

# » PRIVATE CHEF MARBELLA «



*Creating memorable culinary  
experiences for our guests*



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# PRIVATE CHEF SERVICES

Our private chef service was founded to meet the needs of those who want to offer their guests **something truly special** by hosting an **elegant gourmet dinner party** for friends, family, or business associates in the comfort and convenience of **their own home**.

The benefits of our private chef service include **spending quality time entertaining your guests** and serving exceptional cuisine in the relaxation of your home, thus offering a **unique and pleasurable experience for you and your company**.

Our services exclusively provide **fine dining restaurant quality dishes**, completely made from scratch; therefore we only cater to smaller, more intimate gatherings

**Our kitchen team are entirely flexible** and would be **delighted to work with you**. If you have any suggestions or particular dish you wish to change or add just let us know and we would be **happy to help in any way we can**.

Please let us know if you have any special dietary requirements or food allergies.

We look forward to **create a memorable culinary experience for you and your guests**.





# BREAKFAST MENU



## Traditional Breakfast:

- Coffee or tea
- Orange and apple Juices
- Selection cereals
- Fresh fruit
- Toast
- Selection of croissant
- Selection of bread
- Selection of cured meat
- Selection of cheeses
- Yoghurt

## Cooked Breakfast: (Cooked to order)

- Eggs
- Bacon
- Sausages
- Mushrooms
- Tomatoes

*\*minimum of 10 guest*

## Prosecco Breakfast:

- 1 Bottle of Prosecco for every 4 pax
- Coffee or tea
- Orange and apple Juices
- Selection cereals
- Fresh fruit
- Toast
- Selection of croissant
- Selection of bread
- Selection of cured meat
- Selection of cheeses
- Yoghurt

## Cooked Breakfast: (Cooked to order)

- Smoked salmon & scrambled egg
- Eggs
- Bacon
- Sausages
- Mushrooms
- Tomatoes

*\*minimum of 10 guest*

*\*For less than 10 guests, please enquire for final price.*



# A LA CARTE MENU

## Three course dinner

Choose one Starter, one First Course or Main Course  
& one Dessert from the list below

## Four course dinner

Choose one Starter, one First Course, one Main Course  
& one Dessert from the list below

Create your own menu (3 or 4 courses) from the selection below:



## Starters:

- Giant king prawns cooked with lime, basil, garlic and coriander served over a bed of fresh rocket leaves.
- Trio of Italian Bruschetta (toasted ciabatta bread topped with mozzarella cheese, tomato and fresh rocket leaves- grilled peppers and goat cheese- smoked scamorza cheese, cured ham\*, wild mushrooms) \*optional to make it vegetarian.
- Thai style fish cakes served with ginger and sweet sour sauce.
- Beef Carpaccio served over a bed of rocket leaves with shaved Parmesan cheese and balsamic vinegar.
- Salad of honeydew melon with mango and strawberries, finished with fruit coulis and lemon sorbet. (v)
- Toasted ciabatta bread with goats cheese, sundried tomato, rocket leaf salad, basil oil. (v)
- Prawn and smoked salmon timbale bound with Marie Rose sauce and served with brown bread and butter and finished with lemon oil.
- Prawns in a garlic & white wine sauce with smoked paprika.
- Selection of hummus with fresh toast. (v)
- Three cheese salad served with caramelized shallots and tomato & onion salad with mixed leaves. (v)
- Ciabatta with flat mushroom, dolcelatte, Parma ham, balsamic & port reduction.
- Smoked salmon salad served with dressed mixed leaves and citrus olive oil dressing.
- Melon and Parma ham, Sicilian pesto and rocket leaves.
- Seafood salad with avocado, fresh prawns and crab meat served on mixed leaves and bound with saffron dressing.
- Chicken liver pate with toasted brioche & surprise jam.
- Pan fried scallops cooked in saffron lemon butter served on leek and onion confit, finished with red pepper coulis (supplement 4,00€).
- Warm spinach, goat cheese, bacon and walnut salad.
- Chicken caesar salad with red onions, parmesan cheese, croutons and our caesar dressing.
- Spinach & goats cheese in puff pastry over a bed of creamed vegetables (V).
- Fresh homemade soup.



