

CHEFS<sub>AT</sub>HOME

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*By Chef Jacobo Vazquez*

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**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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TO SHARE

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**MENU  
TO SHARE**  
*Chef Jacobo Vazquez*

**ASIÁTICO**

**HOMEMADE VEGETARIAN SPRING ROLLS**

**DUCK MAGRET WITH HOISIN SAUCE**

**CHICKEN GYOZAS WITH WASABI  
MAYONNAISE AND TRUFFLE**

**SALMON TATAKI WITH PONZU AND SPRING  
ONION**

**SWEET AND SOUR PORK**

**CHICKEN YAKITORI**

**FRIED RICE WITH EGG**

CHEFSATHOME

**MENU  
TO SHARE**  
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**THAI**

**TOM YUM SOUP**

**SOM TAM PAPAYA SALAD**

**PANANG RED CURRY**

**SHRIMP AND PEANUT PAD THAI**

**STEAMED JASMINE RICE**

**MORNING GLORY SPINACH AND  
ASPARAGUS**

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**MENU  
TO SHARE**

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**PAELLA**

**IBERIAN HAM**

**GALICIAN-STYLE OCTOPUS**

**GARLIC PRAWNS**

**TOMATO AND SPRING ONION SALAD**

**MIXED PAELLA WITH CHICKEN AND  
SEAFOOD**

**GARLIC MAYONNAISE AND LEMON**

**BREAD**

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**MENU  
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**NIKKEI**

**CLASSIC CEVICHE**

**SALMON TIRADITO WITH YELLOW CHILI  
PEPPER**

**LOMO SALTADO WITH BAKED POTATO**

**CHICKEN ANTICUCHOS**

**CHAUFA RICE**

**PERUVIAN CHICKEN CHILI SAUCE**

**FRIED CORN KERNELS (CANCHA FRITA)**

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**MENU  
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**LATINO TEXMEX**

**GUACAMOLE WITH TORTILLA CHIPS**

**CORN TORTILLAS**

**PICO DE GALLO**

**CHICKEN IN MOLE SAUCE**

**CARNITAS (SLOW-COOKED PORK)**

**BEANS**

**MANGO CEVICHE**

**SOUR CREAM**

**PICKLED ONIONS**



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## MENU TO SHARE

*Chef Jacobo Vazquez*

### MEDITERRÁNEO

SUN-DRIED TOMATO BRUSCHETTA

PROVOLONE CHEESE WITH TOASTED  
BREAD

BURRATA CAPRESE SALAD

FAUX FOIE RISOTTO WITH TRUFFLE  
ESSENCE

STEWED SHIN WITH BURGUNDY WINE

PARMESAN POTATOES WITH TRUFFLE OIL

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**MENU  
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**LIBANES**

**HUMMUS WITH EXTRA VIRGIN OLIVE OIL**

**LABNEH WITH ZA'ATAR**

**DOLMAS (STUFFED GRAPE LEAVES)**

**TABBOULEH SALAD**

**PITA BREAD**

**BEEF KOFTAS**

**LAMB SKEWERS**

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**MENU  
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**BEREBER**

**KEFTA TAGINE WITH OLIVES**

**CHICKEN PASTILLA**

**MOROCCAN SALAD WITH FETA CHEESE**

**PITA BREAD**

**BEEF TANJIA**

**OLIVES**

**HARISSA (SPICY CHILI PASTE)**

**DATES**

**MINT TEA**

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**MENU  
TO SHARE**

*Chef Jacobo Vazquez*

**HEALTHY**

**CAESAR SALAD**

**CRUNCHY CHICKPEAS WITH RAS EL  
HANOUT ON CASHEW CREAM**

**GRILLED ASPARAGUS AND BIMBI WITH  
GRATED PARMESAN**

**SALMON IN GREEN PEPPER AND MISO  
SAUCE**

**GRILLED CORN WITH BUTTER AND SALT**

**ROASTED SWEET POTATO WITH  
ROSEMARY AND BLUE CHEESE GRATIN**

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MENU  
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VEGGIE

TABBOULEH WITH LENTILS AND CILANTRO

BEET HUMMUS WITH MEXICAN TAJÍN AND  
CRUDITÉS

CHICKPEA AND COCONUT MILK CURRY  
WITH MINT

STEAMED JASMINE RICE

CAULIFLOWER GRATIN WITH BÉCHAMEL  
SAUCE

GARLIC BREAD