



 My Local Concierge

Private Chef Services
Luxury Villa Catering & Events



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Introduction to the service

Our Private Chefs have over 40 years of experience working with Private and Corporate clients in Luxury Villas in Marbella. A team led by **Curro Rodriguez & Julia Girauldo** our Private Chefs pride themselves in their professional yet amicable approach and their ability to create elegant and memorable dining experiences. Whether you are looking for a stress free family meal, an introduction to authentic local cuisine, a special celebration dinner or a fun & social gathering of friends our Private Chefs will wow you and your tastebuds with their talent and culinary flair.

In addition to authentic Andalucian fayre they offer many styles of catering to suit different palettes and requirements from Asian and Arabic flavours to Classic French Cuisine. They can work with BBQs as well as more traditional kitchens and all dietary requirements can be accommodated. They can also create special menus for children or adapt the adults menu to ensure that everyone at the table is happy!

Within this brochure our pricing is calculated on a per person basis however if you wish to contract a chef on a full time basis for a longer period we are happy to accommodate this type of request and can quote based upon your requirements please just contact us for further information.

The menus are priced for groups of 7-19 pax. For smaller groups please enquire. The fees quoted include:

- Shopping and full cost of groceries
- Preparation and Cooking
- Glassware and crockery if required
- Serving
- Clearing and Cleaning





Menu option – Tapas & Paella

The Tapas are generally served to the centre of the table whilst the Paella is cooked in front of the guests

TAPAS STARTERS

Tamarind Marinated Chicken Wings with Spring Onion & Toasted Sesame Seeds
Seasonal Vegetable Tortilla with Smoky Aubergine Hummus
Andalusian Style Meatballs in a Homemade Tomato & Basil Sauce
Bread selection with dipping oils

PAELLA OPTIONS (Choose one)

Seafood Paella (King Prawns, Kingklip, Calamari)
Mixed Meats Paella (Chicken, Iberian Pork)
Rustic Paella (Chicken, Iberian Chorizo, Asparagus & Green Peas)

DESSERT

Please take a look at the dessert selection

54€ per person

Menu option – Asian influence

Starters are served to the centre of the table whilst the main course is individually plated

STARTERS TO SHARE

Satay Chicken Skewers over Vegetable Julienne
Thai Fishcakes with a Sweet Chilli Dipping Sauce
Vermicelli Beef Thai Salad

MAIN COURSE

Panang Curry with Fragrant Jazmin Rice
or
Grilled Salmon Steaks with a Lemongrass & Ginger Glaze

DESSERT

Please take a look at our dessert selection

54€ per person





Menu – Charcoal BBQ & Grill

CHARCOAL GRILLED MEAT MENU

Selection of BBQ Sausages including Argentinean Chorizo,
Basque Txistorra Spicy, Pork

Chicken Breast Slices with a BBQ Bloody Mary Glaze

Pluma Ibérica (iberian pork cut) with a Chilli Chutney

Grilled Entrecot Slices with Chimichurri

SIDE ORDERS

Mesclum Leaves & Roast Courgette Salad with Parmesan,
Basil & Walnuts

Grilled Corn on the Cob with a Mild Garlic Butter

Roast Sweet Potato with a Lemongrass Crème Fraiche

Risolleé Baby Potatoes with a Rosemary Butter

Bread selection with dipping oils

DESSERT

Please take a look at our dessert selection

54€ per person

**Turn your BBQ into a Deluxe Gourmet Experience by adding
Lobster, Scarlett Shrimps, Angus Fillet Steak & Monkfish.*

Supplement 28€

Menu – Gourmet Mediterranean

Starters are served to the centre of the table whilst the main course is individually plated

STARTERS TO SHARE

Rustic Local Bread Bruschetta with Raf Tomatoes & Kalamata Olive Tapenade

Marinated Chicken Salad with Parmesan & Croutons

XL King Prawn Brochette with a White Wine, Garlic & Parsley Reduction

MAIN COURSE

Braised Iberian Cheeks Stew with a Ras-El- Hanout Potato Robouchon

Or

Roast Sea Bass Fillet with a Roast Pepper & Black Garlic Jus, Vegetable Julienne

DESSERT

Please take a look at our dessert selection

54€ per person



Menu – Fusion Tapas

All dishes served to the centre of the table to share

Sprouts Salad with Tempura King Prawn, Stewed Shiitakes &
Spicy Sauce

White Anchovey, Red Pepper & Tapenade Tower

Royal Baby Potato Salad with Quails Eggs, Capers & Basil
Pistou

Acorn Fed Iberian Ham Bruschetta & Raf Tomato Cream

Lobster Ceviche in Leche de Tigre with Sweet Potato & Choclo

Fillet Steak Strips Marinated in Mirin & Soya, Wakame Salad

Low Temperature Roast Cod Loin with a Black Garlic Alioli

DESSERT

Please take a look at our dessert selection

65€ per person



Menu – Formal 3 course

STARTER

Grilled Jumbo Prawn Brochette with a Pil Pil Reduction served over a Grilled Polenta Lingot

MAIN COURSE

Off The Bone Baby Lamb over Puff Pastry with a Potato Millefeuille

Or

Grilled Fillet Steak with a Wild Mushroom Ragout & Potato Millefeuille

DESSERT

Ricotta & Orange Cheesecake with a Lemon Mousse & Vanilla Ice Cream

65€ per person





Menu – Dessert Options

Choose one dessert to accompany any of our menus

Brick Wrapped Chocolate Brownie with Vanilla Ice-Cream

Fresh Banana Mousse with Oreo Crumble and a Caramel & Almond Topping

Baked Cheesecake with a Passion Fruit Coulis & Tropical Fruit Salad

Cheese Board with local chutneys and dried fruits

Fresh Seasonal Fruit Salad

Menu – Breakfast & Brunch

Choose your style or mix and match to suit

Continental

English Breakfast Tea, Coffee, Fresh Fruit Juices

Toast and Breads, Butter, Jam

Cold Meats and Cheeses

Pastries and croissants

Fresh fruit platter

Full English Breakfast

English Breakfast Tea, Coffee, Fresh Fruit Juice

Toasts, Bread and Butter

Sausages, Bacon, Eggs to your liking, Beans, Tomatoes and Mushrooms

American Style

English Breakfast Tea, Coffee, Fresh Fruit Juice

Pancakes, Fresh Fruit & Maple Syrup

Toasted Bagels and fillings of your choice

Eggs any style

Levantine

Moroccan Mint Tea, English Breakfast Tea, Coffee

Dates and Pistachio Nut Panaché Milk Shake

Shakshuka, Moroccan Flatbreads & Crepes

Avocado & Hard Boiled Egg slices, Goats Cheese, Black olives

32€ per person





Making a booking

These menus have been designed exclusively for My Local Concierge however we can also create bespoke menus for your dining experience with us so please feel free to make requests as we will be more than happy to accommodate.

In order to make a booking we need to know:

- Date
- Size of group
- Villa address
- Menu request

We will confirm availability of our chef within 24 hours of receiving the enquiry.

Our chefs are in high demand during the summer season so an advance booking is advised to ensure that we can deliver the service. An invoice is issued when the booking is confirmed and payment is made in advance by transfer, credit card or in cash. All prices stated in this brochure are subject to local tax of 10%.

If you are looking for a more long term booking rather than a spontaneous meal please let us know and we can send you different pricing options.

Enquiries can be sent to your Local Concierge via

Email : marbella@mylocalconcierge.com

Phone : +34 647 850 468 (Spain)



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