



With over ten years of experience as a private chef in the Marbella · Sotogrande · Gibraltar area, **Paolo Bertucci** has become a trusted culinary partner for UHNW families, elite athletes, and high-profile guests seeking exceptional dining experiences in the privacy of their villa. Known for his calm, discreet approach and meticulous attention to detail, Paolo delivers restaurant-level cuisine with the consistency and reliability required in luxury households.

Catering primarily to discerning clients from Europe, the Middle East, and the world of professional sports, Paolo has built a reputation for designing **bespoke menus** that combine refined Mediterranean flavors, modern Asian influences, and evidence-based nutrition.

His work frequently supports clients focused on **performance, recovery, and overall wellness**, making him a preferred choice for athletes during the off-season and families with specific dietary needs or wellness goals.

Paolo specialises in **nutrition-forward Mediterranean and Asian cuisine**, creating balanced, flavorful dishes crafted around anti-inflammatory principles, optimal energy levels, and high-performance lifestyle habits. Trained in both classical and contemporary techniques, he adapts easily to gluten-free, dairy-light, garlic/onion-free, and family-style menus without compromising flavour or presentation.

His approach is inspired by leading wellness retreats such as SHA Clinic, blending holistic principles with modern culinary artistry.

His work has been featured in respected publications, including **Essential Marbella** and **El País**, where he was recently interviewed for an article on exclusive professions for the wealthy. He has also appeared on television, including **Greatest Chefs China** and **RTVE Televisión Española**, highlighting his expertise in high-end private dining and innovative cuisine.

Beyond private dining, Paolo provides **elite culinary training** for household staff in UHNW villas across Europe and Dubai, helping families establish seamless kitchen workflows, healthy menu systems, and elevated service standards. He also teaches both in-person and online cooking classes designed for enthusiasts and professionals seeking to enhance their skills with innovative, wellness-focused dishes.

As a consultant, he develops modern, health-conscious menus for restaurants looking to elevate their offering with global influences. He collaborates with personal trainers, nutritionists, and wellness specialists to create tailored weekly meal plans that support weight management, optimal health, and high performance—particularly valuable for athletes during recovery phases and off-season periods.

Whether curating multi-course dinners, supporting a family for a whole week in their villa, designing performance-oriented menus for professional footballers, or training luxury household staff, Paolo delivers a **seamless, discreet, and consistently exceptional dining experience** that aligns with the expectations of UHNW households and elite clients.