



Beach House **
RESTAURANT MARBELLA

The Chef's Table

PRIVATE DINING

SPRING • SUMMER
1st May to 30th September

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Introduction

THE CHEF'S TABLE EXPLAINED

Our Chef's table is an exclusive & unique private dining experience for up to 14 guests, located poolside, within the private quarters of The Residence hotel.

Allow the smoky aromas of the 'Santa Maria' wood-burning grill to excite the senses, whilst you reminisce with friends across the 16th century banquet table.

Occasionally your personal chef will break the flow of conversation to introduce the next course which he & his assistant will have lovingly prepared directly in front of you.

For all preliminary enquiries please send an email to:

events@thebeachhousemarbella.com

A high-angle photograph of two refreshing drinks on a white poolside ledge. The background is a clear blue swimming pool with sunlight reflecting off the water. The drink on the left is in a round, footed glass, filled with a light-colored beverage, ice, and several lemon slices. The drink on the right is in a tall, cylindrical glass, filled with a dark purple beverage, ice, and garnished with fresh raspberries, a lemon slice, and a sprig of mint. Both drinks have black straws. A semi-transparent grey rectangle with the text 'Welcome Drinks' is centered over the image.

Welcome Drinks

Welcome Drinks

• please choose three of four different items •

Pitcher of Sangria

red, white, rosé or Cava

€40.00 per pitcher

Non-Alcoholic Punch

homemade flavoured ice tea

€15.00 per pitcher

Draught Lager

Victoria, Málaga

€6.00 per glass

Suggested Cocktails

Aperol spritz • Hugo spritz • Mojito • Daquiri • Piña Colada
from €14.50 per cocktail

Premium Gins

Hendricks • Brockmans • Gvine • Gin Mare
from €15.50 per G & T

White Wine

Marques de Riscal, Organic Sauvignon Blanc

€36.00 per bottle

Rosé Wine

Minuty, Côtes de Provence, Granache

€48.00 per bottle

Cava

Raventos I Blanc, Sadurni d'Anola

€45.00 per bottle

Prosecco

Machio del Cavalleri

€45.50 per bottle

Champagne

Laurent Perrier Brut

€95.00 per bottle

Rosé Champagne

Laurent Perrier Rosé

€165.00 per bottle

please advise if you would like to see our full wine, champagne or cocktail lists

• prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more •



Tasting Menus

• please choose your preferred menu •

Menu One

€105.00 menu only • €145.00 with wine pairing

Canapés

Vegetarian ✓

garlic & coriander flat bread with middle eastern mezze

Fish & Seafood

salmon tartare, split coriander cream • seafood croquette

Meat

boneless tempura spare rib, kimchi cream

Degustation

Deville Fillets of Local Mackerel

cucumber & fennel

(white wine pairing – K-Naia, verdejo, rueda, spain)

•

Chargrilled King Prawn, Calamari & Avocado Salad

fresh mango & chilli salsa

(white wine pairing – Enate 234, chardonnay, somontano, spain)

•

Barbecue Peking Duck

family style with crispy duck crackling, cucumber, spring onion, hoisin & pancakes
(rosé wine pairing – Cuvée de Lices, granache, côtes de provence)

•

Classic Coronel

homemade lime sorbet blended with fresh mint & rum

•

Glazed Short Rib of Beef

sweet potato & smoked paprika purée

(red wine pairing – Cal Pla, garnacha, cabernet, priorato, spain)

Dessert

Assiette of Desserts

a selection of miniature homemade desserts

(dessert wine pairing – Aliagal, moscatel, malaga, spain)

Cheese

Continental Cheeses

with accompaniments

(port wine pairing – Ruby)

• prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more •

Menu Two

€125.00 menu only • €175.00 with wine pairing

Canapés

Vegetarian

grilled halloumi & black olive tapenade crostini

Fish & Seafood

tuna & avocado tartare • seafood croquette

Meat

apple & hazelnut steak tartare

Degustation

Tandoori King Prawn & Local Calamari

cuttlefish bhaji, malay curry sauce, cucumber raita
(white wine pairing – Bestheim, Gewürtztraminer, Alsace, France)

Lemon & Herb Spatchcock Chicken

tabbouleh salad, chargrilled vegetables, harissa spiced mayonnaise
(rose wine pairing – Whispering Angel, Granache, Côtes de Provence)

