



THE LARGEST CULINARY EXPERIENCES PLATFORM IN THE
WORLD



We invite you to visit our website: [Eatwith](https://www.eatwith.com).

WHY AGENTS CHOOSE EATWITH FOR THEIR TRAVELLERS

Eatwith is the world's largest community for authentic and luxury culinary experiences with locals, in over 130 countries. From a dinner party in an elegant Paris home, to an Italian feast with a Roman family, to a gourmet cooking class in

Tokyo, we connect hand-selected local hosts with travelers seeking unique, immersive experiences. Our events are specially curated for your individual and group clients, and take place in both private homes and exclusive venues.



AN EXCLUSIVE EXPERIENCE :

From foodies to Masterchef stars, our hand-selected hosts all share one special ingredient: a passion for **bringing people together through food**. Offer to your clients unique, immersive culinary experiences to give them the possibility to live once-in-a-lifetime travel experience.



OUR EXPERIENCES ARE HIGHLY PERSONALIZED AND CUSTOMIZABLE:

Choose the **unique cuisine, specific location** and delicious meals that resonate with the preferences of your clients. All our hosts offer world-class hospitality and high quality food in an authentic setting.



IT IS THE PERFECT ADD-ON EXPERIENCE FOR YOUR CLIENTS:

It can make any trip extraordinary. We have made our experiences straightforward and easy to plan as you can choose hosts through our easy-to-navigate website. Payment is through our online payment system that uses various options of secure payment methods. **All you need to do is to bring your group and we take care of the rest**, for a relaxed and enjoyable time.

EATWITH IS THE BEST WAY TO EXPLORE A DESTINATION

GUEST TESTIMONIAL
75% of guests said their
Eatwith experience with
local host was the
highlight of their trip

Intimate dinner with locals



Market Tours



Cooking Classes



Private events



WHY COMPANIES CHOOSE EATWITH?



EARN COMMISSIONS ON EACH BOOKING

With our partners, we we split-share the net revenue of each booking. The more bookings that are made, the quicker you will be invoiced.



EASY-TO-USE PLATFORM

We have a straightforward 3-step booking process:

- 1) Sign up, receive your credentials and login on eatwith.com
- 2) Browse and discover our experiences
- 3) Start booking unique events for your clients



SECURE

Our insurance covers all hosts and guests liabilities so both you and your clients can have peace of mind when attending an event. This insurance is valid for all countries where there is an Eatwith experience.



RELIABLE

Eatwith provides Customer Service support for any issues that may arise. All inquiries are addressed within twenty four (24) working hours.



PARTNER'S ALSO HAVE THE ABILITY TO

- Contact the host directly prior to the booking
- Book customized events
- Specify different dietary options
- Cancel free of charge up to 48 hours before the event



TWO-IN-ONE

Benefit from both exclusive venues and great meals at the same time, without having to worry about separate bookings. Less bills to pay, less suppliers to deal with.





DISCOVER OUR

RANGE OF EXPERIENCES





ROME

HANDMADE PASTA COURSE

-  Host: Gio&Cristina
-  11am - 2pm
-  Cooking Class
-  Rione XV Esquilino, Rome
-  2 - 6
-  54 € vat included

Who better to bring people together than a pair of lifelong friends? Giovanna and Cristina are serving up traditional Italian dishes made with organic and seasonal ingredients. Their bright and airy Roman apartment is the perfect backdrop

to enjoy a cooking class to learn how to make fettuccine with basil tomato sauce or ravioli with sage and butter sauce.

* * * MENU * * *

MAIN COURSES

Fettuccine with tomato sauce and parmesan
Mixed green salad/ fennell salad/mixed green-red salad with apples (depending on the season)







DESSERT

Homemade dessert according to season



ROME

ITALIAN DINNER WITH A PANORAMIC VIEW

-  Host: Fiamma & Debora
-  8pm - 11pm
-  Dinner
-  Trastevere, Rome
-  1 - 25
-  42 € vat included

Fiamma and Debora want to show guests that Rome is more than the Colosseum, museums and churches. They want to show you the human side, the side they experience every day. Join them for a traditional Italian dinner in their charming home at the top of the Gianicolo Hill.

From the hill, guests can enjoy an expansive and stunning view of Rome. Fiamma and Debora ask that you come ready for an evening of good food, laughs, and wonderful company overlooking the Eternal City.

