

PRIVATE CHEFS & CATERING



2023 MENU BROCHURE



Calle Muelle de Benabola, 101, Casa D, Puerto Banús, 29660, Marbella, Spain
marbella@mylocalconcierge.com | www.mylocalconcierge.com

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MAKING A BOOKING

These menus have been designed exclusively for My Local Concierge however we are always happy to adapt them or design bespoke menus for your dining experience with us.

To make a booking we need to know:

Date

Size of group

Property Address

Menu request including dietary requirements & allergies

INCLUDED IN OUR MENUS

Shopping & full cost of groceries

Preparation & Cooking

Glassware & crockery if required

Setting the table

Chef & sufficient waiting staff

Clearing & Cleaning

PRICING CONDITIONS

Pricing is based upon a minimum of 7 adult guests

For smaller groups or for those of 18 or more please enquire

PAYMENT CONDITIONS

30% to confirm booking

Balance 24 hours before

Prices do not include the local tax charge of 10%



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BREAKFAST & BRUNCH

Price per person: 42,00 Euros + 10% IVA

Choose your style or mix and match to suit!

By adding some of the additional more substantial options you can also convert the menu to a Brunch if you prefer to have a later start to the day!



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DRINKS & COLD STATION

Muesli with Dried Fruits & Cereals (welcome to suggest a brand/flavour)

Butter, 2 Choices of Marmalades

Natural Activia Yogurt & Flavoured Yogurts

Semi Skimmed Milk

Squeezed Orange Juice/Fresh Apple Juice (Chef will alternate)

Brewed Coffee and/or Nespresso

English Breakfast Tea or any special Tea request

OPTION 1 – CONTINENTAL BREAKFAST

Fresh Fruit Platters

Cold Cuts & Cheeses

Croissants, Pain au Chocolate, Muffins

Fresh Veggie & Protein Platters (Chef will find out preferences)

Toasted Bread Slices / Fresh Breads Variety

OPTION 2– CLASSIC COOKED BREAKFAST

Grilled Smoked Bacon

Scrambled, Soft Boiled or Fried Eggs (the Assistant will ask which way)

Grilled English Sausages & Grilled Spanish Longaniza Sausage

Heinz Baked Beans

Grilled Tomatoes & Sautéed Mushrooms

ADDITIONAL ITEMS THAT CAN BE PREPARED UPON REQUEST

Omelettes with veggies, cheese, ham

Vegetable Fritattas

Spanish Potato & Vegetable Tortilla

Shakshukas (Middle Eastern Egg dish with Tomatoes, Onions & Spices)

Breakfast Bruschettas with different toppings (Iberian Ham, Salmon, Veg etc)

American Style Pancakes with Berries & Maple Syrup

Quiche Lorraine, Vegetarian Quiches

Paninis & Crostinis



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CLASSIC TAPAS & PAELLA

Price per person: 68,00 Euros + 10% IVA

35€ Euros for Paella only

This menu is a sociable and often more informal approach to a dinner or a lunch.

The Tapas are delivered as sharing platters to the centre of the table and the paella is generally cooked as a feature in front of the guests and served individually. We bring the dishes and equipment required to prepare the Paella.



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TAPAS SELECTION

Please choose 3 options

Locally Sourced Iberian Cold Cuts & Cheese Platter with Fresh Breads, Tomato Pulp & Dipping Oils

Cured Iberian Chorizo Braised in Red Wine and Basil

Jumbo Prawn Pil-Pil

Clams in a Parsley, White Wine and Garlic Sauce

Potato & Vegetable Tortilla (V)

Chilled Gazpacho with Chopped Vegetable Toppings (VG)

LIVE PAELLA STATION

Please choose 1 option

Seafood Paella

(King Prawns, Kingklip, Calamari, Clams, Seasonal Vegetables)

Mixed Meat Paella

(Chicken, Iberian Pork, Seasonal Vegetables)

Rustic Paella

(Chicken, Iberian Chorizo, Seasonal Vegetables inc Asparagus & Green Peas)

Vegetarian Paella

(Seasonal Vegetables inc Artichokes, Broccoli, Wild Mushrooms)

PLATED DESSERT

Please choose 1 option from the dessert menus at the end of the brochure



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WELCOME TO SPAIN

Price per person: 68,00 Euros + 10% IVA

Enjoy a variety of Spanish dishes with the option to choose classic tapas or venture towards something more experimental but still deeply rooted in the tradition of Spanish Tapas. This menu is a great option if you have Vegetarian or Vegan diners as part of your group.

