



MARBELLA PRIVATE CHEF
SAMPLE MENUS 2026

THE SIGNATURE BREAKFAST

A curated selection of fresh, high-quality products to begin your day in the most exquisite way.

Price: €55 per Person

- **Artisanal Bakery:** A selection of fresh breads and Parisian-style croissants.
- **Spreads & Preserves:** Fine butter, artisanal jam, and pure honey.
- **From the Market:** A board of premium Iberian cold cuts and a Spanish cheeseboard with walnuts and dates.
- **Eggs Your Way:** Cooked to order—scrambled, omelette, fried, or boiled.
- **Yogurt & Fruit:** Greek yogurt with muesli, fresh red fruits, and honey, alongside a platter of prepared seasonal fruit.
- **Beverages:** Freshly squeezed orange and grapefruit juice. Coffee, tea, and milk are available upon request.





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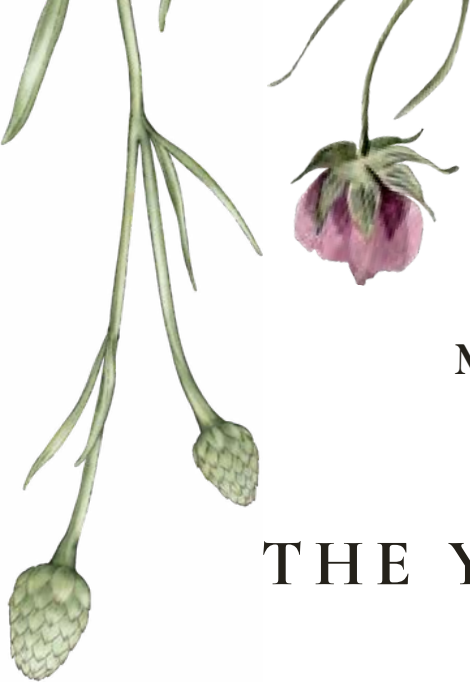
THE MARBELLA BRUNCH EXPERIENCE

A lavish and leisurely mid-day feast, combining the best of breakfast and lunch.

Price: €75 per Person

- **Bakery & Grains:** Assorted breads, toast, butter, honey, and jams.
A fresh seasonal fruit salad.
- **Signature Dishes:** Fluffy Banana Pancakes with Canadian maple syrup.
Healthy Chia Porridge with honey and mixed nuts.
- **Savory Selection:** Smoked salmon platter with classic accompaniments.
A board of assorted Spanish cheeses and cured sausages.
Vibrant mixed greens and wholesome grain-based salads.
- **Eggs Your Way:** Cooked to order—scrambled, fried, omelette, etc.
- **Sweet Finish:** A delightful assortment of mini pastries and cakes.
- **Beverages:** Assorted juices, coffee, tea, and milk available upon request.





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THE YOUNG GOURMET MENU

Delicious, high-quality dishes designed to delight our younger guests.

Price: €55 per Child (up to 12 years old)

- **Starter:** Crispy Mozzarella Sticks with a sweet raspberry jam dip.

- **Main Course (Choice of one):**

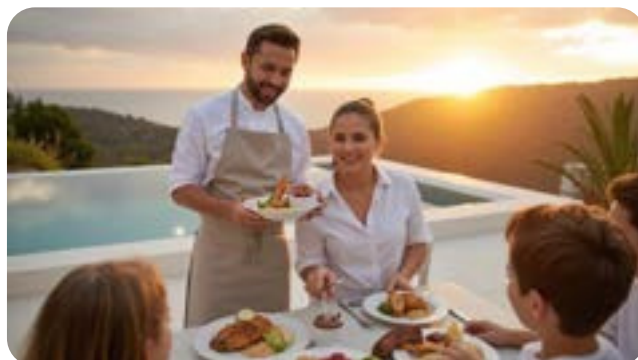
Crispy Chicken Milanese with spaghetti in a light tomato sauce.

