

Head Chef – NENI Stockholm (Opening 2026)

NENI Stockholm will open in 2026 as a rooftop Eastern Mediterranean restaurant and bar, located in Kungsholmen, Stockholm. Building on the success of NENI Amsterdam and other NENI venues across Europe, NENI Stockholm will combine vibrant Eastern Mediterranean flavours with a Nordic perspective, a strong sharing philosophy, and a lively, destination-driven atmosphere.

NENI stands for an Eastern Mediterranean kitchen and dining experience rooted in generosity, collaboration, and joy. Food is designed to be shared, enjoyed together, and celebrated. Our motto remains:

“Life is beautiful. Be part of it!”

The Role

As Head Chef of NENI Stockholm, you are the culinary leader and one of the key pillars of the restaurant's success. You will be responsible for the overall food philosophy, kitchen operations, team leadership, and long-term culinary strategy. This role is hands-on, creative, and highly collaborative, requiring both strong leadership skills and operational discipline in a high-volume, quality-driven environment.

As an opening Head Chef, you will play a critical role in:

- Pre-opening planning and setup
- Menu development
- Building and training the kitchen team
- Establishing systems, standards, and culture from day one
- Successfully launching and stabilising operations in the first year
- Recruitment & establishing the kitchen structure
- Budgeting
- Suppliers mapping

Who are you?

- Full-time availability
- Proven experience as Head Chef or Senior Sous Chef ready for the step up, preferably in a high-volume, concept-driven restaurant
- Strong leadership skills with a people-focused and coaching mindset
- Solid knowledge of Eastern Mediterranean cuisine and strong interest in regional products and seasonality
- Excellent understanding of kitchen operations, cost control, and productivity
- Experience with pre-opening projects is a strong advantage
- Good administrative skills and comfort working with kitchen systems, MS Office, and restaurant software
- Fluent English (verbal and written); Swedish is a strong plus
- EU nationality or valid work permit for Sweden (no applications without a work permit please)

Key Responsibilities

Culinary & Concept

- Menu development, adaptation, and optimisation for the Stockholm market while respecting the NENI DNA
- Oversee recipe standards, presentation, consistency, and quality control
- Drive continuous menu evolution based on seasonality, guest feedback, and performance

Leadership & Team Development

- Lead by example while fostering an open, respectful, and trust-based kitchen culture
- Recruit, onboard, and build a strong, motivated kitchen team for opening and long-term operations
- Ensure structured training, coaching, and development for all kitchen employees
- Create clear performance standards and actively follow up through feedback and evaluations
- Support internal growth, retention, and succession planning within the kitchen team

Operations & Financial Control

- Take full responsibility for daily kitchen operations and long-term planning
- Monitor and control food cost, waste, productivity, and payroll in line with budget targets
- Work closely with the General Manager and F&B leadership on forecasting, staffing, and profitability
- Ensure efficient ordering, stock control, supplier management, and inventory routines

Quality, Safety & Compliance

- Ensure full compliance with Swedish food safety legislation, hygiene standards, and internal policies
- Implement and monitor HACCP routines, allergen procedures, and health & safety standards
- Ensure that cleanliness, structure, and organisation are always maintained

Collaboration & Communication

- Work closely with front of house, bar, events, to deliver a seamless guest experience
- Contribute to events, collaborations, special dinners, and brand-building initiatives
- Act as a key ambassador for NENI Stockholm internally and externally

What's In It for You?

- Full-time position
- Unique opportunity to lead the opening of NENI Stockholm, a high-profile flagship project
- Competitive salary, aligned with experience and responsibility
- Pension contributions and holiday pay according to Swedish regulations
- Daily staff meals
- Generous staff discounts at NENI venues
- A dynamic, international, and value-driven working environment

Career Opportunities

NENI continues to grow across Europe and beyond. This role offers long-term development opportunities within the group, including future openings, international projects, and leadership roles.

Interested?

Please send your application including CV and a short motivation letter to info@h-hospitality.com.



More details about the recruitment process and timeline will be shared with selected candidates.