# A LA CARTE MENU

## First Course – Pasta & Rice

- Fresh Linguine sautéed with a selection of calamari, prawns, mussels & clams in a light fresh tomato sauce
- Linguine Vongole - Linguine with fresh clams with a delicate homemade pesto sauce
- Gnocchi with fresh pesto, cherry tomatoes & crushed walnuts (v)
- Tagliatelle with courgette, aubergine & roast peppers in a light tomato sauce (v)
- Pappardelle with wild mushrooms, chorizo sausages in a light creamy sweet wine sauce
- Smoked salmon, saffron, walnuts and champagne risotto
- Wild mushroom risotto with Iberian pancetta and shavings of cured ham
- Mixed (meat & fish) Paella
- Fish & shellfish Paella
- Meat Paella
- Arroz Negro con calamari & gambas - Black ink rice with calamari & prawns served with ali-oli
- Fideua
- Lobster paella (supplement 15,00p.p.)

## Meat Section:

**All the Main courses are served with a selection of fresh Mediterranean vegetables & potatoes**

- Pork fillet with a special apple and curry sauce
- Loin of Pork with wild mushroom sauce with a pine nuts and truffle risotto
- Fillet of Iberian pork with quince jelly served with sweet wine reduction and Jerez balsamic sherry
- Rack of Lamb served over a bed of spiced couscous with a “Moroccan mint” light sauce (Supplement €3,50)
- Rosemary & thyme marinated grilled lamb chops with chimichurri sauce
- Thai style homemade chicken curry & basmati rice
- Free range chicken breast with our chef’s special prawn sauce
- Chicken supreme with wild mushroom and tarragon cream sauce
- Chicken breast in a bacon, smoked paprika and white wine creamy sauce
- Farmhouse chicken with sage, cured “patanegra” ham & white wine & lemon sauce
- Veal escalope in rosemary breadcrumb, pan fried and topped with olives, potato salsa, buffalo mozzarella and finished with tomato sauce
- Fillet steak with a pepper and brandy creamy sauce served with a compote of wild mushrooms (Supplement €5,50)
- Fillet steak, served with wild mushroom & truffle sauce, red onion marmalade (Supplement €5,50)
- Duck breast with a red berry sauce
- Duck confit with an apricot sauce





# A LA CARTE MENU

## Fish Section:

**All the Main courses are served with a selection of fresh Mediterranean vegetables & potatoes**

- Fillet of Salmon with a basil, sun-dried tomato & thyme sauce
- Salmon fillet over a bed of saffron, black olives, and sun dried tomatoes mash potatoes with a citrus and balsamic vinegar reduction sauce
- Fillet of salmon with a champagne and dill sauce
- Norwegian salmon supreme with a ginger crust served with a creamy coconut & lemon grass sauce
- Fillet of cod with prawns and tomato concasse with gratin potatoes
- Thai style homemade prawns curry & basmati rice
- Tuna steak cooked with a fresh tomatoes, black & green olives & caper sauce
- Pan fried sea bass fillets with baby clams, fried seaweed served with a "romesco sauce"
- Seabass, aubergine, courgette & red peppers millefeuille
- Oven baked fillet of sea bass topped with a basil olive crust set on sweet potato salsa and finished with lemon dressing
- Monkfish tail with crushed mixed pepper and lemon, served on cous-cous and finished with a dill beurre blanc sauce
- Monkfish served in a light butter lemony sauce with crispy cured ham & hazelnut
- Fillet of turbot served over a bed of buttered baby leeks with sautéed wild mushrooms (Supplement €4,00)
- Grilled octopus with creamy truffle potatoes, smoked paprika oil and sea salt



## Vegetarian Section:

- Aubergine and courgette timbale with mozzarella cheese, fresh tomatoes and basil sauce (v)
- Vegetable lasagna (v)
- Ricotta and spinach ravioli with a creamy saffron cheese sauce (v)
- Aubergine Parmigiana (v)
- Wild Mushrooms & smoked cheese risotto (v)
- Vegetarian Paella (v)
- Vegetarian Curry with basmati rice (v)
- Gnocchi with fresh pesto, cherry tomatoes & crushed walnuts (v)
- Tagliatelle with courgette, aubergine & roast peppers in a light tomato sauce (v)
- Spinach & goats cheese in puff pastry over a bed of creamed vegetables (v)
- Salad of honeydew melon with mango and strawberries, finished with fruit coulis and lemon sorbet. (v)
- Toasted ciabatta bread with goats cheese, sundried tomato, rocket leaf salad, basil oil. (v)
- Selection of hummus with fresh toast. (v)
- Three cheese salad served with caramelized shallots and tomato & onion salad with mixed leaves. (v)

