

Paolo Bertucci

MARBELLA • SOTOGRANDE

PERSONAL CHEF

Tapas & Paella Menu 2026

Spanish Experience

Bring the essence of Spain to your villa—elevated, effortless, and designed for sharing. Choose your favourites from this menu and enjoy refined tapas, followed by a perfectly executed paella, prepared on-site with top local ingredients. Discreet, full-service from setup to final clean-down, so you can focus entirely on your guests.

TO START

Artisanal Spanish Charcuterie Selection

A beautifully curated variety of Spain's finest cured meats, showcasing the rich, smoky flavours of Jamón Ibérico, Chorizo, and Salchichón. Perfectly paired with our selection of rustic breads.

Premium Spanish Cheese Collection

A delightful assortment of aged Manchego, creamy Mahón, and tangy Cabrales, each with a distinct flavour profile that tells the story of Spain's rich cheesemaking tradition.

Gourmet Bread Selection

Warm, freshly baked artisan breads, served with a range of hand-crafted spreads including olive tapenade, smoked tomato butter, and garlic-infused olive oil.

Signature Sangria

A refreshing and vibrant mix of Spanish red wine, seasonal fruits, and a hint of brandy, served chilled to awaken the senses.

TAPAS

(Please Choose 4)

Shrimp and Sweet Potato Fritters with Aioli

Golden, crispy fritters made with succulent shrimp and roasted sweet potato, served with a velvety garlic aioli for a perfect balance of textures and flavours.

Classic Spanish Tortilla

A traditional Spanish omelette with soft, tender potatoes and eggs, slow-cooked to perfection and served in generous wedges.

Pil Pil Prawns

Jumbo prawns sautéed in a rich, garlicky olive oil sauce with a touch of chili, creating a flavorful and aromatic dish that's both comforting and bold.

Salmorejo

A rich, velvety cold tomato soup made with ripe, sun-kissed tomatoes and a touch of olive oil, finished with a garnish of hard-boiled eggs and Jamón Ibérico for a luxurious, authentic Spanish starter.

Croquetas de Jamón Ibérico

Crispy, golden croquettes with a creamy, velvety béchamel filling and rich, savoury bits of premium Jamón Ibérico, a true Spanish delicacy.

Brioche Cube with Salmon and Avocado Tartare

Soft, buttery brioche cubes topped with creamy avocado tartare and delicate, fresh salmon, garnished with microgreens for an added crunch.

Spanish Meatballs in Tomato Sauce

Tender, juicy meatballs served in a tangy, homemade tomato sauce, bursting with aromatic herbs and spices, is a true Spanish comfort dish.

Fried Eggplant with Honey

Sweet, crispy fried eggplant drizzled with a golden honey glaze creates a harmonious balance of sweet and savoury flavours.

Fried Calamares

Delicate squid rings, lightly battered and fried until golden and crispy, served with a tangy lemon aioli for dipping.

Tempura Cod with Romesco Sauce

Flaky cod fillets encased in a light, crispy tempura batter, paired with a smoky, nutty Romesco sauce for an irresistible Spanish twist.

Ensaladilla Rusa (Spanish Russian Salad)

A creamy, savoury potato salad with peas, carrots, and a touch of mayo, perfect as a refreshing side dish to balance out the rich flavours of the tapas.

Pinchos Morunos (Moroccan-Spiced Chicken Skewers)

Juicy chicken skewers marinated in a blend of aromatic spices, grilled to perfection and served with a zesty dipping sauce.

Chargrilled Octopus with Paprika Oil

Tender, chargrilled octopus drizzled with a smoky paprika oil, offering a perfect balance of flavours from the grill.

Tuna Tartare with Avocado and Lemon Dressing

Fresh, hand-cut tuna marinated in zesty lemon and olive oil, combined with creamy avocado and a touch of sea salt, offering a refreshing and light bite with Mediterranean influences.

Phyllo Pastry Rolls with Spinach and Feta

Crispy, golden phyllo pastry rolls filled with a savoury mixture of fresh spinach, creamy feta cheese, and a hint of nutmeg, creating a deliciously crunchy and flavorful bite.

PAELLA
(Please Choose 1)

Seafood Paella

A quintessential Spanish dish featuring a rich medley of succulent seafood—shrimp, mussels, and squid—cooked to perfection with saffron-infused rice, creating a dish that's bursting with Mediterranean flavours.

Traditional Meat Paella

Tender pieces of chicken and chorizo simmered with aromatic spices, perfectly paired with earthy rice and a fragrant saffron base, offering a comforting and hearty classic.

Mixed Paella

A delicious fusion of land and sea, combining the best of both worlds with tender chicken, flavorful chorizo, and fresh seafood, all cooked in a savory, saffron-infused rice for a truly satisfying meal.

Vegetarian Paella

A vibrant and flavorful dish featuring seasonal vegetables cooked with saffron rice and a medley of Mediterranean herbs for a fresh, wholesome experience

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.