

Paolo Bertucci

MARBELLA • SOTOGRANDE

PERSONAL CHEF

# Fine Dining Menu 2026

## Modern Mediterranean Fusion Cuisine

A luxury villa dining experience inspired by the Mediterranean, refined with contemporary technique and subtle global accents. Choose your courses from this menu and enjoy precise execution, elegant presentation, and discreet full service from start to finish. You host; we handle everything.

### STARTERS

#### **Crispy Sushi Rice, Tuna & Ponzu**

Crispy sushi rice | Tuna tartare | Yuzu ponzu | Sesame | Chives

A signature-style bite featuring crisp sushi rice topped with fresh tuna tartare, finished with bright yuzu ponzu and a clean sesame-chive lift.

#### **Beef Carpaccio**

Premium Asturian Beef | Parmesan Cheese | Truffle dressing | Rocket | Nuts and Black Olive Crumbs  
Finely sliced beef carpaccio finished with parmesan and a restrained truffle accent, balanced by peppery rocket and savoury crunch.

#### **Ibérico Pork Gyoza**

Ibérico pork gyoza | Shiitake | Toasted nuts | Rayu sauce | Spring onion

Pan-seared gyoza filled with Ibérico pork and shiitake, served with toasted nuts and a fragrant rayu finish.

#### **Miso Fish Croquettes**

White fish | White miso | Panko crust | Lemon | Herb mayo

Crisp, golden croquettes with a delicate miso-seasoned fish centre, served with lemon and a fresh herb mayo for a clean Mediterranean finish.

### **Sexy Salad 2026: Signature Crab & Avocado Salad**

Crab | Prawns | Lobster | Avocado | Mango | Cucumber | Salmon roe (ikura) | Yuzu aioli  
Your signature seafood salad: sweet crab and shellfish with creamy avocado, crisp cucumber, tropical fruit, and a yuzu-lifted aioli.

### **Ceviche 2.0**

Sea bass ceviche | Ponzu | Datterini tomatoes | Citrus | Fish roe  
A sharper, more contemporary ceviche: ponzu-led brightness, sweet datterini tomatoes, and a clean saline finish.

### **Okinawa-Style Tuna & Avocado Bao**

Steamed bao | Tuna | Avocado | Yuzu-wasabi mayo | Chili  
Soft bao bread filled with tuna and avocado, finished with a yuzu-wasabi kick for a clean, spicy lift.

### **Salmon, Grapefruit & Peas**

Semi-cured salmon | Pink grapefruit | Sweet peas | Greek yoghurt | Ginger | Mint  
Ocean-led and ultra-fresh: semi-cured salmon with grapefruit brightness, sweet peas, and a cool yoghurt finish lifted by ginger and mint.

### **Meagre Tartare (Corvina)**

Hand-diced Mediterranean meagre | Burrata stracciatella | Cherry tomatoes | Capers | Lemon zest | Mint  
A Mediterranean tartare with bright tomato and caper notes, finished with silky burrata stracciatella and citrus-mint lift.

### **Sea Bass Carpaccio**

Sea bass carpaccio | Panko crumbs | Oregano | Tomato | Lime | Mint | Extra virgin olive oil  
Delicate sea bass carpaccio finished with oregano, tomato and lime, lifted by mint and extra virgin olive oil, with a light panko crunch.

### **Fried Crab Cake**

Crab | Prawn | Cod | Herbs | House sweet chilli sauce  
Crisp outside, tender within—served with a house sweet chilli sauce and fresh herb notes.

### **Tuna Tartare**

Red Tuna | Spiced avocado | Ginger | Sesame Seeds | Radish Salad  
Clean, sharp, and precise: red tuna tartare with spiced avocado, ginger heat, sesame, and crisp radish.

### **Burrata Caprese**

Burrata | Heritage tomatoes | Basil pesto | Aged balsamic | Pickled red onion | Lemon salt | Tomato petals  
| House focaccia  
A Caprese reimagined: creamy burrata, tomatoes at multiple textures, basil pesto, and aged balsamic—served with house focaccia.

### **Steak Tartare Nigiri**

Asturian beef tartare | Nori | Quail egg | EVOO “caviar” | Honey mustard | Truffle  
Nigiri-style beef tartare with nori, quail egg, and a restrained truffle finish—bold, precise, and highly shareable.

### **Brioche Cube with Salmon and Avocado Tartare**

Salmon | Avocado | Pickled red onion | Mango | Sprouts | Wasabi mayo  
A refined canapé-style bite: salmon and avocado tartare layered on toasted brioche, finished with wasabi mayo and fresh acidity.

### **Miami Beach Chicken Caesar Salad**

Grilled chicken | Baby gem | House Caesar dressing | Rustic croutons | Parmesan waffle  
A contemporary Caesar: grilled chicken, crisp baby gem, house dressing, and a Parmesan waffle for savoury crunch.

## **MAINS**

### **Celebratory Moorish Rice & Grilled Lamb Chops**

New Zealand lamb chops | Moorish spiced rice | Saffron | Raisins, blueberries  
Aromatic grilled lamb over saffron-scented rice with warm spice and a subtle sweet finish.

### **Bloody Mary Linguine**

Chargrilled prawns | Linguine | Vodka Datterini sauce | Tabasco | Sourdough pangrattato  
A Bloody Mary-inspired linguine with chargrilled prawns and a silky vodka-Datterini sauce, finished with smoked salt and crisp sourdough pangrattato.

### **Truffle & Wild Mushroom Tagliatelle**

Fresh tagliatelle | Wild mushrooms | Black truffle | Parmigiano Reggiano DOP | Truffle butter | Chives  
Silky tagliatelle tossed with wild mushrooms and Parmigiano, finished with truffle butter and shaved black truffle for a deep, earthy finish.