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STARTER

A variety of appetizers with italian delicatessen from all over Italy

MAIN COURSES

Roses Of Potatoes And Bacon And Bruschette
Delicious Vegetable Lasagna Saltimbocca Alla Romana
Veal With Prosciutto And Sage In A Marsala-butter Sauce
Salad With Pomegranate And Orange

DESSERT

Tiramisù Form The Original Recipe Of The Grandmother



PARIS

BAKING CLASS WITH A PARISIAN FOOD BLOGGER

 Host: Mathilde

 12pm - 2pm

 Cooking Class

 15th district,
Paris

 2 - 5

 50 € vat included

As a foodie, lover of cooking and baking, and founder of a food blog, Host Mathilde daily life is filled with food and gastronomy.

From cooking up dishes from her travels to getting inspired from classical recipes (and giving them a personal touch of course!), Mathilde

love the values that come from cooking: sharing, discovering new things, and exchanging ideas.

Learn how to bake traditional French crepes and chouquettes with fresh ingredients such as eggs, milk, plain flour, and sugar. Once everything is baked, we'll have a tasting all together! And then you can take whatever's left back to your place :)

Join Host Mathilde for a wonderful afternoon, and impress your friends back at home with your brand new French baking skills!

Do you love French crêpes? Everybody does! What about chouquettes? They are part of the French food tradition, we love to bring them to the office and share them with our colleagues.

Mathilde believes that food should be generous but light, tasty but not smothering, simple but also refined... once you have found the perfect balance, all you need to do is enjoy!



PARIS

A GASTRONOMIC DINNER AT YOUR MASTERCHEF TABLE

 Host: Jean Yves

 8pm - 10.30pm

 Dinner

 1st district, Paris

 2 - 12

 99 € vat included

Jean-Yves was born in Saigon (South Vietnam) and raised in France. After two decades of working as an interior designer for a prestigious group, Jean-Yves has taken the bold move to leave his comfort zone and dedicate his time and his life to his two passions: gastronomy and the art of receiving guests. *

He has been trained in France and Asia in various institutions and establishments and was the winner of a MasterChef competition. Blending savors, colors, and traditions from the Asian and French gastronomies, Jean-Yves invites you to share a unique and unforgettable experience with a menu highlighting the flavors of sky, land & sea.

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STARTERS

Welcome Drink Summer Cocktail
Champagne And More Madame
Butterfly Rolls

Chicken Grilled With Lemongrass, Wrapped In Rice
Paper Imperial Ravioles
Ravioles With Prawns/tofu And Wild Mushrooms In A
Sabayon Sauce

MAIN COURSES

Ducky Duck
Duck Breast Grilled With Yakitori
Sauce Sweet Potato Mousseline
Coconut Cream
Zucchini Cake



BARCELONA

MODERN MEDITERRANEAN FUSION, ORGANIC & LOCAL

-  Host: Rudi
-  8.30pm-11.30pm
-  Dinner
-  Platja de la Nova Icaria, Barcelona
-  6 - 10
-  64 € vat included

Rudi, originally from Austria, has been living and cooking in Barcelona for the last 7 years. His extensive travels and experience in a wide variety of kitchens (ranging from lively taverns to world class hotels across Europe) has given him a unique and incredible talents for combining textures and flavors. Rudi builds his Mediterranean-inspired menu with seasonal and local ingredients, always keeping the ecological impact of his choices in mind.

To top off an already unforgettable dinner, Rudi plates each stunning dish with the aesthetic sense and care of a true artist. Because Rudi's menu is informed by the seasons and what is locally available, his menu is subject to change. Please inform him of any allergies or dietary restrictions beforehand - he is happy to accommodate!

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STARTERS

Tartar Of Ceviche And Cucumber With Citric Air And Olive Oil Caviar
Potato Coated Croquet Of Chanterelle And Red Pine Mushrooms

MAIN COURSES

Freshly Smoked River Trout With Pickled Red Beet Cress Sprouts
And Yogurt Vinaigrette
Truffled Sweet Potato Gnocchi With Seasonal Mushrooms And Parmesan Chips

DESSERT

Slow-roasted Veal From The Pyrenees, Smoked Sea Salt, Red Wine Jus, Peas And Potatoes
Crunchy Baked Pear With Caramel And Walnuts, Lemon And Spiced Honey Ice Cream



BARCELONA

ENJOY AN AUTHENTIC PAELLA IN BARCELONA

-  Host: Isabella
-  1.30pm - 4pm
-  Cooking Class
-  Gracia, Barcelona
-  2 - 12
-  30 € vat included

Discover the secrets to a perfect paella or a fideua in Barcelona with Isabel. Once her children left home, Isabel decided to open her home and her kitchen to people from around the world, so that they could discover the secrets to Catalan cooking.

