



VILLA LOS ARCOS

# *Masterchef*

*Menu*

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PRIVATE CHEF SERVICE · MIJAS COSTA

[WWW.RENTVILLACOSTADELSOL.COM](http://WWW.RENTVILLACOSTADELSOL.COM)

# Welcome to our Kitchen

MIJAS COSTA · ANDALUCÍA

*Villa Los Arcos offers a variety of food and dining options prepared in our kitchen by our private chef. Besides the fixed menus that follow, you are warmly welcome to share your own ideas — we will work with our chef to design something special for your group.*

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## PLEASE NOTE

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- 🍷 All prices are per person and include the chef's preparation, service, and clean-up.
- 🍷 Minimum 8 guests per chef booking. Smaller groups subject to a €120 chef call-out fee.
  - 🍷 Pre-booking required — minimum 48 hours notice.
- 🍷 Children under 13 years: 35% discount on adult menus, or select from our Children's Menu.
  - 🍷 Children under 4 years: free of charge.
  - 🍷 Drinks are available from our separate bar price list.

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## DIETARY OPTIONS

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- 🍷 Vegan, vegetarian and pescatarian options available for every menu.
  - 🍷 Gluten-free, nut-free and lactose-free preparations on request.
- 🍷 Please notify us of any allergies or dietary requirements at the time of booking.
  - 🍷 Full allergen information available on request.

ON ARRIVAL

# Welcome Mingle



Glass of Cava with refill

## *Five Different Canapés*

*Cucumber with cream cheese · Chorizo with tomato · Humus with bread sticks*

*Mini tortilla with salmon · Guacamole and Doritos*

Served with potato chips and olives

*Approximately 45 minutes of service*

**€30 PER PERSON**

VEGAN · VEGETARIAN · PESCATARIAN OPTIONS AVAILABLE

MORNING

## Breakfast Buffet



Orange juice · Freshly baked bread, butter, olive oil  
Yoghurt, milk, muesli · Boiled egg, scrambled eggs, salmon  
Serrano ham, tomato, cucumber · Bacon with white beans  
Cheese selection · Coffee, tea, biscuit, fresh fruit

**€25 PER PERSON**

VEGAN · VEGETARIAN · PESCATORIAN · GLUTEN-FREE OPTIONS AVAILABLE

LATE MORNING

## Deluxe Brunch Buffet



Coffee, tea, orange juice, glass of Cava  
Toast with seafood salad · Melon and Serrano ham  
Manchego cheese and marinated mini tomatoes · Spanish charcuterie  
Caesar salad with chicken · Salmon and scrambled eggs  
Nachos with guacamole and fresh coriander · Cupcake and fruit  
Buffet including freshly baked bread

**€37 PER PERSON**

VEGAN · VEGETARIAN · PESCATORIAN OPTIONS AVAILABLE

## FIESTA MEXICANA

## Mexican Buffet



Tacos, nachos and tortillas

Minced beef and chicken

Guacamole, chili salsa and tomato salsa

Peppers, jalapeño, cucumber, tomato, lettuce, onion, corn and cheese

**€34 PER PERSON**

VEGAN · VEGETARIAN · PISCATARIAN OPTIONS AVAILABLE

## ASIAN SPICE

## Thai Curry



Chicken with red curry and coconut milk

Peppers, onion, carrot · Served with rice

— followed by —

Pineapple & ice cream for dessert

**€34 PER PERSON**

VEGAN · VEGETARIAN · PISCATARIAN · GLUTEN-FREE OPTIONS AVAILABLE

## FROM THE GRILL

## BBQ 1 — *Classic*



175 g homemade jalapeño burger  
Ribs and chicken wings · Potato wedges  
BBQ sauce and homemade coleslaw  
Guacamole, tomato, cucumber, lettuce, corn and pepper

**€34 PER PERSON**

VEGAN · VEGETARIAN · PISCATARIAN OPTIONS AVAILABLE

## PREMIUM CUTS

## BBQ 2 — *Premium*



Sirloin steak and pork fillet  
Potato wedges  
BBQ sauce and homemade coleslaw  
Guacamole, tomato, cucumber, lettuce, corn and pepper