Choose 6 dishes from the options that follow

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FAVOURITES

Iberian Cold Cuts & Cheese Platter with Fresh Breads, Marmalade, Tomato Pulp,

Olives & Dipping

Jumbo Prawn Pil Pil

Spanish Olivier Style Potato Salad with White Tuna, Vegetables & a Light

Mayonnaise (also known as Russian Salad)

Gourmet Iberian Ham Croquettes

Garlic Chicken

Clams in a Parsley, White Wine & Garlic Sauce

Cured Iberian Chorizo Braised in White Wine & Bay Leaves

Cantabrian Anchovy & Marinated White Anchovy Duet over Crystal Bread with

Tomato Pulp & Extra Virgin Olive Oil

Calamari, Mussels & Octopus Cold "Pipirrana" Salad with Green & Red Peppers,

Onions & Sherry Vinaigrette

Goats Cheese Stuffed Mushrooms with a Slice of Iberian Ham

Ras-El-Hanout Marinated Chicken Caesar-Style Salad with a Yogurt & Tahini

Dressing

Roast Octopus served over Smoky Creamed Potatoes, Paprika & Extra Virgin Olive

Oil



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VEGETARIAN & VEGAN OPTIONS

Ice Cold Gazpacho with Chopped Vegetable Toppings

Wild Mushroom Croquettes with a Mild Alioli

Potato & Vegetable Spanish Tortilla

Scrambled Egg with Asparagus

Fried Padrón Peppers with Sea Salt Flakes

Patatas Bravas with Spicy Sriracha Mayonnaise

Rustic Bread Bruschetta with Tomatoes, Avocado, Basil & Garlic

DESSERT

Please choose one option from the dessert menu



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BBQ & GRILL

Price per person: 68,00 Euros + 10% IVA

***Upgrade by adding Lobster, Scarlett Shrimps, Angus Fillet & Monkfish for a 28€ supplement*

This menu is often served pool side after a few cocktails but can also be a super fun and informal dinner that suits all ages and a variety of dietary requirements also.

A BBQ is required on site, so it is important to check the status of the equipment and that is ready to use when Chef arrives. We can work with a Gas or a Charcoal BBQ.

GRILLED DISHES



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Choose 4 options

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

Halloumi, Mushroom & Vegetable Brochette (V)

Jumbo Prawn & Vegetable Brochettes with a Pil Pil Reduction

Tuna Steak Brochettes with a Ginger & Soya Glaze

BBQ Marinated Off-the-bone Chicken with Toasted Sesame Seeds & Cibboulette

SIDE ORDERS

Choose 4 options

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

Risoleé Baby Potatoes with a Rosemary Butter

Spinach & Rocket Salad with Roast Tomatoes & Sautéed Chorizo, Sherry

Vinaigrette

Beef Tomatoes, Avocado, Mozzarella Salad with a Cashew Nut & Sun Dried

Tomatoes Pesto

Cous Cous Salad with Roast Mediterranean Vegetables & Dried Nuts

"Pink" Russian Salad with Potato, Beetroots, Beetroot Mayo, Kalamata Olives &

Rustic Breadstick

DESSERT

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MOROCCAN & LEVANTINE

Price per person: 68,00 Euros + 10% IVA

The Arab influence in Andalusia left a distinct mark on its culture and cuisine, mainly due to the many products they successfully introduced into Spain. Oranges, lemons, aubergines, almonds, dates, peaches & quince are just a few of them - and with the right combination of spices, a touch of cane honey, dried fruits or nuts plus prime quality produce found today in Andalucia, we can deliver mouthwatering dishes.



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STARTERS TO SHARE

Chickpea Hummus & Crispy Pita Chips

Beef Koftas with Minted Yoghurt Dip

Chicken, Almond & Cinnamon Flavoured Pasties

MAIN COURSE

Please Choose 1 dish

Lamb & Honeyed Prunes Tagine with Roast Sesame & Cumin Seeds

Chicken and Lemon Tagine with Green Olives & Roast Almonds

7 Vegetable & Chickpea Tagine (V)

All served with

Flatbreads

Steamed Cous Cous

Confit Onions & Sultanas

DESSERT

Please choose from our Dessert Selection



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GOURMET MEDITERRANEAN

Price per person: 68,00 Euros + 10% IVA

Spanish cuisine can often be quite simple in style, albeit big on flavour, but for those of you that prefer a more creative approach and a eat with your eyes as well as your tastebuds then this menu offers just what you are looking for.



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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

Choose 1 dish

Braised Iberian Cheeks Stew with an Olive Oil Potato Robuchon

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

Pan-Fried Cod cooked with a Basque-style Garlic and Pepper Sauce

Local "Retinto" Entrecote Steak with fried Padrón peppers

DESSERT

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ASIAN INFLUENCES

Price per person: 68,00 Euros + 10% IVA

Our team of Private Chefs are a well-travelled bunch and whilst we love Andalusian and Mediterranean cuisine adding some contrast to the table is often what we need to keep our tastebuds alive.



