

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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EXPERIENCE

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MENU EXPERIENCE

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FOCACCIA WITH BLACK OLIVE PASTE,
CREAM CHEESE WITH MOROCCAN "SMEN"
(AGED BUTTER) AND VERMOUTH SYRUP

GRILLED SCALLOP WITH TEMPURA
PRAWNS, HUANCAINA SAUCE, CRISPY
PANCETTA, AND PARMESAN

BLACK ANGUS SHANK GLAZED IN MISO,
GINGER, AND MUSHROOMS. WASABI AND
AJI EMULSION, WITH ROASTED SWEET
POTATO

WHITE CHOCOLATE MOUSSE WITH LIQUID
CARMEL, ICE CREAM, PINK PEPPER, AND
MINT

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MENU EXPERIENCE

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LAMB SKEWER MARINATED IN SAKE AND
MISO, WITH KIMCHI SATAY SAUCE AND
CARMELIZED PEANUTS

DUCK BREAST WITH HOISIN SAUCE,
CUCUMBER, AND CARROT ON A TOASTED
CORN TORTILLA

GREEN CURRY WITH IBERIAN SECRET AND
VEGETABLES WITH BASIL, TURMERIC
COUSCOUS, AND YOGURT

YUZU CREAM WITH PASSION FRUIT SYRUP
AND TOASTED BUTTER COOKIE

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MENU EXPERIENCE

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OYSTERS NUMBER 2 WITH TIGER'S MILK

GRILLED SCALLOP WITH TEMPURA
PRAWNS, HUANCAINA SAUCE, CRISPY
PANCETTA, AND PARMESAN

BEEF TENDERLOIN WITH WHITE TRUFFLE
SAUCE, UNAGI (EEL SAUCE), SMOKED
ROSEMARY, PURPLE POTATO PUREE,
ASPARAGUS, AND PINK PEPPER

DARK CHOCOLATE COULANT, RED BERRY
SYRUP, BUTTER ICE CREAM, AND CANDIED
ALMOND

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STEAK TARTARE

**ROASTED TURBOT IN PILPIL SAUCE WITH
JULIENED VEGETABLES**

**DEBONED LAMB IN BLACK MOLE SAUCE,
SWEET POTATO PUREE WITH 5 CHINESE
SPICES, AND GRILLED ASPARAGUS**

**WHITE CHOCOLATE SOUP WITH TRUFFLE,
OLIVE OIL SPONGE CAKE, AND SALTED
CARAMEL**

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**RED TUNA TARTARE WITH JÄGERMEISTER
PONZU, NORI FLAKES, AND KATSUOBUSHI
(DRIED, FERMENTED, AND SMOKED
SKIPJACK TUNA)**

PARMESAN SCALLOPS WITH LIME

**MONKFISH WITH CHIPOTLE DRESSING,
SQUID INK BLACK RICE, AND GREEN AIOLI**

**MANGO MOCHIS, PASSION FRUIT MOUSSE,
WHITE CHOCOLATE CRISP**

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**WONTON TACO WITH SPICY MISO PICANHA
TARTARE, AVOCADO CREAM, AND EEL
SAUCE**

**USUZUKURI OF SEA BREAM WITH KUMQUAT
TSUYUNOMOTO AND YUZU**

**RED SNAPPER ROASTED IN BOILING
SESAME NEW STYLE SAUCE ACCOMPANIED
BY A BED OF POTATOES**

**STRAWBERRIES MARINATED IN BALSAMIC
AND PANELA WITH WHITE TRUFFLE
MASCARPONE CREAM**

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**OCTOPUS WOK WITH KIMCHI, LIMEÑA
CAUSA, AND JALAPEÑO AND CILANTRO
EMULSION**

**PUNTALETTE TRUFFLE RISOTTO WITH
SCALLOPS AND PARMESAN**

**FRISIAN COW STEAK WITH GREEN AND PINK
PEPPERCORNS, POTATO CREAM, AND
SAUTÉED SPINACH**

**WHITE CHOCOLATE INGOT WITH
RASPBERRIES**

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**CORVINA CEVICHE WITH PASSION FRUIT,
CANCHA (TOASTED CORN), AND RED
ONION**

**RED TUNA TARTARE WITH FRIED EGG,
PONZU, AND TRUFFLED PORCINI CREAM**

**SALMON MARINATED IN MISO AND
ROASTED, WITH LEMON AND SAUTÉED
GREEN BEANS**

**LEMON CREAM WITH CRUMBLE, SALTED
CAMEL, AND HAZELNUTS**