



AMOR ORIGINAL®

COCINA NÓMADA





ABOUT

Amor is my real name and my way of expressing myself through food. I have always felt that the kitchen was the place where I allowed myself to be me and my creativity to fly.

I am a plant based chef who deeply trust in the power of Nature, dancing in the kitchen with Organic, Seasonal & Local ingredients to craft dishes that ignite our love of life.

I started my journey with cooking when I was a little girl and helped my grandmother prepare food for the whole family. It was there that I began to experience the joy of cooking and sharing with my loved ones. I grew up in the orchard of Murcia, surrounded by orange blossom, sage, rosemary, thyme, artichokes, mallows, all of them wild, all of them connected with nature, sharing their beauty with each other.

With this deep connection to the earth, consuming organic ingredients is not only a delight for the palate and a tasty medicine for my body, but also my way of expressing my gratitude to the farmers who care for and respect the earth and what it provides and to the ingredients that reach my body in the purest and most ancestral way possible.





Am original Cocina Nómada is a Plant-Based,
ORGANIC, SUSTAINABLE, LOCAL, Seasonal
& Passionate Kitchen Playground Catering

Through it, I invite joy, health and pleasure
around a Festive Long Table

An invitation to celebrate NATURE as we
share food while being WILD and CURIOUS,
spiced with LOVE and CARING.

INTENTION

I'm on a mission to spread the word about the endless possibilities you can explore with plant-based food!

My goal is to ignite a spark of creativity in people's minds, showing them how vibrant and joyful vegetables can be when you let your imagination run wild.

I want to encourage people to get creative in the kitchen and have fun with veggies! Try improvising with them and you'll be amazed at the results!

Intuitive and Caring Experience

Imagine a retreat or event filled with vibrant energy, culinary creativity, and a wealth of practical knowledge to elevate your well-being.

I tailor menus to each retreat's unique needs, ensuring every participant feels catered to. From mood-boosting cacao treats to comforting mushroom lattes, I incorporate a stunning array of adaptogenic ingredients.

My passion lies in crafting a space for deep nourishment – through pleasure, inspiration, and a focus on overall well-being.





CRAFT YOUR CULINARY ADVENTURE ON A HIGH-VIBRATIONAL FOOD JOURNEY!

- LOCALLY SOURCED, SEASONALLY INSPIRED: INGREDIENTS ARE THE STARS OF THE SHOW, SOURCED AS CLOSE TO HOME AS POSSIBLE AND BURSTING WITH SEASONAL FRESHNESS. ALL ORGANIC AND GLUTEN-FREE, THEY NOURISH YOUR BODY AND SOUL.
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- CONSCIOUS CHOICES, MEANINGFUL IMPACT: I BELIEVE IN SUPPORTING LOCAL FARMERS AND SMALL BUSINESSES. IT'S NOT JUST ABOUT THE FOOD; IT'S ABOUT FOSTERING A COMMUNITY AND CREATING POSITIVE CHANGE, ONE DELICIOUS BITE AT A TIME.
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- HONESTY, TRANSPARENCY, COURAGE: I BELIEVE IN BUILDING TRUST WITH EVERY PLATE. MY COMMITMENT TO FRESH, HIGH-QUALITY INGREDIENTS SHINES THROUGH IN EVERYTHING I DO.

SAMPLE MENUS



Aperitif

Sunflower Cheesy Crispy
Kale Chips

Starter

Celeriac Cabbage Salad
with Orange Blossom
Honey

Main

Creamy Pumpkin
Risotto with Confit
Broad Beans

Dessert

Pumpkin Sponge with
Apple & Cinnamon
Crumble



Aperitif

Quinoa & Glazed Carrot
Salad

Starter

Buckwheat Focaccia with
Chickpea Tuna & Mustard

Main

Courgette Doughnuts
with Beet Hummus

Dessert

Tahini & Chocolate
Millionaire Shortbread
with Pumpkin Seed
Ice Cream





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