**€45 PER PERSON**

VEGAN · VEGETARIAN · PISCATARIAN OPTIONS AVAILABLE

ANDALUCÍA ON A TABLE

# Spanish Tapas Buffet



## **Salmorejo**

*cold creamy tomato soup with Ibérico ham and egg*

## **Boquerones en Vinagre**

*anchovies marinated in vinegar*

## **Mejillones con Piquillo**

*steamed mussels with red onion, chili and orange vinaigrette*

## **Jamón de Bellota y Queso Manchego**

*Pata Negra ham and Manchego cheese*

## **Dátiles con Bacon**

*warm dates wrapped in bacon*

## **Pimientos de Padrón**

*piquant baked green peppers with sea salt*

## **Albóndigas con Salsa de Tomate y Verduritas**

*meatballs in tomato and vegetable salsa*

## **Patatas Bravas**

*baked potatoes with hot chili mayo*

## **Pan Casero y Aceitunas**

*bread with sea salt and olives*

**€38 PER PERSON**

VEGAN · VEGETARIAN · PISCATARIAN · GLUTEN-FREE OPTIONS AVAILABLE

LIVE COOKING

## *Paella Andaluz*



Live cooking in our big paella pan

Shrimps, mussels, chicken · Pepper, peas, garlic

Chicken and fish broth · Fresh tomatoes, rice, saffron, olive oil

Decorated with peppers, lemon, mussels, king prawns and langoustine

Freshly baked bread

**€35 PER PERSON**

VEGAN · VEGETARIAN · PISCATARIAN · GLUTEN-FREE OPTIONS AVAILABLE

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ITALIAN CLASSIC

## *Lasagna*



Minced beef or vegetarian

Pasta · Béchamel · Cheddar cheese topping

Tomato salad

**€30 PER PERSON**

VEGAN · VEGETARIAN · GLUTEN-FREE OPTIONS AVAILABLE

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FROM THE OVEN

## *Salmon Filet*



Oven-baked filet of salmon  
Green peas and lemon sauce  
Served with brown rice

**€35 PER PERSON**

VEGAN · VEGETARIAN · PESCATARIAN · GLUTEN-FREE OPTIONS AVAILABLE

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SWEDISH TRADITION

## *Homemade Meatballs*



Swedish homemade meatballs (beef)  
Cream sauce & mashed potato  
Served with pickled cucumber and lingonberry

**€30 PER PERSON**

VEGAN · VEGETARIAN OPTIONS AVAILABLE

THREE COURSE EXPERIENCE

# Masterchef's Special



Choose one option per course

## STARTER

*Toast Skagen with seafood salad*

— or —

*Bruschetta*

— or —

*Salmon toast with mustard sauce*

## MAIN COURSE

*Hamburger with crispy potatoes*

— or —

*Ribs with potato gratin*

— or —

*Salmon with herbs and potato gratin*

## DESSERT

*Your choice from our Dessert selection*

**2 COURSES**  
**€38 / PERSON**

**3 COURSES**  
**€48 / PERSON**

VEGAN · VEGETARIAN · PESCATARIAN · GLUTEN-FREE OPTIONS AVAILABLE ACROSS ALL COURSES

A LIGHT FINISH

## Cheese & Fruit Platter



Manchego, Stilton, Brie and goat cheese

Paté, jam, fruit and crackers

Bread and olive oil

**€25 PER PERSON**

VEGAN · VEGETARIAN · GLUTEN-FREE OPTIONS AVAILABLE

SWEET ENDINGS

## Desserts



Apple Delight with vanilla cream

Carrot cake

Budapest Roll

Chocolate Ball (€5 each)

Fresh fruit salad with cream

**€12 PER PERSON**

VEGAN · VEGETARIAN · GLUTEN-FREE OPTIONS AVAILABLE

FOR OUR LITTLE GUESTS

# Children's Menu



For children aged 4–12. Pre-booking required (48 hours).

## Kids' Own Pizzas

Prepare your favourite pizza in a session together with our chef and put your name on your own pizza.

Toppings: tomato paste, fresh tomato, mixed cheese, onion, sausage, ham, peppers, pineapple, oregano, parsley,  
garlic salt

**€18 PER CHILD**

VEGAN · VEGETARIAN OPTIONS AVAILABLE

## Chicken Goujons, Fries & Veg Sticks

Breaded chicken strips with golden fries and fresh cucumber, carrot and pepper sticks. Served with  
ketchup and mayo dips.

**€18 PER CHILD**

VEGAN · VEGETARIAN OPTIONS AVAILABLE

## Mini Fish & Chips

Light beer-battered cod with fries, garden peas, lemon wedge and tartar sauce.

**€20 PER CHILD**

PESCATARIAN · GLUTEN-FREE OPTIONS AVAILABLE

## Spaghetti Bolognese

Classic beef and tomato ragù over spaghetti, served with grated parmesan and garlic bread.

**€18 PER CHILD**

VEGAN · VEGETARIAN · GLUTEN-FREE OPTIONS AVAILABLE