Share stories, wine and the love of eating with others as Isabel helps you make a classic paella.

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STARTER GREEN SALAD OR SOUP
Seasonal ingredients

MAIN COURSE

Paella or Fiduja
Fish, meat, vegetables, or a mix!

DESSERT

Crema Catalana or Lemon Cream



LONDON

PASTA & BASTA

- Host: Patrick
- 7pm - 9.30pm
- Dinner
- Southwark, London
- 8 - 10
- 74 € vat included

Dine in style with Patrick as you taste fresh home- made pasta with classic Italian sauces. Using only the freshest local ingredients, enjoy an evening in classic Italian style filled with laughter, friends and pasta. bear in mind that you can bring your own wine!

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STARTERS

Authentic Venetian Spritz, Craft Ice Cubes, Aperol, Prosecco And A Slice Of Fresh Orange 23 Month Age Parmesan Cheese, Figs In Two Way, All Served With
A Basket Of Home Made Focaccia And Bread Stick

MAIN COURSES

Homemade Ravioli Home Made Spaghetti
(Chef Selected Market Preparation. Comprehensive Menu Sent Two Days Prior To Event Date And Time).

DESSERTS

Secret Recipe Chocolate Mousse
Raw Chocolate Mousse Served With Wild Berry Essence And Home Made Cookies Crumbs



LONDON

PERFUME, THE EDIBLE SCENT BY THAT HUNGRY CHEF

- Host: Pratap
- 7.30pm - 10.30pm
- Dinner
- Tufnell Park, London
- 1 - 6
- 68 € vat included

Eating is an experience for all the senses not just taste. That is the theory behind That Hungry Chef's experience «Perfume, The Edible Scent, each course is a feast for your senses.
Bring your own drinks to complement your meal,

and devour the food inspired by essential oils such as jasmine and frankincense. Enjoy the evening with friends and have an unforgettable experience at one of the top supper clubs in London.

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STARTERS

Cocktail (Gin, Tonic, Lemon, Lavender)
Sourdough, Pickled Onion & Turmeric Butter Bergamot, Magnolia & Rose
Beetroot, Ricotta, Mustard, Pine Nuts

MAIN COURSES

Patchouli
Smoked Goat, Pomegranate, Mooli, Carrot

DESSERT

Jasmine, Neroli
Tart, Fig, Basil, Apple
Sorbet Milk Chocolate



AMSTERDAM

LUXURIOUS HOUSEBOAT DINING IN AMSTERDAM CENTRE

 Host: Tino

 7pm - 9.30pm

 Dinner

 Nieuw Markt En
Lastage,

 2 - 14

 80 € vat included

There is no better way to see Amsterdam then by boat, so why not have a unique Amsterdam experience by eating on a houseboat.

Tino provides a fine dining experience like no other in Amsterdam, as he cooks for you a classic

vegetarian 3 course meal. Take part in a relaxed evening, of good conversation, wine and great food as Tino shares his passion for using fresh organic ingredients in everything he cooks.

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STARTER

Sous-vide Green Asparagus In Walnut Oil And Green Herbs

MAIN COURSE

Vegetarian Whole-grain Lasagne With Fresh Vegetables Served With Rucola Salad

DESSERT


Sous-vide Champagne Infused Strawberries Served In A Glass With Fresh Mint Leaf And Chocolate Ice Cream



AMSTERDAM

DELICIOUS DUTCH DINNER OVERLOOKING THE CANALS

 Host: Martine

 6.30pm-
9.30pm

 Dinner

 De Wallen,
Amsterdam

 2 - 8

 48 € vat included

Martine and her husband Olav live by the mantra, "there are no strangers, just friends we haven't met yet." After deciding to sell their well known traditional French restaurant in Amsterdam a few years ago, they repurposed their passion for hospitality and gastronomy by organizing dining experiences in a more intimate setting – their own home!

In one of Amsterdam's oldest neighborhoods, just one canal away from the famous Red Light District, they have hosted guests from over 50 countries. Martine and Olav invite you to join them in their cozy apartment for a four-course traditional European dinner, artfully crafted with local and seasonal ingredients. Paired with thoughtfully selected wines, good music, and great company, this evening won't be soon forgotten.

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STARTERS

A Get Together Drink And A Selection Of Typical Dutch Appetizers Soup Or Salad: Prepared With Fresh Seasonal Products From Local Markets

MAIN COURSE

Meat Or Fish: Dutch Meat Or North Sea Fish.