Barbecued Wild Sea Bass

duo or organic beetroot, mustard herb & celeriac remoulade
(white wine pairing – Jean Leon Petit, Chardonnay, Pago, Spain)

Classic Coronel

homemade lime sorbet blended with Champagne & Grey Goose

Iberian Pork Secreto

potato & smoked wild mushroom sauté, whisky pepper sauce
(red wine pairing – Diaz Bayo, Tinto del Pais, Ribera del Duero, Spain)

Dessert

Assiette of Desserts

a selection of miniature homemade puddings
(dessert wine pairing – Ordoñez 2, Moscatel, Malaga, Spain)

Cheese

Continental Cheeses

with accompaniments
(port wine pairing – LBV)

• prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more •

Menu Three

€150.00 menu only • €220.00 with wine pairing

Canapés

Vegetarian ✓

goats cheese & caramelised apple croquette

Fish & Seafood

crab cake • salmon ceviche taco

Meat

Lebanese lamb spring roll

Degustation

Chilli Glazed Local Octopus

risotto nero, saffron aioli

(white wine pairing – Avancia Cuvee de O, Godello, Valdeorras, Spain)

Duo of "Almadraba" Tuna

tataki & tartare

(rose wine pairing – Domaine Ott, Granache, Côtes de Provence)

Chargrilled Lobster, Scallop & King Prawn

Thai green curry

(white wine pairing – Chablis, Boissonneuse, Julien Brocard, Burgundy France)

Mango Margarita Coronel

homemade mango sorbet blended with Don Julio tequila, triple sec & lime

Flash Grilled Fillet Steak

crushed potatoes with Malaga olive oil, grilled asparagus spear, fried quails egg
(red wine pairing – Frontaura, Tinta de Toro, Toro, Spain)

Dessert

Assiette of Desserts

a selection of miniature homemade puddings

(dessert wine pairing – Rey Fernando de Castilla, Pedro Ximenez, Jerez, Spain)

Cheese

Continental Cheeses

with accompaniments

(cognac pairing – Hennessy VSOP)

paired wines may be changed without notice depending on vintage

• prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more •

The image shows a detailed view of a wooden door. The wood has a warm, golden-brown tone and a visible grain. The door is decorated with several large, ornate carvings. At the top, there's a circular medallion with a floral or foliate design. Below it, a larger, more complex carving features a central vertical element with symmetrical, swirling patterns on either side. Further down, another circular medallion is visible. At the bottom, a large, heart-shaped or lozenge-shaped carving frames a metal handle. The handle is made of a dark, possibly brass or iron, material and has a textured, slightly irregular surface. To the left of the handle, there's a small, circular metal component, likely a keyhole or a decorative element. The overall appearance is that of an antique or historical door.

Further Information

Further Information

- › The Chefs table rates detailed in this brochure are based on a minimum of 10 adult guests & a maximum of 14.
- › The large, reclaimed Spanish red pine banquet table will be adorned with ornaments & floral arrangements by interior designer & owner Lucy McCrow, a service which is included in the menu price.
- › Menus will be printed in house with a bespoke message, watermark or company logo, a service which is included in the menu price.
- › Place cards can be printed in house at an additional cost.
- › Please be informed that we always work with market fresh seasonal produce. For this reason, menu ingredients & recipes may have to moderately change at short notice.
- › As wines change both in the bottle & from one vintage to the next, we may suggest an alternative in the run up to your event.
- › The Chef's table is an alfresco dining event & cannot take place during inclement weather. If the forecast looks bad an alternative arrangement will need to be agreed upon.
- › Live entertainment is not permitted within the private grounds of The Residence. There is a "Bose Sound Touch 30" audio system located in the pergola, which can be synced with any iPhone or Android for use with personal playlists.
- › Unless you have exclusive use of all five guest rooms in The Residence, we may have to relocate you to the beach lounge, interior bar or restaurant terrace from 00:00. This entirely depends on the occupancy of other rooms. For this reason, we advise Chef's Table banquets to commence from around 19:00.
- › The Chef's Table is located adjacent to The Residence salt water pool. Please note there is no lifeguard on duty & glass is not permitted in the pool.

Contact Us

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(Click here for directions)



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MARBELLA