help to neutralize the CO2 that we are going to produce in order to minimize our environmental impact.

Eating poorly

Cuina Petita is a food revolution – healthy, local, organic.

The objective is to create an E-FoodLab with the help of Negentropy in the kitchen.



FIRE



WATER



WIND



EARTH



## BRAND VALUES AND MISSION



- To awaken the curiosity and interest in the historical and cultural roots of good cooking.
- To combine a sustainable food experience with unique tastes.



The complete gastronomic offer of our urban cuisine, including take away and catering service, is based on fresh and local ingredients of high quality to guarantee maximum satisfaction of the customer's palate.

We are assuming a commitment to sustainability that is reflected in the design of the mobile kitchen and in our focus on the reduction of food waste.

Part of the revenue from the gastronomic services and other activities will go towards the final goal, which is to finance an electric mobile kitchen – an E-FoodLab.

# TARGET CUSTOMERS

# Everybody is welcome!!



**JUST EAT IT!**





## SANDWICHES

- Roasted Tongue with Chimichurri sauce
- Matambre (Rolled Veal stuffed with pepper, carrot, parsley, boiled egg, garlic and Parmesan cheese with mayonnaise)
- Matambre de Pollo (Rolled Chicken Breast stuffed with pepper, carrot, parsley, boiled egg, garlic and parmesan cheese with mayonnaise)
- Choripan (Fresh Argentinian style sausage with chimichurri sauce)
- Churrasquito Loin steak with caramelized onion, rucola and mustard sauce
- Paty Stadium (Beef Burger lettuce, tomato, onion with cheese charcoal ash bread with ketchup)
- Paty Cheese Burger with Pickle ketchup sauce
- Paty single - Plain Beef Burger
- Paty Monumental - Chicken Burger with Lettuce, tomato, onion with cheese charcoal ash bread with mayonnaise
- Paty Del Orto (v) Roast vegetables, pepper, Eggplant, Leek Romesco sauce with beetroot bread
- Patagonia Squid - Grill marinated calamari with Rucola in green sauce (parsley, garlic and with wine sauce)

## VIANDA-COMBINED DISHES

- Whole Roasted Picanton Chicken 600 grams approximate
- Churrasquito Loin Steak Roast Beef with caramelized onions
- Roasted Aubergine with escalivada Juice vegetables

## SIDE DISH

- Roasted Potatoes
- Escalivada Roasted Vegetables -Pepper, Aubergine, Leek
- Humita Roasted Pumpkin, Mozzarella Cheese and Corn

## SAUCES

- Chimichurri Traditional Argentina sauce: Parsley, Paprika, garlic, vinegar, sea salt and olive oil
- Allioioli garlic mayonnaise
- Mayonnaise | • Ketchup | • Mustard

## DESSERTS

- Alfajor: Sablee dough with milk caramel and chocolate
- Flan: Cream caramel with egg, milk and sugar

E-FOOD LAB CO2 - NEUTRAL KITCHEN



# MENU

## SANDWICHES

- Roasted Tongue with Chimichurri sauce
- Matambre (Rolled Veal stuffed with pepper, carrot, parsley, boiled egg, garlic and Parmesan cheese with mayonnaise)
- Matambre de Pollo (Rolled Chicken Breast stuffed with pepper, carrot, parsley, boiled egg, garlic and parmesan cheese with mayonnaise)
- Choripan (Fresh Argentinian style sausage with chimichurri sauce)
- Churrasquito Loin steak with caramelized onion, rucola and mustard sauce
- Paty Stadium (Beef Burger lettuce, tomato, onion with cheese charcoal ash bread with ketchup)
- Paty Cheese Burger with Pickle ketchup sauce
- Paty single - Plain Beef Burger
- Paty Monumental - Chicken Burger with Lettuce, tomato, onion with cheese charcoal ash bread with mayonnaise
- Paty Del Orto (v) Roast vegetables, pepper, Eggplant, Leek Romesco sauce with beetroot bread
- Patagonia Squid - Grill marinated calamari with Rucola in green sauce (parsley, garlic and with wine sauce)



## VIANDA-COMBINED DISHES

- Whole Roasted Picanton Chicken 600 grams approximate
- Churrasquito Loin Steak Roast Beef with caramelized onions
- Roasted Aubergine with escalivada Juice vegetables

## SIDE DISH

- Roasted Potatoes
- Escalivada Roasted Vegetables -Pepper, Aubergine, Leek
- Humita Roasted Pumpkin, Mozzarella Cheese and Corn

## SAUCES

- Chimichurri Traditional Argentina sauce: Parsley, Paprika, garlic, vinegar, sea salt and olive oil
- Allioli garlic mayonnaise
- Mayonnaise | · Ketchup | · Mustard

## DESSERTS

- Alfajor:  
Sablee dough with milk caramel and chocolate
- Flan:  
Cream caramel with egg, milk and sugar



E-FOOD LAB CO2 - NEUTRAL KITCHEN



**SHOW COOKING  
FESTIVALS  
EVENTS  
TAKE AWAY  
QUALITY FOOD  
EFFICIENT  
MOBILE KITCHEN  
SUSTAINABLE  
ANCESTRAL**

# CONTACT US

Reach out to us for inquiries or comments.

**Feuerland Events**

– Tierra del Fuego  
Eventos

**Oficina Centro Investigación**

Ringstrasse 24

CP - 8306.

Bruttisellen -

Switzerland / Schweiz

**Oficina España**

Ateneo Musical 78

CP - 46400.

Cullera - Valencia

41 78-749-19 68

**Phone Number**

fuegocorrado@gmail.com

**Email Address**

<https://www.checorrado.com>

**Website**





**WE WANT  
YOU!**