Seasonal Veggies And Potatoes.

DESSERT

We Use Our Famous Dairy Products, And Seasonal Fruit. Or Bake A Pie.

Or Make Some Creamy Ice Cream. You Will Love It.



NEW YORK

FUSION OF FLAVORS: FIVE COURSES OF MARKET'S BEST

- Host: Dina
- 8pm - 10.30pm
- Dinner
- Long Island City, NYC
- 6 - 10
- 69 € vat included

Take a tasting journey through the Balkans! In designing their charming West Harlem Brownstone, Dina and her husband's main goal was to make the space feel warm and inviting. She wants to welcome guests as the Bosnians do;

«when you enter my home you enter my heart.» From the handmade furniture made of hundred year old reclaimed wood, to the delicious traditional dishes cooking on her stove, and evening with Dina is sure to be memorable.

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MAIN COURSES

Let's Get It Started: Apps Ready At The Helm
Second Course: Give Me Carbs, Carbs, Carbs, Carbs
Eat Your Veggies!: Local And Seasonal Vegetables Served
Feed Me Protein!: Dependent On Diner's Request And/or What Is Available To The Chef

DESSERT

You're So Sweet: The Sweetest Decadence



NEW YORK

BALKAN FEAST IN A CHARMING BROWNSTONE

- Host: Diana
- 8pm - 10.30pm
- Dinner
- Harlem, NYC
- 4 - 12
- 64 € vat included

Diana, a private chef, spends her free time experimenting with interesting flavor combinations and trying new recipes for family and friends. This five course fusion menu features the freshest market

ingredients and changes with the seasons. If none of the available dates work for your schedule, feel free to contact Diana and request a date that does.

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STARTER

Traditional Bosnian Bread With Homemade Kajmaki Soft And Uniquely Creamy

MAIN COURSES

First Station: Bosna Border: Veal Osso Bucco Corba (Meat Soup)
Second Station: Sarajevo: Traditional Pie (Spinach)
Third Station: Bascarsija: Sogan Dolma (Stuffed Onion, Lamb)

DESSERT


Final Station: Tufahija, Baked Apples, Nuts, Crème Fraîche



PORTUGUESE TRADITIONAL COOKING CLASS

 Host: André

 8pm - 11.30pm

 Cooking Class

 Marques de Pombal, Lisbon

 2 - 14

78€ vat included

Join André in the kitchen of his Lisbon flat, located near Marquês de Pombal and Avenida da Liberdade, to cook up some traditional Portuguese fare. André, a talented chef, is passionate about food,

traveling and music. The only thing more satisfying than enjoying food you've cooked yourself is enjoying it with delicious red and white portuguese wine pairings.

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STARTER

Chouriço & Portuguese Cheese And Jams Caldo Verde

MAIN COURSES

Typical Portuguese Soup Catch Of The Day
The Main Dish Will Depend On What I Can Find In The Market :)

DESSERT

Pão De Ló De Ovar - Traditional Egg Custard Cake



TRADITIONAL PORTUGUESE DINNER

 Host: Ze

 8pm - 11.30pm

 Dinner

 Academia Militar, Lisbon

 2 - 6

 54 € vat included

The dinners Zé hosts at his home in Lisbon (affectionately referred to as Chez Zé by friends and family) are meant to mimic the atmosphere of dinner with one's closest friends and relatives. He and his girlfriend Priscilla do their best to cultivate a relaxed

and welcoming ambience for their guests while they prepare their "everyday meal," which is anything but ordinary. Comprised of appetizers, a starter, main course, dessert and a selection of beer and wine, Chez Zé is sure to delight.

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STARTER

Appetizers Regional Cured Meats And CheeSE
Scrambled Eggs With Farinheira (a Smoked Sausage From Portugal)

MAIN COURSES

Fish Cod
Fish And Potatoes
Portugal's Signature Dish In A Very Typical And Traditional Way

DESSERT

Fried Strawberries, The Most Celebrated And Requested By My Friends




TOKYO

TANTALIZING COOKING CLASS IN A TRADITIONAL TOKYO HOME

 Host: Shino

Shino is a Japanese culture teacher who loves to show people around Tokyo markets and teach them how to make traditional Japanese food.

 6pm - 8.30pm

 Cooking Class Join Shino as she shows you around local Tokyo markets and takes you to her house to show you

 Meguro, Tokyo

 3 - 6

 72€ vat included

the secrets of making good Japanese food at home. From her passion to share traditional Japanese cultural you will have a memorable day with Shino.



