



CONCIERGE SERVICES

*** SPECIAL PRIVATE CHEF OFFER***

WELCOME TO VILLA SORPRESA



Our experienced and locally based Concierge Company have a dedicated department for Private Chef and Catering services to provide you with a Gourmet Welcome to Villa Sorpresa in true Spanish style.

Villa Sorpresa would like to offer this service as a *complementary gesture* to all clients booking in Summer 2020!

Please see to follow our Welcome Dinner, or Lunch if you arrive earlier menu.



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CONCIERGE SERVICES

TAPAS & PAELLA MENU

Our Paella & Tapas menus offer an introduction to Andalucian cuisine and a sociable approach to dining. Our chefs use Spanish meats, Fresh Fish from the markets and local organic ingredients where possible.

The Tapas are generally served to the centre of the table whilst the Paella is cooked in front of the guests in traditional show cooking style

TAPAS STARTERS(Please Choose 3 in total)

FAVOURITES

Iberian Cold Cuts & Cheese Platter with Fresh Breads, Tomato Pulp & Dipping Oils (Iberian Ham, Lomo, Salchichón, Cured Manchego Cheese, Ronda Goats Cheese)

Cantabrian Anchovy & Marinated White Anchovy Duet over Crystal Bread with Tomato Pulp & Extra Virgin Olive Oil

Roast Octopus over a Smoky Paprika Potato Mash, Extra Virgin Olive Oil

Jumbo Prawns Pil Pil

Calamari, Mussels & Octopus Cold "Pipirrana" Salad with Green & Red Peppers, Onions & Sherry Vinaigrette

Cured Iberian Chorizo Braised in Red Wine & Basil Leaves

Goats Cheese Stuffed Mushrooms Topped with an Iberian Ham Slice

Clams in a Parsley, White Wine & Garlic Sauce

VEGAN & VEGETARIAN

Tomato & Red Onion Bruschettas with Balsamic Vinegar & Basil Leaves (VG)

Roast Pepper & Walnut Hummus with Pomegranate Molasses & Crispy Pita Batons (VG)

Andalusian Spinach & Chickpea Stew with Spice Croutons (VG)

Chilled Gazpacho with Chopped Vegetable Toppings (VG)

Patatas Bravas with a Spicy Tomato Topping (VG)

Aubergine Fritters Drizzled with Sugar Cane Honey (VG)

Wild Mushroom Croquettes with a Mild Alioli (V)

Classic Spanish Potato Tortilla (V)

Caramelized Goats Cheese Salad with a Green Apple Compote & Walnut Vinaigrette (V)

Mushrooms Stuffed with Smoked Provolone Cheese, Sun Dried Tomatoes & Basil (V)





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PAELLA OPTIONS (Choose one)

Seafood Paella (King Prawns, Kingklip, Calamari)

Mixed Meats Paella (Chicken, Iberian Pork)

Rustic Paella (Chicken, Iberian Chorizo, Asparagus & Green Peas)

Vegetarian (Local Seasonal Vegetables)

DESSERT (to choose 1 option)

Filo Wrapped Chocolate Brownie with Vanilla Ice-Cream

Fresh Banana Mousse with Oreo Crumble and a Caramel & Almond Topping

Baked Cheesecake with a Passion Fruit Coulis & Tropical Fruit Salad

Cheese Board with local chutneys and dried fruits

Fresh Seasonal Fruit Salad

Your meal will also be served with Fresh Jugs of Sangría

When confirming your complementary Welcome lunch or dinner please do also let us know if you have any dietary requirements so that the chef can be informed.