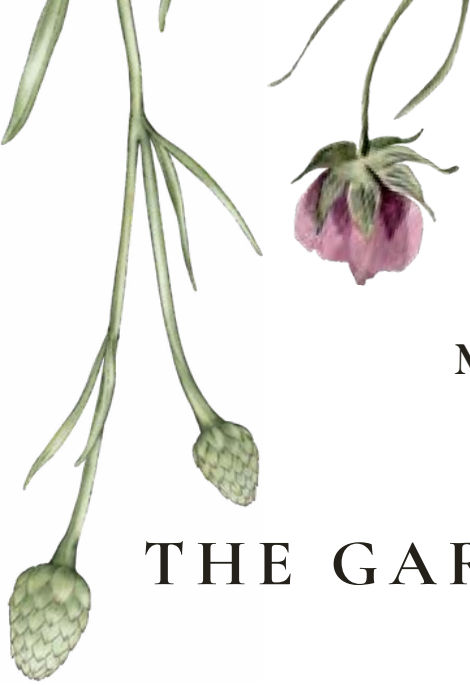
Classic Beef Burger with lettuce, tomato, and Cheddar cheese on a brioche bun.

Tender Grilled Chicken Fillet with fluffy basmati rice.

Delicate Grilled Salmon with seasonal vegetables and potatoes.

- **Dessert:** Creamy Vanilla Ice Cream with a warm chocolate sauce and red berries.





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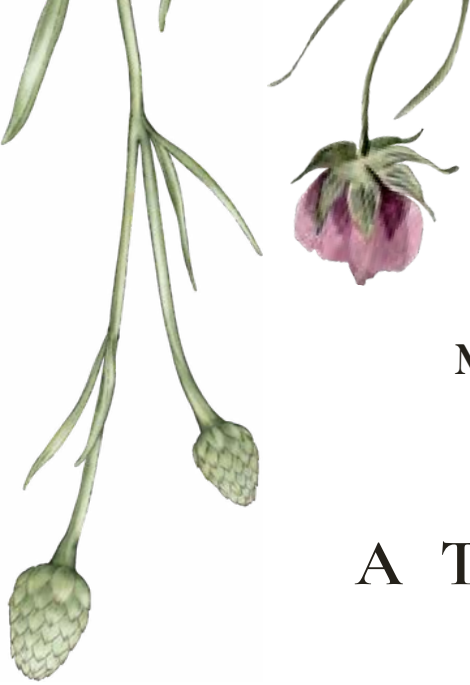
THE GARDEN MENU (VEGETARIAN)

A celebration of fresh, vibrant produce, crafted into elegant and flavourful dishes.

Price: €78 per Person

- **Starter:** A vibrant garden salad accompanied by a grilled vegetable skewer and homemade hummus.
- **Main Course:** Creamy Risotto with Wild Mushrooms & Sun-Dried Tomatoes, finished with Parmesan and fresh herbs.
- **Dessert:** Homemade Apple and Cinnamon Crumble Cake with a scoop of vanilla bean ice cream.





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A TASTE OF ANDALUSIA

A classic Spanish experience featuring iconic tapas and fresh Mediterranean sea bass.

Price: €85 per Person

- **Tapas Selection:**

Sizzling Chistorra Sausage & Prawns in a garlic-parsley green sauce.

Classic "Ensaladilla Rusa" (potato salad) crowned with a fried quail egg.

Creamy Iberian Ham Croquettes.

Refreshing "Pipirrana" Salad (diced tomato, pepper, cucumber).

- **Main Course:** Pan-Seared Sea Bass Fillet with a delicate white wine and clam sauce.

- **Dessert:** A medley of Warm Red Fruits with smooth mascarpone cream and vanilla ice cream.





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THE AUTHENTIC PAELLA EXPERIENCE

A journey to the heart of Spanish cuisine, centered around a magnificent, freshly cooked paella.

Price: €88 per Person

- **Appetizers:**

Cured Manchego Cheese with quince paste.

A selection of Marinated Spanish Olives.

A board of Cured Iberian Sausages (chorizo & salchichón).

Chilled Strawberry Gazpacho (seasonal).

Green salad.

