
JAY SILVA

Known for his passion for food, keen eye for detail and commitment to sourcing the best ingredients, Executive Chef Jay Silva shares his knowledge and creativity with everyone at Bambara.

The flavors of his youth and well-developed palate inspire Silva's creations at Bambara. A Massachusetts native, Silva grew up in Malden and on Cape Cod. This instilled in him a deep appreciation of the tastes of the region, which he highlights with skill and innovative flair on Bambara's menu. Silva also takes advantage of the surrounding bounty, showcasing fresh seafood, locally raised meats and fresh produce from nearby farms.

"It's great to be here and to be bringing the focus to the local," says Silva. Signature dishes include Warm Lobster Sliders, English Pea Soup, Lobster Chowdah and Rock Shrimp Risotto. Silva is also presenting a series of fun, seasonal, multi-course menus that are both affordable and deeply rooted in New England. Practically priced and playfully executed, Bambara's menus bear Silva's distinctive signature.

A graduate of Newbury College's culinary program, Chef Silva honed his skills in some of Boston's finest kitchens, including the Boston Harbor Hotel, Ritz-Carlton Boston, Pigalle, Sage and Pho Republique. From high-volume spaces to intimate kitchens, European to Asian styles, Silva brings a diversity and refinement of experience to Bambara. But more than that, he brings an inherent passion and the true spirit of a New Englander.