TOKYO

LEARN JAPANESE CUISINE «WASHOKU»

 Host: Tomoko

After living in France for many years for work, Tomoko has returned to Japan and loves sharing her passion for cooking with others. Learn how to prepare and cook Japanese food, share a meal and a conversation in French, English or Japanese.

 10.30am - 1pm

 Cooking Class

 Sendagi, Tokyo

 1 - 2

 66 € vat included

A cooking class for all ages, enjoy yourself in a relaxed setting with Tomoko.

* * * MENU * * *

MAIN COURSE

Teriyaki With My Recipe Chicken Or Fish
Or Tofu Miso Soup Or Rice First Side Dish
Omelette Japanese
Side Dish: Vegetable Japanese Style



MEXICO

MEXICO

THE TASTE OF MEXICO

MÉXICO CONTEMPORARY

- Host: Jose
- 8pm - 2am
- Dinner
- Sta Ursula Xitla, Mexico
- 1 - 9
- 43€ vat included

José's unique take on mexican cuisine was born of his love of experimentation, his desire to find healthy alternatives for his favorite ingredients, and his appreciation for the traditions and rich flavors of his upbringing. This three course dining experience begins with some authentic Mexican antojitos (essentially mexican street food). Next, José offers something warm and reminiscent of his family table, like chicken with mole.

Finally, José's favorite course; dessert! whether it's as simple as a piece of bread with homemade marmalade or a fresh baked cake, José believes no meal is complete without something sweet. For brave diners, Mezcal is available, and for those looking to take things a little slower, José also offers beer and wine.

*** MENU ***

STARTER

An Authentic Mexican Antojito: To Recall The Colorful Views Of A Mexican Street Market A Corn Tlacoyo: With Mexican Salsa And Spread With Fresh Cheese

MAIN COURSES

Meat Or Chicken With Mole Sauce: Something With A Strong Flavor To Provide All The Richness And Warmth Of A Family Table
Third Course: A Surprise! It Could Be A Piece Of Bread With Homemade Marmalade, Or A Fresh Baked Cookie Or Cake.

DESSERT

Is Just About Crowning A Great Meal With Tenderness And Sweet Memories.

- Host: Veridiana
- 6.30pm - 9pm
- Dinner
- Letran Valle, Mexico
- 2 - 10
- 53 € vat included

For Viridiana, food is more than just a basic human need; it is art and a way to express himself. She has created a menu that he feels celebrates the traditional elements of Mexican cuisinewhile also introducing surprising new flavors into the mix.

Join Viridiana for an evening of contemporary Mexican dishes, custom cocktails and a spectacular view of Mexico City

*** MENU ***

STARTER

Ajillo: Fresh Squid, Half Stuffed With A Mix Of Pine Nuts, Epazote (Mexican Spice) And Ricotta Cheese, The Rest Of The Squid Is Being Sautéed On Ajillo, A Mix Of Garlic, Lime, Gusanillo And Salt.
Mix Of Angú, Brocoloni, Broad Beans, Corn, Grasshoppers And Zucchini, Served With A Broth, Queso Fresco And A Poblano Paste.

MAIN COURSES

Taco Rojo: Pacific Shrimps Cooked In Talla (Mix Of Local Chiles And Spices), Cucumber, And Squash Blossom.
Taco Azul: Flank-stake Slightly Cooked In Mexican Crafted Beer And Spices, Served With Grasshoppers And Organic Avocado.

DESSERT

Metate & Dulce Zapote
Dulce De Zapote Seasonal. Metate: Mexican Chocolate Cake With A Touch Of Coffee.



DELICIOUS GREEK DINNER OVERLOOKING THE ACROPOLIS

- Host: Dimitris
- 9pm - 12am
- Dinner
- Monastiraki, Athens
- 2 - 8
- 54€ vat included

Join Dimitris on his rooftop terrace with a breathtaking view of the Acropolis for a traditional Greek meal that spans 7 to 8 courses, depending on the season and availability of ingredients. It may sound like a lot of food, but you'll want

to finish every last bite of Dimitri's thoughtfully curated menu. Inspired by memories of the delicious food he was raised on and a desire to share the culture and cuisine of Greece with guests, Dimitri prepares each course with love.