- **The Centrepiece (Choice of one):**

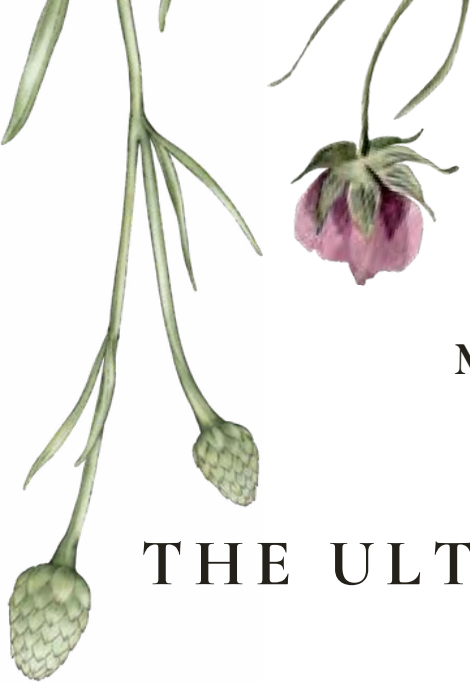
Seafood Paella: with prawns, mussels, and clams.

Chicken Paella: with tender chicken and vegetables.

Mixed Paella: a rich combination of seafood and chicken.

- **Dessert:** Classic Crème Brûlée infused with vanilla and topped with caramelized red fruits.





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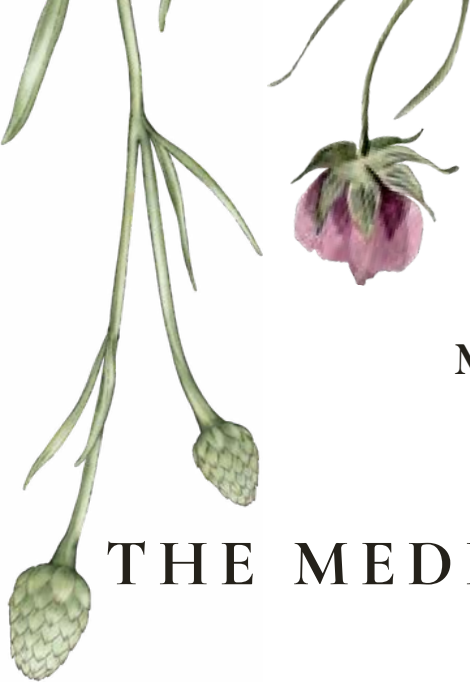
THE ULTIMATE GRILL & BBQ MENU

A carnivore's delight, featuring premium meats and fish grilled to perfection over open flames.

Price: €105 per Person

- **Starters & Dips:** House-made alioli, marinated olives, hand-carved Acorn-Fed Iberian Ham and Iberian Chorizo grilled over open flames.
- **From the Grill:** Iberian Secreto, slow-grilled over charcoal with a fresh herb chimichurri. Aged Iberian Presa, seared on the grill and finished with Málaga sea salt flakes. White Prawns from the Málaga fish market, grilled with extra virgin olive oil and garlic. Wild Salmon fillet with lemon butter and fresh dill.
- **Signature Sides:** House-style patatas bravas. Sautéed Padrón peppers. Coín tomatoes dressed with Picual EVOO and fresh basil. Green salad with a Sherry vinegar vinaigrette. Served with house chimichurri and alioli.
- **Dessert:** Traditional caramelised Torrija served with artisan extra virgin olive oil ice cream.





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THE MEDITERRANEAN FUSION MENU

A vibrant and diverse menu perfect for social gatherings, blending Spanish staples with fresh, modern flavours.

Price: €95 per Person

- **Appetizers:**

Iberian charcuterie board with hand-carved Acorn-Fed Jamón.
Smoked salmon blinis with fresh herb cream cheese and dill.
Aged Manchego with rosemary honey and toasted Málaga almonds.

- **Salads:**

Mediterranean salad with Coín tomatoes, feta cheese, Kalamata olives and fresh basil.
Warm Beluga lentil salad with roasted seasonal vegetables and an aged mustard vinaigrette.