*\*More Vegetarian & Vegan dishes available on request.*





# A LA CARTE MENU

## Dessert:

- House special dark chocolate tiramisu
- Warm brownie with ice cream
- Panna cotta with fruits of the forest coulis
- Warm chocolate soufflé with orange sorbet
- Our own version of cheesecake
- Carrot cake
- Sacher chocolate cake
- Selection of cheese & biscuits
- Flavoured crème brûlée
- Lemon & merengue cake
- Churros with hot chocolate sauce





# TAPAS & PAELLA

*While you wait: Jugs of homemade sangria with brandy & fruit, Fresh olives, pickles, dip & artisan bread.*

## Selection of Hot Tapas (Choose 3 from below)

- Fresh clams in white wine sauce
- Meat ball in almonds sauce
- Gambas Pil-Pil (Prawns in a garlic oil with chilli)
- Sausages in white wine and onion sauce
- Prawns tempura with sweet chilli sauce
- Mussels in tomato & garlic sauce
- "Potatoes" with Ali-oli or Salsa Brava
- Dates & bacon
- Fried aubergine with sweet honey (miel de caña)
- Mushrooms in garlic sauce

## Selection of Cold Tapas (Choose 3 from below)

- Hummus with fresh toast
- Spanish omelette
- Selection of cured meat
- Selection of Spanish cheeses
- Mini mozzarella balls & cherry tomatoes kebabs
- "Ensaladilla Russa" Spanish potato salad
- Seafood salad with Marie rose sauce
- Cured ham & melon
- Pimiento peppers with rock salt
- Gazpacho

## Your choice of Paella or Fideua

- Mixed (Meat & Fish)
- Only meat
- Only fish & shellfish
- Vegetarian/Vegan

## House Dessert

- House special dark chocolate tiramisu
- Warm brownie with ice cream
- Crema catalana - flavoured crème brulee





# BBQ MENU'S



## Classic BBQ Menu

- 3 Varieties of seasonal salads
- Marinated chicken & pepper kebabs
- Homemade prime beef burger
- Selection of speciality Spanish sausages
- Fresh fish of day
- Baked potatoes with sour cream
- Grilled vegetable
- Selection of fresh breads

### DESSERTS (choose 1 from below)

- House special dark chocolate tiramisu
- Panna cotta with fruit of the forest coulis
- Our own version of cheesecake

## Elegance BBQ Menu

- 4 Varieties of seasonal salad
- Fresh Mediterranean catch of the day
- Entrecote sirloin steak
- Marinated chicken & pepper kebabs
- Grilled king prawns in garlic & coriander butter
- BBQ spare ribs
- Baked potatoes with sour cream
- Grilled vegetable
- Selection of fresh breads

### DESSERTS (choose 1 from below)

- House special dark chocolate tiramisu
- Warm brownie with white chocolate ice cream
- Panna cotta with fruits of the forest coulis
- Our own version of cheese cake



## Finesse BBQ Menu

- 5 Varieties of seasonal salad
- Entrecote sirloin steak
- Lamb with mint dressing
- Fresh Mediterranean catch of the day
- Butterfly chicken with lemon & herbs sauce
- Monkfish and tiger prawn kebabs
- Grilled vegetables
- Goats cheese stuffed jacket potatoes
- Selection of fresh breads

### DESSERTS (choose 1 from below)

- House special dark chocolate tiramisu
- Warm brownie with white chocolate ice cream
- Panna cotta with fruits of the forest coulis
- Warm chocolate soufflé with orange sorbet
- Our own version of cheesecake





# ITALIAN FEAST

## Pizza & Pasta evening

### *To Share:*

#### **Antipasto Misto:**

- Beef carpaccio with fresh rocket leaves & parmesan cheese
- Selection of olives
- Garlic bread with cheese
- Tomato & mozzarella salad with crunchy pesto sauce
- Selection of breads & bread sticks
- Aubergine Parmigiana