*** MENU ***

STARTER

Greek Aperitif Accompanied By Bites Of Typical Greek Flavors

MAIN COURSES

Grandmother's Pie: Traditional Homemade Spinach-cheese Pie With Handmade Phyllo Pastry (Secret Recipe) Aubergine Salad: Fine Chopped Smoked Aubergine With Baked Thracian Garlic Stuffed Vegetables: Stuffed Zucchini With Velvet Egg-lemon Sauce Greek Salad: The Famous Greek Salad Soutzoukakia (Traditional Meat Balls): Slow Cooked In Wine And Tomato Sauce With Eastern Mediterranean Herbs Greek Potatoes In The Oven: Greek Style Roasted Potatoes In The Oven With Lemon From Sparta, Rosemary, Thyme,oregano And Olive Oil.

DESSERT

Kamaki Ice Cream Flavored With Mastic Of Island Of Chios, Sweet Sour Cherries The Excellent Greek Yogurt With Nuts And Honey



TASTE ATHENS FOOD WALK

- Host: Marina
- 10am - 1.30pm
- Food Tour
- Monastiraki, Athens
- 2 - 20
- 57 € vat included

Whether it's where to find the best Baklava in town, or which cafes the locals go to on Saturday morning, some things can't be found in a guidebook. Marina invited you to join her on a three and a half hour tour of thousands of years of Greek culinary tradition. Experience the buzzing vibe, bright colors and fresh flavors of the central meat and fish market and meet the friendly proprietors of a handful of family eateries and delis - You might even be able to convince them to share some of





their generations-old secret recipes! Customize the tour to your tastes by purchasing only what you'd like to try along the way. Some potential highlights include top-quality olives and extra- virgin olive oil, a wide selection of cheeses and cold cuts, freshly baked pastries and decadent desserts like the famous Greek baklava! Marina's tours normally start at 10 am, but can be scheduled to accommodate your schedule upon request, until 2pm.





TEL AVIV

THE SECRET KEY OF LIFE

-  Host: Maya & Yonatan
-  8pm - 11.30pm
-  Dinner Shapira, Tel Aviv 10 - 18
-  70€ vat included

Maya and Yonatan met while working in some of the finest restaurants in Israel. Over the course of their careers they have developed their own unique culinary styles influenced by the food of their childhoods, their travels, and other talented chefs they have worked alongside and learned from.

Join them at their home, located in a lively, up and coming neighborhood, for a "a journey of aromas and flavors from around Europe." Their menu varies from week to week, according to the availability of ingredients and the whims of the chefs.

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MAIN COURSES






Salmon Sashimi Salanova Salad
Air Bread Pelmeni
Catch Of The Day Choucroute
Garnie

DESSERT



JERUSALEM

YOUNG JEWISH SHABBAT DINNER IN JERUSALEM

-  Host: Sapir&Noam
-  8.30pm - 12.30am
-  Shabbat Dinner Zichron Yosef, Jerusalem
-  10 - 40
-  59 € vat included

Sapir and Noam learnt to cook from their mothers and love to share the passion for food with others. This traditional shabbat dinner is for people of all ages to share and enjoy each others company.

Relax in a friendly environment, take part in a traditional Jewish dinner, talk, share and enjoy lots of wine with this young couple. Taste classic Israeli dishes made with love and have an unforgettable evening in Jerusalem.

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STARTER

Israeli Salad: Fresh Cucumbers And Tomatoes In Olive Oil
Household Salads: Hummus, Tahini, Eggplant And More
Tuna Patties: Tuna, Cilantro, Onions And Secret Spices

MAIN COURSES

Beef With Eggplant: Kebabs, Eggplant, Onion, Garlic And Teriyaki Sauce
Stuffed Chicken: Whole Chicken Stuffed With Orange And Lemon
Rice With Onions And Zucchini: Rice, Zucchini, Onion, Garlic And Secret Spices
Cilli Red Lentils: Lentils, Mushrooms, Carrot, Onion And Sweet Chili Sauce

DESSERT

Apple Pie: Hot Apple Pie And Vanilla Ice Cream

SECURITY AND INSURANCE



Hosts and guests are protected by our **worldwide Lloyd's insurance, up to GBP 5,000,000.**



Eatwith is the only “social dining” company proposing such a protection. It has never been called since we started.



Warranty coverage begins the moment guests use transportation to arrive at their experience.



STRICT HOST SELECTION & CURATION



Only 5% acceptance rate of host applications



For partnerships, we propose customized, curated experiences based on the requirements of specific audiences.



Each host is **verified and screened** by our community team.



Professional photographers are sent to host locations for an in-depth look at the full space.





CONTACT US

For any consultation, recommendation or help with bookings please contact:

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