



# Private Chef & Catering

2024 MARBELLA



My Local Concierge

## MAKING A BOOKING

### *Tailored menus to suit!*

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.

#### **INCLUDED IN OUR MENUS:**

- Shopping (cost of groceries paid separately)
- Preparation & Cooking
- Glassware & crockery if required
- Setting the table
- Chef & sufficient waiting staff
- Clearing & Cleaning



## PRICING

# One Off or Multiple Services

### CHEF PRICING

BREAKFAST ONLY – 265€

LUNCH OR DINNER ONLY – 315€

2 SERVICES – 495€

3 SERVICES – 615€

### ASSISTANT PRICING

BREAKFAST ONLY – 150€

LUNCH OR DINNER ONLY – 150€

2 SERVICES – 210€

3 SERVICES – 295€

### PRICING CONDITIONS

Chef only pricing is suitable for up to 7 persons. 7+ will require an assistant. Bookings in La Zagaleta or Sotogrande have travel supplements applied.

Pricing is subject to availability



## Large Groups

For larger groups of 8 people or more our menus are charged at a price per head for a one-off service.

CLASSIC TAPAS & PAELLA Price per person: 68,00 Euros + 10% IVA  
35€ Euros for Paella only

WELCOME TO SPAIN Price per person: From 68,00 Euros + 10% IVA

BBQ & GRILL Price per person: From 68,00 Euros + 10% IVA

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

MOROCCAN & LEVANTINE Price per person: From 68,00 Euros + 10% IVA

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

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

FORMAL 3 COURSE Price per person: From 82,00 EUR + 10% IVA

CHILDREN'S MENUS: From 27.50 Euros + 10% iva

## BREAKFAST & BRUNCH

### *Rise & Dine...*

Breakfast is often the most important meal of the day and by having one of our chefs prepare it for you the holiday mode can start early!

Choose your style or mix and match to suit from the menus to follow. 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!



# Rise & Dine...

## **OPTION 1 – CONTINENTAL BREAKFAST**

Fresh Fruit Platters Cold Cuts & Cheeses Croissants, Pain au Chocolate, Muffins Fresh Veggie & Protein Platters  
(Chef will find out preferences)

## **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 or Vegetable Frittatas

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

## **DRINKS & COLD STATION (ALWAYS INCLUDED)**

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

Toasted Bread Slices / Fresh Breads Variety, Butter, 2 Choices of Marmalades

Natural Activia Yogurt & Flavoured Yogurts

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

Brewed Coffee and/or Nespresso English Breakfast Tea or any special Tea request

## TAPAS & PAELLA

### *Spain's Signature Dishes...*

This menu is a sociable and often a 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.



# Savor Spains Signature Dishes...

## **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 dessert menus at the end of the brochure

WELCOME TO SPAIN

## *You Had Me at Tapas...*

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..



# You Had Me at Tapas!

## **FAVORITES**

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

## **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

## BBQ

### *Feel The Fire...*

This menu is often served poolside 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 it is ready to use when Chef arrives.

We can work with a Gas or a Charcoal BBQ



# Feel The Fire...

## **GRILLED DISHES ( 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

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

## **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 Risolleé

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

## MOROCCAN & LEVANTINE

### *A Touch of Spice...*

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.



# A Touch Of Spice...

## **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

GOURMET  
MEDITERRANEAN

*Buen Provecho!*

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



*Buen Provecho!*

**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**

Please choose 1 option from the dessert menu

\*All guests have same main course

# ASIAN INFLUENCES

## *Life is Better with Chopsticks!*

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.



# Life is Better with Chopsticks!

## **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**

Please choose 1 option from the dessert menu

## FORMAL 3 COURSE

# *A Fine Dining Experience...*

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



FORMAL 3 COURSE

# *A Fine Dining Experience*

## **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

\*All guests are to have the same 3 x courses.

# VEGETARIAN & VEGAN

## *Powered by Plants and Love!*

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



# Powered by Plants & Love!

## 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)
- Spanish Ratatouille Topped with a Fried Egg (V)

# DESSERT

## *Living the Sweet Life!*

The majority of menus that you have just browsed through all have the option of finishing your meal with a Dessert. Always made with love so you will feel thoroughly satisfied by the selection we can offer.



# Living The Sweet Life!

## **DESSERT OPTIONS**

- 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)

## CHILDRENS MENU

# *Small Tummies and Big Smiles!*

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



*Small Tummys, Small Bites, Big Smiles!*

**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

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

## EVENT CATERING

### *Time To Celebrate*

COCKTAIL PARTIES  
BIRTHDAY PARTIES  
STAND-UP DINNER PARTIES  
FORMAL BLACK TIE EVENTS  
POOL PARTIES  
YACHT PARTIES

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



DON'T HESITATE TO CONTACT US TO  
ARRANGE A CONSULTATION CALL AND  
START PLANNING YOUR DINING  
EXPERIENCE!

Call : +34 951 127 071

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\*Any pricing shown excludes iva (Spanish tax)