#### **Selection of Pizza al Metro**

Large trays of Pizza topped with a selection of various ingredients

#### **Cooking of Pasta**

- 3 Different types of pasta: Tagliatelle, penne & fresh stuffed pasta
- 3 Different types of sauce:
  - Pesto
  - Fresh sausages & wild mushrooms
  - Mixed fish & shellfish, arrabiata, bolognesa, carbonara

#### **DESSERT:**

Tiramisu





# ANDALUCIAN EVENING

## Andalucian Evening

4 Course dinner

(for 3 courses please choose either "to begin" or "to continue")

### *To begin: (please choose one)*

- "Porra Antequerana"  
(Cold tomato Soup served with Cured ham, boiled egg and tuna)
- Gazpacho

### *To continue: (please choose one)*

- Seafood Salad Malaga Style
- Prawns in a Pil-Pil sauce  
(Sauteed prawns in a garlic, chilli and fresh herb sauce)

### *To enjoy:*

- Oven baked leg of lamb with fresh herbs
- Pargo "a la sal"  
(Oven baked Whole Pargo fish cooked in rock salt and served at the table by our chef with a selection of fresh vegetables and potatoes.)

### *To relax:*

- Chocolate soufflé with ice cream
- Crema catalana
- Churro con chocolate





# SEAFOOD & FRESH FISH FEAST

*To Share:*

## Fresh seafood example dishes:

- Fresh sauteed clams
- Fresh mussels
- Razor clams
- Prawns “pil-pil” sauce
- Grilled Octopus
- Grilled Sepia with Romesco sauce
- Rosted Pepper salad

The freshest “Mercado Central de Atarazanas fish market” catch of the day Fresh fish selected by our chef served with fresh vegetables & potatoes

## Desserts:

- Red Fruit special cheesecake
- Chocolate coulant with ice cream
- Lemon tart





# WINE LIST

*"A meal without wine is like a day without sunshine"*

## WHITE WINES

Conde de Iznar, Rueda  
Follas Nova, Albariño  
Enate Chardonnay, Somontano  
Viña Cantosan, Rueda  
Viña Esmeralda, Semi sweet, Catalunya  
Palacio de Bornos, Rueda  
Viña del Vero, Macabo Chardonnay

## RED WINES

Conde de Iznar Crianza, Castilla y Leon  
Protos, Ribera del Duero  
Enate Tempranillo, Somontano  
Martin La Cuesta, Rioja Crianza  
Pittacum Barrica , Bierzo,  
Condado Haza, Ribera del Duero  
Marques del Puerto, Rioja  
Beronia Crianza, Rioja  
Viña Del Vero, Somontano, Cabernet, Sauvignon

## ROSE WINES

Viña del Vero, Somontano  
Yllera, Castilla y Leon (Sparkling)  
Marques de Riscal, Rioja  
El Coto Rioja

At Cooking Holiday Spain we are dedicated to maintaining a comprehensive collection of wines offering guests an extensive selection of varietals from diverse regions. We have diligently searched for wines that are unique, well balanced and pair well with our cuisine. Here is a sample of our wine list:

## CAVA & PROSECCO

Prosecco  
Codorniu Anna  
Cava Torre Oria Brut  
Jaume Masana, Brut Reserve  
Torre Oria (Medium Sweet)  
Codorniu G. Cremant (Medium Sweet)

## THE CONNOISSEUR LIST

### *Red*

Pago Capellanes, Ribera del Duero  
Finca Valpiedras, Rioja Reserva  
Marques de Murrieta , Rioja Reserva  
Cepa 21, Ribera de Duero

### *White*

Martin Codax, Albariño  
Pazo de Bruxas, Albariño

### *Champagne*

Tattinger  
Moet Chandon  
Moet Chandon Rose  
Veuve Cliquot







# ◀ COOKING HOLIDAYS SPAIN ▶

Specialises in Tailor-made Cooking Holidays,  
Private Chef & Wedding Catering,  
Food & Wine Excursions,  
Team Building & Corporate Activities in Costa del Sol  
Unforgettable winery and gastronomic experiences in  
Costa del Sol

*Creating memorable culinary experiences for our guests*

