

Paolo Bertucci

MARBELLA • SOTOGRANDE

PERSONAL CHEF

Luxury Barbecue Menu 2026

A high-end barbecue experience in the privacy of your villa—bold flavours, flawless execution, and zero effort on your side. Choose your menu, and I'll handle the rest: premium local sourcing, live grilling on site, elegant plating and service, and discreet clean-down. Relax with your guests while the barbecue runs with the precision of a luxury dining room.

SIDE SALADS **(Please Choose 3)**

Classic Caesar Salad – Crisp romaine, parmesan, and garlic croutons with creamy Caesar dressing.

Greek Village Salad – Vine-ripened tomatoes, cucumbers, Kalamata olives, and feta with oregano vinaigrette.

Tangy Coleslaw Salad – A creamy slaw with a touch of apple cider vinegar for a zesty kick.

Chicken & Avocado Caprese Salad – Grilled chicken, creamy avocado, fresh mozzarella, basil, and balsamic glaze.

Red Cabbage Salad with Feta and Dates – Sweet, tangy, and earthy flavours with a lemon-honey dressing.

BBQ Turkey Salad – Smoky BBQ-glazed turkey over mixed greens with grilled corn and avocado.

Blueberry Peach Feta Salad – Seasonal fruits with arugula, toasted almonds, and a honey-lime dressing.

Watermelon & Feta Salad – Refreshing watermelon cubes, mint, and crumbled feta with balsamic drizzle.

Bombay Potato Salad – Spiced potatoes tossed with a yoghurt-mint dressing and crispy chickpeas.

Roasted Chickpea & Avocado Salad – A hearty mix of greens, creamy avocado, and crispy chickpeas with tahini dressing.

Modern Waldorf Salad – Crunchy apples, celery, and walnuts with a light Greek yoghurt dressing.

Asian-Inspired Sesame Slaw – A crunchy mix of shredded cabbage, carrots, and bell peppers with a sesame-soy vinaigrette, topped with toasted sesame seeds and cilantro.

Grilled Peach & Burrata Salad – Juicy grilled peaches with creamy burrata, arugula, and a honey-balsamic reduction.

Roasted Beetroot & Goat Cheese Salad – Earthy roasted beets, creamy goat cheese, and candied walnuts with a tangy orange vinaigrette.

MAIN BBQ (Please Choose 4)

Entrecôte with Herb-Parsley Crust – Juicy grilled entrecôte with a garlic-parsley crust, served alongside sautéed bimi.

Chicken Yakitori Skewers – Grilled chicken skewers seasoned with tare sauce (a blend of soy sauce, mirin, sake, and sugar), served with scallions and lightly charred to perfection.

Char Siu Pork Ribs – Sticky, sweet, and smoky Cantonese-style ribs caramelised to perfection.

Chilli & Garlic Jumbo Prawns – Succulent prawns with a punch of chilli, garlic, and lemon zest.

Ultimate Barbecue Burgers – Juicy beef patties topped with melted Gruyère, tangy pickled gherkins, vibrant rainbow slaw, and a signature epic burger sauce.

Shish Tawook – Lebanese chicken skewers marinated in garlic, lemon, and yoghurt, grilled to golden perfection.

Moroccan-Style Lamb Chops – Succulent lamb chops marinated in a blend of Moroccan spices like cumin, coriander, cinnamon, and paprika, grilled to perfection.

Satay Chicken Skewers – Marinated in a rich peanut sauce and grilled to juicy perfection.

Greek Chicken Souvlaki – Classic Greek skewers with oregano, lemon, and a side of tzatziki.

Cilantro Lime Grilled Salmon – Fresh fillets marinated with lime, cilantro, and a hint of honey.

Grilled Pork Tenderloin – Juicy and tender, finished with a Dijon mustard glaze.

Grilled Miso-Glazed Tuna Steaks – Tender tuna steaks brushed with a savoury miso glaze and grilled to perfection, served with a side of pickled ginger.

Spicy Honey-Lime Chicken Wings – Crispy wings coated in a sweet and spicy honey-lime glaze, with a kick of chilli for added heat.

Bulgogi Beef Skewers – Korean BBQ beef with soy, sesame, and Asian pear marinade.

Jerk Chicken – Bold and flavorful chicken marinated in a spicy Jamaican jerk seasoning, grilled to perfection with a smoky, charred finish.

Mustard & Pepper Pork Skewers – Smoky pork skewers with a tangy mustard-pepper marinade.

Classic Cheeseburgers – Juicy beef patties topped with caramelised onions and melted cheddar.

Chipotle Tofu & Pineapple Skewers – Smoky, spicy tofu paired with charred pineapple for a vegan-friendly option.

DESSERT

(Please Choose 1)

Chocolate Brownies with Vanilla Ice Cream – Rich and gooey brownies served warm with a scoop of creamy vanilla ice cream.

Carrot Cake with Cream Cheese Frosting – Moist and spiced carrot cake layered with velvety cream cheese frosting.

Decadent Chocolate Mousse – Silky and smooth chocolate mousse topped with whipped cream and chocolate shavings.

Mediterranean Cheesecake in a Glass – A unique blend of creamy feta, fresh basil, and sweet strawberries layered in a glass for a refreshing twist.

Panna Cotta with Raspberry Coulis – Light and creamy panna cotta served with a vibrant raspberry coulis.

Torrijas with Ice Cream – Spanish-style French toast with citrus zest, caramel drizzle, and a side of ice cream.