



I was born in 1983 in Burgos (Spain). After finishing my degree in arts, I decided to follow my passion in arts through the kitchen.

Really influenced by the asiatic cuisine since my origins, and taught by japasese masters, I try to mix my origins, Mediterranean cuisine with the Asian food culture creating an unique kind of sushi and asiatic healthy food.

Since years I have joined two of my biggest passions, cooking and traveling. Vietnam, Thailand or Bali, are some of the destinies I have chosen to work and learn the asian culture through the food.

Since 2014 dedicated to private chef and catering events in places like Miami, Ibiza or Paris, working with all diferent kinds of clients, from popular DJ's in Ibiza to business people in Miami.

Especialized in the world of private chef and catering event and using the best local products of each place, I can offer a extend range of food enviroments as:

- Weekly and familiar menu.
- Vegetarian menu.
- Barbecues.
- Gourmet/sushi table.
- Catering for events in villas, yachts etc.
- Sushi events, sushi body (Nyotaimori).

Thank you for the time and effort you take when reviewing my application.

Sincerely

Carlos Castro



## BIOGRAPHY

I'm a Spanish Chef, specialized in asian - mediterranean cuisine who tries to find the best way to cook and made healthy and tasty food with the local products I found in everyplace | travel.

Bachelor's degree in Fine Arts | found the art through the kitchen and found inspiration in each city, county | visit. Crazy about cooking, art, creation and traveling.

## EXPERIENCE

### 2022

- Private event in Glastombury festival, VIP restaurant. Currently working as private chef in different villas in ibiza.

### 2020/2021

- Chef and manager of "Pitiusas beach resort. koh lipe. Thailand.

### 2017/2019

- Chef in motor yacht "princess too". -  
- Chef in charge of all the food aspects on board of the yacht.

### 2016

- "pop up" sushi bar in "Mango rooms" restaurant in Hoi An (Vietnam) winter season.  
- Chef in motor yacht "Tugatsu".  
- Chef in charge of all the food aspects on board of the yacht.  
Summer season as private chef in different villas in ibiza.

### 2015

- Cloud 9 Restaurant / Bali Opening and menu creation.  
- Private Chef / Ibiza. - Private Chef at a sushi party at Kamalaya Yacht.

### 2014

- Private Villa / San Marino Drive - Miami Private Chef for a Spanish businessman and family.  
- Hoi An / Vietnam Advisor for "Soul Kitchen Restaurant" and "MangoMango" Restaurant. -Ibiza / Spain . Private Chef during the summer season.

### 2013

- Destino Resort / Ibiza destinoibiza.- com Chef de Partie in sushi and robata section.

### 2012

- Banzai / Madrid banzaisushi.es Chef. Japanese fusion cuisine.  
- Lio Restaurant / Ibiza lioibiza.com Chef, japanese fusion cuisine.

### 2011

- Lio Restaurant / Ibiza lioibiza.com Chef, japanese and mediterranean cuisine.  
- Bouzu Restaurant / Barcelona bouzu.es Chef, japanese fusion cuisine.

### 2010

- Ikkiu / Barcelona ikkiu.com Chef. Sushi, traditional japanese food 2009.  
- Oibar / Barcelona oibar.eu Chef. Catalan fusion cuisine.

### 2006 – 2008

- Milagros Restaurant / Barrika - Vizcaya milagrosrestaurante.com  
My first approach to the kitchen in the vasque country.



## EDUCATION

### 2001 – 2008

Basque Country University / Vizcaya - Spain  
Bachelor of Fine Arts. Sculpture Design and Photography

### 2008 – 2010

Pompeu Fabra University / barcelona – Spain.  
Digital arts master degree

## SKILLS



## LANGUAGES SKILLS

