

# PRIVATE CHEF MENU

A TRUE TASTE OF SPAIN

SHARE YOUR MEMORIES WITH US  
@SILVERFIELDVILLA

# OUR PRIVATE CHEF

OUR AMAZING VILLA CHEF, SUE, LIVES LOCALLY IN THE VILLAGE OF LA ZUBIA AND OFFERS A WIDE RANGE OF DINING OPTIONS TO OUR GUESTS FOR MEALS ALL TIMES OF THE DAY. SUE CAN ALSO ARRANGE CATERING FOR EVENTS AND WEDDINGS.

SUE HAS AN EXCELLENT REPUTATION BOTH LOCALLY AND WITH OUR PAST GUESTS, OFFERING YOU MOUTH WATERING, EXCITING AND CREATIVE DISHES TO SUIT ALL DIETS AND REQUIREMENTS WITH CUSTOMISABLE OPTIONS.

PLEASE NOTE THAT THE MENU MUST BE SELECTED AND CONFIRMED APPROXIMATELY ONE WEEK PRIOR TO ARRIVAL.



**PAELLA EVENING**  
**€19.50 PER PERSON**

A CHOICE OF PAELLAS COOKED AT THE VILLA AND SERVED IN EITHER THE DINING OR BBQ AREAS. MEAT, SEAFOOD AND VEGETARIAN PAELLAS CAN BE CHOSEN OR A SELECTION IF THERE ARE ENOUGH GUESTS.

**TAPAS EVENING**  
**€30.00 PER PERSON**

A TRADITIONAL SPANISH MENU OF TAPAS WITH DISHES SERVED THROUGHOUT THE EVENING.  
A MIXED SEASONAL SELECTION OF FIVE DIFFERENT DISHES. AN EXAMPLE MENU CAN BE FOUND BELOW

**3 COURSE DINNER**  
**€40.00 PER PERSON**

A SIT DOWN MEAL CONSISTENT OF A SELECTION OF CANAPÉS, A STARTER, A MAIN COURSE AND A DESSERT.

SERVED IN THE DINING ROOM AREA. A SELECTION OF WINES CAN BE ADDED FOR 30€ PER PERSON. AN EXAMPLE MENU IS BELOW.

**6 COURSE SAMPLING MENU**  
**€50.00 PER PERSON**

A SUMPTUOUS SAMPLING MENU OF 6 SMALL COURSES DRAWING ON LOCAL & SEASONAL INGREDIENTS SERVED IN THE DINING AREA. A SELECTION OF SPANISH WINES MATCHED TO EACH COURSE CAN BE ADDED FOR 30€ PER HEAD OR GUESTS CAN SUPPLY THEIR OWN.

# TAPAS

- CHICKEN SKEWER WITH YOGHURT DRESSING MUSHROOMS IN A CREAM AND CHEESE SAUCE
- SWEET AND SOUR RIBS
- SELECTION OF CHEESES WITH FRESH FRUIT, FIG BREAD AND NUTS
- SELECTION OF CURED MEATS
- PANFRIED SARDINES
- CHICKEN BREAST IN A PINK SAUCE OF TOMATO, GARLIC AND WHITE WINE
- PORK LOIN WITH CURED HAM, MELTED CHEESE, TOMATO AND CREAM
- PORK LOIN WITH MUSHROOM AND CREAM SAUCE
- GRILLED SALMON WITH ASPARAGUS SAUCE
- HAKE IN TOMATO GARLIC AND HERB SAUCE
- CAESER SALAD WITH MIXED LEAVES, MARINATED CHICKEN AND BACON
- HOME MADE SOUP OF THE DAY (VARIOUS)
- MIXED HOUSE SALAD WITH AVOCADO, TOMATO, CUCUMBER AND MOZARELLA
- MUSHROOMS IN A CREAM AND ROQUEFORT SAUCE
- MELTED GOATS CHEESE WITH SALAD AND WALNUTS
- PRAWNS IN A CHILLI AND GARLIC SAUCE
- BEEF LASAGNE
- VEGETABLE LASAGNE
- PASTA WITH WILD MUSHROOM SAUCE
- PASTA WITH TOMATO AND FRESH BASIL
- CLAMS IN A GARLIC AND TOMATO SAUCE WITH SPAGHETTI
- PASTA IN A PINK SAUCE OF TOMATO, GARLIC, WHITE WINE AND CREAM
- PASTA WITH BACON EGG, CREAM AND CHEESE
- PASTA WITH CHICKEN, TOMATO AND CREAM SAUCE
- MIXED VEGETABLES IN A HOME MADE CURRY SAUCE
- DEVILS BREAD: TOASTED CIABATTA WITH GARLIC, CHILLI, CHEESE AND ONION RISOTTO WITH WILD MUSHROOMS
- PORK IN A RICH MADEIRA SAUCE

