

CHEFS_{AT}HOME

CHEFS_{AT}HOME

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

CHEFS_{AT}HOME

CHEFS_{AT}HOME
By Chef Jacobo Vazquez

BARBECUES

CHEFS_{AT}HOME

BARBECUES

Chef Jacobo Vazquez

IBÉRICA

IBERIAN PORK CHISTORRA

PORK RIBS

LAMB CHOPS

MARINATED CHICKEN THIGHS

AGED BEEF T-BONE STEAK

SPICY POTATOES (PATATAS BRAVAS)

PADRON PEPPERS

BREAD WITH TOMATO

GARLIC MAYONNAISE (ALIOLI)

SANGRIA (+10 EUROS PER PERSON)

CATALAN CREAM (+5 EUROS PER PERSON)

CHEFS_{AT}HOME

BARBECUES

Chef Jacobo Vazquez

RODIZIO

ESPETADA-STYLE PICANHA (BRAZILIAN
GRILLED BEEF)

CHICKEN WITH CHIMICHURRI SAUCE

CRIOLLO CHORIZO

SALMON WITH LEMON AND HERBS

FEIJOADA (BRAZILIAN BLACK BEAN STEW
WITH PORK)

WHITE RICE

FAROFA (TOASTED CASSAVA FLOUR
MIXTURE)

CHIMICHURRI SAUCE

CAIPIRINHA (+10 EUROS PER PERSON)

GRILLED PINEAPPLE WITH ICE CREAM (+5
EUROS PER PERSON)

CHEFS_{AT}HOME

BARBECUES

Chef Jacobo Vazquez

ASADO

BEEF SHORT RIBS BARBECUE

SKIRT STEAK

ARGENTINIAN CHORIZOS

RICE BLOOD SAUSAGE (MORCILLA DE ARROZ)

LEMON CHICKEN

PROVOLONE CHEESE PROVOLETA

CRIOLLA SAUCE

GARLIC BREAD WITH OIL

MALBEC WINE OR FERNET (+10 EUROS PER PERSON)

CHOCOLATE COULANT WITH VANILLA ICE CREAM (+5 EUROS PER PERSON)

CHEFS_{AT}HOME

BARBECUES

Chef Jacobo Vazquez

AHUMADO

SMOKED HOMEMADE BBQ PORK RIBS

ORANGE AND GINGER MARINATED CHICKEN
THIGHS

CHICKEN WINGS IN LOUISIANA SAUCE

BURGERS WITH BULL SAUCE, CHEDDAR
CHEESE, AND BRIOCHE BUN

CORN ON THE COB

COLESLAW

ROASTED ROSEMARY POTATOES

SMOKED-STYLE TARTAR SAUCE

HOMEMADE LEMONADE WITH/WITHOUT
ALCOHOL (+10 EUROS PER PERSON)

MASCARPONE CREAM WITH BISCUIT AND
STRAWBERRY (+5 EUROS PER PERSON)