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STARTERS TO SHARE

Served Centre of the table

Satay Chicken Skewers over Vegetable Julienne

Thai Fishcakes with a Sweet Chilli Dipping Sauce

Vermicelli Beef Thai Salad

MAIN COURSE

Chicken Panang Curry with Fragrant Jazmin Rice

Or

Grilled Salmon Steaks with a Lemongrass & Ginger Glaze, Sauteed Vegetables
and stir-fried rice

DESSERT

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FORMAL 3 COURSE

Price per person: 82,00 EUR + 10% IVA

This is a menu for a 'sit down' more formal occasion or dining experience. Each course is individually plated and served to the guest at the table. We use local organic produce as much as possible to ensure the flavour and quality of each dish is fitting with the finesse of these more classic dishes.



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STARTERS

Please choose 1

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

Cream of Potato & Black Truffle with Smoked Pancetta and Spiced Croutons

MAIN COURSE

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

Grilled Fillet Steak with a Wild Mushroom Ragout & Potato Millefeuille

Roast Turbot in a Saffron & Vermouth Cream, Grilled Vegetable Tower and Potato Millefeuille

DESSERT

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



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VEGETARIAN & VEGAN

Design a menu that is 100% vegetarian or vegan from the selection that follows or in the case where you have a table with mixed dietary requirements please feel free to choose starters and mains specifically for your vegetarian guests and add them to the menus previously found in this brochure.



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STARTERS

Tomato & Red Onion Bruschettas with Balsamic Vinegar & Basil Leaves (VG)

Roast Pepper & Walnut Hummus with Pomegranate Molasses & Crispy Pita
Batons (VG)

Beef Tomato & Capers Tartar with a Black Olive Jus (VG)

Andalusian Spinach & Chickpea Stew with Spice Croutons (VG)

Borani Beetroot & Spinach Salad with Pecan Nuts & Nan Bread (VG)

Chilled Gazpacho with Chopped Vegetable Toppings (VG)

Patatas Bravas with a Spicy Tomato Topping (VG)

Aubergine Fritters Drizzled with Sugar Cane Honey (VG)

Wild Mushroom Croquettes with a Mild Alioli (V)

Classic Spanish Potato Tortilla (V)

Caramelized Goats Cheese Salad with a Green Apple Compote & Walnut
Vinaigrette (V)

Mushrooms Stuffed with Smoked Provolone Cheese, Sun-Dried Tomatoes & Basil
(V)

MAIN COURSES

Coconut & Courgette Risotto with Grilled Oyster Mushrooms (VG)

Vegan Burger with Caramelized Onions & Spicy Guacamole (VG)

7 Vegetable Cous Cous (VG)

Vegan Thai Panang Curry with Steamed Jazmin Rice (VG)

Vegetable Paella (VG)

Mushroom, Aubergine & Red Pepper Pizza with a Spicy Tomato Sauce (VG)

Mushroom Risotto Topped with Asparagus 3 Ways & Parmesan Shavings (V)

Spinach & Ricotta Stuffed Giant Pasta Shells with a Roasted Pepper & Tomato (V)

Goats Cheese, Cherry Tomato & Leek Pie (V)

Traditional Spanish Ratatouille Topped with a Fried Egg (V)



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DESSERT OPTIONS

Please choose 1 to accompany your menu

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

Classic Tiramisu

Fresh Seasonal Fruit Salad

Vegan Rice Pudding with Mango (VG)

Coconut Pannacotta with a Passion Fruit Coulis (VG)



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CHILDREN'S MENUS

27.50 Euros + 10% iva

Our kids menus can be included with any of the previous menu options if you prefer the younger members of the family to have their very own menu designed for them. Naturally, we can also however adjust and customize slightly the menu that you have selected if preferred.

Children are diners 14 years or under.



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STARTERS

Crudités & Dips
Cheesy Garlic Bread
Homemade Seasonable Vegetable Soup
Tuna Mayo Mini Toasts
Mini Spring Rolls

MAIN COURSES

Breaded Chicken Breast & Mashed Potatoes
Homemade Fish Fingers & Chips
Chicken or Iberia Ham Croquettes with a Side Salad
Homemade Beef Burgers & Garnishes
Spaghetti Carbonara or Bolognese
Steak & Chips
Hot Dogs

DESSERTS

Ice Creams
Strawberries & Creams
Brownies & Whipped Cream
Crème Caramel
Fruit Salad



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COCKTAIL PARTIES
STAND-UP DINNER PARTIES
POOL PARTIES
YACHT PARTIES
MIXOLOGY SERVICES

Party catering with larger groups requires a slightly different approach as private villas are often not fully equipped with the appropriate cutlery, crockery, glassware etc. We do have a larger catering division though that complements our Private Chef service and are more than happy to design menus for you.

Please enquire so that we can create a proposal for your event.



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