

CHEFS_{AT}HOME

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By Chef Jacobo Vazquez

MENUS

PRIVATE CHEF

Types of Menu

BREAKFASTS

Themed breakfasts in the center of the table to share with your loved ones

BARBECUES

We will challenge your senses by blending a variety of culinary cultures on the grill

TO SHARE

Our sharing menus will allow you to experience an international culinary journey at the center of your table

EXPERIENCE

There is no restaurant more intimate than your own home. Enjoy live haute cuisine with the exquisite preparation of our private chef

SUPERCHEFS

A four-handed gastronomic experience with our local chef collaborating with some of the top chefs from the Costa del Sol, awarded with their titles

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BREAKFASTS

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CONTINENTAL

CROISSANTS WITH BUTTER AND JAM

SMOKED SALMON BAGELS WITH CREAM CHEESE

CHEESE AND TURKEY

FRENCH EGG OMELETTES

WHITE BREAD TOAST

FRUIT PLATTER

YOGURT WITH GRANOLA

ORANGE JUICE

MILK

COFFEE AND TEA

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BREAKFASTS
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AMERICANO

PANCAKES WITH MAPLE SYRUP

CRISPY BACON

PEANUT BUTTER

CHOCOLATE MUFFINS

SCRAMBLED EGGS

BROWN TOAST

BANANA AND STRAWBERRY SMOOTHIE

MILK

COFFEE AND TEA

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INGLÉS

SCRAMBLED EGGS

SAUSAGES

GRILLED TOMATO

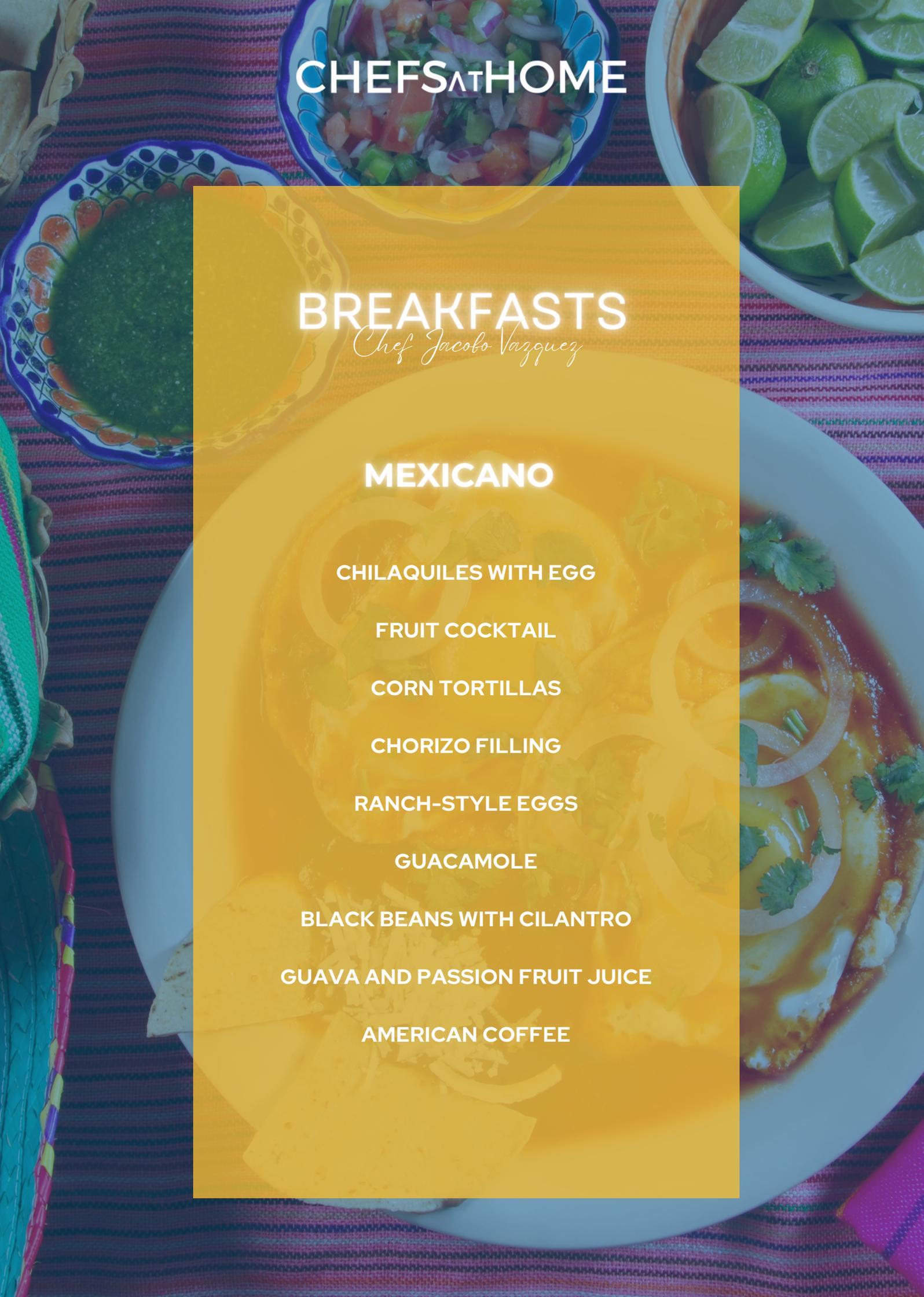
MUSHROOMS

BEANS WITH TOMATO

HASH BROWNS

MIXED BERRY JUICE

ENGLISH BREAKFAST TEA AND COFFEE



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BREAKFASTS

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MEXICANO

CHILAQUILES WITH EGG

FRUIT COCKTAIL

CORN TORTILLAS

CHORIZO FILLING

RANCH-STYLE EGGS

GUACAMOLE

BLACK BEANS WITH CILANTRO

GUAVA AND PASSION FRUIT JUICE

AMERICAN COFFEE

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BREAKFASTS
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VEGETARIANO

SCRAMBLED EGGS WITH SPINACH AND
TOMATO

HOMEMADE CAKE WITH AGAVE SYRUP

FRESH FRUIT SALAD

YOGURT BOWLS WITH GRANOLA, CHIA SEEDS,
AND BANANA

GREEN SMOOTHIE WITH SPINACH, GREEN
APPLE, AND GINGER

RYE BREAD

COFFEE AND TEA