### **Mediterranean Sea Bass**

Pan-Fried Sea Bass | Mediterranean Vegetables | Sundried Tomatoes | Couscous | Oregano Leaves  
Perfectly pan-fried sea bass served with a medley of Mediterranean flavours and fluffy couscous.

### **Seared Tuna with Mango Salsa**

Seared tuna steak | Mango salsa | Lime | Herbs | Sesame  
Lightly seared tuna with fresh mango salsa, lime brightness, and fragrant herbs for a clean, tropical finish.

### **Slow Cooked Beef with DOP Parmigiano**

Premium Asturian Beef Tenderloin | Black Garlic Cream | Parmigiano Reggiano DOP | Toasted Hazelnuts  
Slow-cooked tenderloin with black garlic richness, finished with Parmigiano and hazelnut crunch.

### **Beef Tataki**

Asturian beef | Chilli-lime salt | Yuzu miso | Bimi  
Seared beef tataki with chilli-lime seasoning and yuzu miso depth, served with bimi for a clean, bitter-green counterpoint.

### **Sherry Glazed Crispy Duck**

Duck Breast | Pedro Ximenez Sherry | Summer Pumpkin | Dijon Mustard  
Crisp-skinned duck breast with Pedro Ximénez glaze, balanced by pumpkin and Dijon warmth.

### **Chicken Satay**

Sesame Marinated Chicken | Asian Vegetables | Spicy Peanut Sauce | Ginger and Scallion Jasmine Rice  
Classic satay flavours: sesame-marinated chicken with spicy peanut sauce and aromatic jasmine rice.

### **Aromatic Fish & Prawn Curry**

White fish | Prawns | Coconut curry | Aromatic spices | Spiced rice | Fresh herbs  
A fragrant fish and prawn curry with warming spices and fresh herbs, served with spiced rice for a comforting, elegant finish.

### **Iberian Presa**

Grilled Ibérico presa | Truffle-teriyaki glaze | Caramelised turnip | Baby carrots | Sautéed potatoes  
Rich, marbled Ibérico presa with a glossy truffle-teriyaki glaze and roasted root vegetables.

### **Slow Cooked Char Siu Ribs**

Iberian Pork Ribs | Char Siu Marinade | Honey | Sautéed Cabbage | Green Onion | Sesame Seeds  
Sticky char siu—glazed ribs, slow-cooked until yielding, with sautéed cabbage for balance.

### **Puttanesca Baked Salmon**

Baked salmon | Datterini tomatoes | Kalamata olives | Baby capers | Basil  
A salmon main with puttanesca intensity—tomato, olive, caper—and a clean basil finish.

### **Crispy Sea Bream**

Crispy-fried sea bream | Asian slaw | Lime & coriander dip  
Crisp sea bream with a bright Asian slaw and lime-coriander dip.

### **Nikkei Style Piri Piri Poussin**

Free Range Poussin | Coconut Cream | Aji Rocoto | Soy Sauce | Cumin | Cilantro | Lime  
Nikkei-style poussin with coconut cream, aji rocoto heat, and citrus lift.

## **DESSERTS**

### **Lemon Square**

Lemon Bars | Soft Butter Shortbread | Tangy Sweet Lemon Curd | Almonds  
A bright lemon square with a buttery shortbread base, finished with toasted almonds for a clean, crisp bite.

### **Classic Tiramisù**

Mascarpone cream | Egg yolk | Savoiardi | Single-origin espresso | Marsala | Cocoa | Dark chocolate  
A classic tiramisù made the traditional way with rich mascarpone and egg yolk, layered with espresso-soaked savoiardi and a discreet Marsala lift, finished with cocoa and dark chocolate.

### **Brownies**

Chocolate Brownies | Chocolate Cream | Raspberry | Madagascar Vanilla Ice Cream  
A rich chocolate brownie served with chocolate crème, fresh raspberries, and Madagascar vanilla ice cream.

### **Apple Crumble**

Spiced apples | Biscoff granola crumble | Bailey's mascarpone cream | Vanilla  
Warm apple crumble with cinnamon and vanilla, topped with Biscoff granola and a silky Bailey's mascarpone cream.

### **New York Cheesecake**

Philadelphia Ricotta and Robiola Cream Cheesecake | Fruit of the Forest | Strawberries  
A creamy baked cheesecake with ricotta and robiola, finished with mixed berries and fresh strawberries.

### **Ultimate Apple Pie**

Apple Pie | Blackberries | Caramelized Ginger | Mint | Ice Cream  
A classic apple pie with blackberry and caramelised ginger notes, served with vanilla ice cream and mint.

### **Carrot Cake**

Carrot Cake with Cream Cheese Frosting | Lime Zest | Macadamia Nuts  
Moist carrot cake with tangy cream cheese frosting, lifted by lime zest and finished with macadamia crunch.

### **Panna Cotta**

Panna Cotta | Raspberry Coulis | Fruit of the Forest  
Silky vanilla panna cotta with a bright raspberry coulis and mixed berries.

### **Dark Chocolate Mousse**

Dark chocolate mousse | Orange zest | Caramelised hazelnuts

Velvety dark chocolate mousse with orange zest and caramelised hazelnuts for crunch and depth.

### **Ordering Format (Plated Service)**

All courses are served plated (one plate per guest). To ensure smooth service, the party selects a limited number of options:

- **Starters:** the party chooses two starter options in total. Please indicate the number of portions for each (e.g., 8 guests: 4 sexy salad + 4 ceviche).
- **Mains:** the party chooses two main course options in total. Please indicate the number of portions for each (e.g., 8 guests: 4 bloody mary linguine + 4 med seabass).
- **Dessert:** The party chooses one dessert for the entire table, which is served to all guests.