- **Main Dishes:**

Free-range chicken skewers marinated in fresh herbs and lemon.
White Prawns from Málaga, grilled with a gentle garlic sauce.
Seasonal vegetables slow-roasted with Modena balsamic glaze and EVOO.

- **Side Dishes:**

Rosemary potatoes and artisan bread with smoked butter.

- **Desserts:**

Signature mini pastries and fresh seasonal fruit from the Axarquía — mango, loquat or avocado depending on the month.





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THE CASTILIAN TABLE

A rich and robust menu celebrating the powerful flavours of Spanish tradition, culminating in a spectacular beef tenderloin.

Price: €95 per Person

- **Tapas Selection:**

- Sizzling Chistorra Sausage & Prawns in a garlic-parsley green sauce.
- Hand-Carved, Acorn-Fed Iberian Ham.
- Wedges of Cured Manchego Cheese with fig jam.
- Mini Tostadas with a spicy shrimps Pil-Pil.

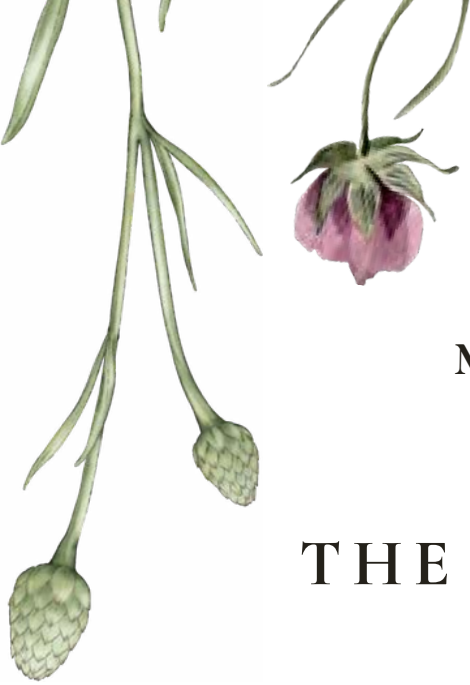
- **Main Course:**

Prime Beef Tenderloin served with a rich, creamy wild mushroom sauce and potato gratin.

- **Dessert:**

A decadent, Warm Chocolate Brownie served with refreshing mint chocolate chip ice cream.





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THE GOURMET EXPERIENCE

An elegant and refined dining experience showcasing sophisticated techniques and premium ingredients.

Price: €130 per Person

• **Amuse-Bouche:**

Seared scallop on a cold cauliflower cream with saffron foam and sea salt flakes.

Smoked salmon roll with fresh herb cream cheese and pickled cucumber.

Starter:

White Prawn Carpaccio from the Bay of Málaga with Axarquía avocado, citrus dressing and a drizzle of Arbequina EVOO.

(avocado-free version available on request)

Main Cours(two half portions):

- Estuary Sea Bass roasted in the oven with a silky parsnip cream and a white wine and clam reduction.
- Herb-Crusted Rack of Suckling Lamb with a thyme-infused jus and turned seasonal vegetables.

Dessert:

Lavender panna cotta with a vibrant fresh red berry coulis and almond crumble.





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THE EXQUISITE TASTING MENU

Our most luxurious offering. A multi-course journey of culinary excellence, featuring innovative pairings and the finest ingredients available.

Price: €138 per Person

- **Appetizers:**

36-Month Acorn-Fed Iberian Ham, hand-carved to order.

Creamy wild mushroom and black truffle croquettes.

Sautéed Foie Gras on brioche toast with fig compote and fleur de sel.

- **Starter:**

Huétor asparagus risotto with aged Parmesan, freshly grated black truffle and a rich reduced chicken stock.

- **Main Course:**

Confit Duck Magret with a tart red berry reduction and a silky slow-roasted sweet potato purée.

- **Dessert:**

Caramelised brioche Torrija with Picual extra virgin olive oil ice cream and Málaga sea salt flakes — the definitive Andalusian finale.