**THE ABOVE DISHES ARE A TYPICAL SELECTION OF THE LOCAL AND INTERNATIONAL DISHES THAT WE OFFER. MOST CAN BE SERVED AS A TAPAS OR A MAIN DISH. SELECTIONS FOR DINNER OR TAPAS MENUS VARY THROUGHOUT THE YEAR ACCORDING TO THE AVAILABILITY OF SEASONAL INGREDIENTS. OUR AIM IS TO SERVE THE HIGHEST QUALITY LOCALLY SOURCED FOODS AT ALL TIMES. IF OUR GUESTS DESIRE ANY ITEMS NOT LISTED ON OUR MENU, PLEASE CONTACT US TO DISCUSS.**

# BREAKFAST OPTIONS

## **BREAKFAST MENU** **€19.50 PER PERSON**

A SELECTION OF YOGURTS, CEREAL AND FRESH FRUIT.

A COOKED BREAKFAST INCLUDING EGGS, BACON, SAUSAGES, TOMATOES AND TOAST. DRINKS ARE NOT INCLUDED.

# 3 COURSE MENU

## SELECTION OF CANAPÉS

### STARTERS TO CHOOSE

PRAWN AND SALMON COCKTAIL PRAWNS PIRI PIRI  
MELON WRAPPED IN JAMON WITH MANGO DRESSING  
GOATS' CHEESE AND WALNUT SALAD

### MAIN COURSE TO CHOOSE

CHICKEN BREAST FILLED WITH HAM AND CHEESE WITH A  
CREAMY TOMATOE SAUCE  
FILLET OF PORK IN A RICH MADEIRA SAUCE (CAN BE  
CHANGED TO BEEF FILLET FOR 10 EURO SUPPLEMENT)  
CONFIT OF DUCK SERVED WITH A CHERRY SAUCE  
SEA BASS WITH PRAWNS AND WHITE WINE SAUCE HAKE IN  
A LEEK AND PARSLEY SAUCE  
PORK FILLET SKEWER MARINATED AND  
SERVED WITH YOGURT DRESSING VEGETARIAN OPTION  
ALSO AVAILABLE

### DESSERTS TO CHOOSE

STRAWBERRY CHEESECAKE  
CHOCOLATE CHEESECAKE  
TIRAMISU  
CHOCOLATE FONDANT  
ICE CREAM SURPRISE

# MENUS

## **VEGETARIAN & VEGAN**

ALL MEALS CAN BE SERVED AS VEGETARIAN OR VEGAN

## **HEALTHY EATING**

LOWER CALORIE OPTIONS ARE AVAILABLE FOR ALL MEALS

## **TAILOR MADE MEALS**

EVERYTHING ON THE MENUS CAN BE ADJUSTED TO SUIT INDIVIDUAL TASTES. IF YOU HAVE A PREFERRED COURSE OPTION OR INGREDIENT PLEASE JUST ASK. ALL AVAILABLE INGREDIENTS IN THE GRANADA AREA ARE EXTENSIVE AND HIGH IN QUALITY.

