



## Private Chef Service

**Our private chef service** was founded to meet the need of those who want to offer their guests **something truly special** by hosting an **elegant gourmet dinner party** for friends, family, or business associates in the comfort and convenience of **their own home**.

The benefits of our private chef service include **spending quality time entertaining your guests** and serving exceptional cuisine in the relaxation of your home, thus offering a **unique and pleasurable experience for you and your company**.

Our services exclusively provide **fine dining restaurant quality dishes**, completely made from scratch; therefore we only cater to smaller, more intimate gatherings.

Please find below our some ideas of theme evenings for your party.

*N.B. The kitchen team is entirely flexible and we would be delighted to work with you. So any suggestion or any particular dish you wish to change or add, just let us know and we will be very happy to discuss any changes.*



*Service supplied by Cooking Holiday Spain*

*your gastronomic and culinary specialist in Costa del Sol*

*Mediterranean cooking classes - Wine tastings - Spanish Wine tour - Gastronomic week end –  
7 days Cooking Holidays – Private and personalized Gastronomic tours - Luxury wine excursions -  
Tapas Tour Malaga – Jerez sherry excursion – Ronda wine tour - Private Chef Service –  
Málaga, Marbella, Andalucía, Spain, Costa del Sol*

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## Tapas & Paella

### Selection of Hot Tapas (3 different ones)

#### Example of Hot Tapas

- Spanish Omelette
- Meat Ball in Almonds sauce
- Home made sausages in white wine and onion sauce
- Prawns tempura with sweet chilli sauce
- Potatoes with Ali-oli sauce

### Selection of Cold Tapas (3 different ones)

#### Example of Cold Tapas

- Malaga Style seafood salad
- Selection of Cured Meat
- Selection Of Spanish Cheeses
- "Seviche style" Seafood with lime
- Seafood salad with marie rose sauce

### Mixed (Meat & Fish) Paella

### House Dessert





## Andalucian Evening

### 4 Course dinner

*(to make it a 3 course meal please delete either "a to begin course" or "a to continue course")*

### To begin: (please choose one)

*"Porra Antequerana"*

*Cold tomato Soup served with Cured ham, boiled egg and tuna  
Gazpacho*

### To continue: (please choose one)

*Seafood Salad Malaga Style*

*Prawns in a Pil-Pil sauce*

*Sautee prawns in a garlic, chilli and fresh herb sauce*

### To enjoy:

*Oxtail slowly cooked in a light red wine sauce*

*Pargo "a la Sal"*

*Oven baked Whole Pargo fish cooked in rock salt and served and cleaned at the table by our chef. It comes with a selection of fresh vegetables and potatoes.*

### To relax:

*Chocolate soufflé with ice cream*



## Spanish Evening Option

### 4 Course dinner

*(to make it a 3 course meal please delete either "a to begin course" or "a to continue course")*

#### **To begin: (please choose one)**

Prawns in a Pil-Pil sauce

*Sautee prawns in a garlic, chilli and fresh herb sauce*

Sautee Clams with garlic and white wine sauce

#### **To continue: (please choose one)**

Fresh Seafood Malaga bay Salad served with a lemon and fresh herbs dressing

Ciabatta with Flat Mushroom, Dolcelatte, Parma Ham, Balsamic & Port Reduction

#### **To enjoy: (please choose one)**

Oven baked Dorada (Sea Bream) served over a bed of seafood with a selection fresh vegetables and potatoes

Oven baked Dorada (Sea Bream) cooked in rock salt and served and cleaned at the table by our chef. It comes with a selection of fresh vegetables and potatoes.

Chicken Supreme with Wild Mushroom and Tarragon Cream Sauce

Salmon fillet over a bed of saffron, black olives, and sun dried tomatoes mash potatoes with a citrus and balsamic vinegar reduction sauce

#### **To relax: (please choose one)**

Warm Chocolate Brownie with Caramel Sauce

Strawberry Crema Catalana (Crème Brulee)

Warm Chocolate soufflé with orange sorbet



## Fresh Fish & Salad Dinner

Selection of 3 different salads

Ceaser Salad

Coleslaw Salad

Selection of Fresh mixed Salad ingredients

Grilled Fresh Tuna Steak or Fresh Catch of the Day with Cous Cous and oven Baked Potatoes

House Dessert

## Seafood & Fresh Fish Feast

Fresh Seafood

Example of Dishes:

Fresh sautee Clams

Fresh Mussels

Prawns "Pil-Pil" sauce

Fresh Large Prawns

The Freshest "Central Malaga Market" catch of the Day.

"Fresh Fish selected by our Chef served with fresh Vegetables & Potatoes"

House Dessert