

Bar Pasta is a small business with two restaurants - both located on Nørrebro.

We're working as a small team with an intense rush during the summer and more focus on the few guests during the winter season. This is due to our fairly large outdoor seatings with a local and "down to earth" atmosphere. We welcome many regulars at both restaurants and the good vibe between all of our staff as well as our guests is key to Bar Pasta!

Working as a chef you might help with running some dishes as well as ask the floor to help with some plating. Just to say that we work individually but to help each other.

We do a seasonal menu change quarterly and strive to get the best products from local produce such as our burrata arrives from La Treccia and mushrooms + selected greens from Giancarlo (Italian Box).

This year we've started our own pasta-production and we're aiming to soon start baking the bread in house. We're also developing our kitchen with the production of Pasta-Kits for people to pre-order and pickup every friday with a new menu every week.

We strive to work with chefs who cares about developing the menu with us and wants to bring new ideas into the menu!

What we're looking for:

- . Experience from working in restaurant kitchens (more than 2 years)
- . A quick learner who enjoys to work in a fast pace kitchen
- . Parttime + fulltime chef
- . A curiosity/experience within the italian cousin

What we offer:

- . Dynamic workflow
- . You get to work with local and special selected italian products
- . Possibility to grow and be a part of the production and development of the menu
- . Salary according to qualifications
- . Working with a small team and direct communication with the managing owners.

