

# CHRISTIAN WYBAUX

## MENU COLLECTION

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*Private chef dining,  
luxury villa  
airbnb rental  
Costa del Sol*

## About this collection

Each cuisine is offered across three tiers — Silver, Gold, and Platinum — reflecting different ingredients, techniques, and price points. Guests choose one dish per course unless noted otherwise.

Standalone menus — BBQ, Seafood, Plant-Based, and Signature — sit outside the tier structure and are built for specific settings: relaxed grill evenings, seafood-led dinners, fully plant-based tables, and an open chef's-choice format.

Per-person pricing decreases as group size grows, since setup and travel costs spread across more guests. Each menu lists four brackets — 2–4, 5–8, 9–12, and 13+ — except BBQ, which requires a minimum of 6 guests.

### CONTENTS

- Italian — Silver / Gold / Platinum
- Asian — Silver / Gold / Platinum
- Local (Spanish) — Silver / Gold / Platinum
- Mediterranean — Silver / Gold / Platinum
- BBQ
- Seafood
- Plant-Based
- Signature — Chef Special

## CUISINE 01 · Italian

### Silver

#### STARTER

- Burrata di bufala with confit cherry tomatoes and basil oil
- Truffle arancini with buffalo mozzarella and Parmesan cream
- Grilled tiger prawns with black garlic sauce
- Roasted beetroot salad with pear, Gorgonzola, and honey vinaigrette
- Caprese salad on textured tomato focaccia bread

#### MAIN COURSE

- Pan-seared Rosada fish with lemon and caper sauce
- Salmon fillet with basil pesto and cherry tomatoes
- Roast chicken with Italian herb jus and roasted vegetables
- Iberian pork fillet scaloppine with Marsala sauce and sautéed greens
- Wild mushroom risotto with Parmesan

#### DESSERT

- Classic tiramisu with espresso and mascarpone
- Dark chocolate fondant with salted caramel and honeycomb ice cream
- Mascarpone cheesecake with white chocolate and pistachio
- Apple tarte Tatin with vanilla ice cream
- Chocolate mousse with caramelised almonds

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 95 €       | 85 €       | 75 €        | 68 €       |

### Gold

#### STARTER

- Seared scallops with saffron risotto and gremolata
- Yellowfin tuna tataki, vitello tonnato style
- Beef tenderloin carpaccio with shaved Manchego, chive oil, capers, and rocket
- Chorizo stuffed baby squid with watercress and putanesca dressing
- Artichoke tatin with goat and thyme curd

#### MAIN COURSE

- Poached salmon with tomato and olive ragù and saffron sauce
- Cod with puttanesca sauce and olives
- Grilled fillet steak with Barolo reduction and rosemary potatoes
- Duck breast with balsamic glaze, roasted figs, and parsnip
- Egg plant involtini with ricotta and tomato sauce

#### DESSERT

- Chocolate mousse with caramelised almond
- Mascarpone cheesecake with white chocolate and pistachio
- Classic tiramisu with espresso and mascarpone
- Exotic fruit pavlova
- Italian cheese selection with croutons and red onion chutney

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 115 €      | 100 €      | 90 €        | 82 €       |

## Platinum

### STARTER

- Foie gras raviolle with truffle sauce
- Baby scallops with garlic and parsley
- Beef tartare on bone marrow with truffle dressing and Pecorino
- Octopus carpaccio with lemon, capers and olive oil
- Truffle burrata with aged balsamic and Prosciutto di Parma

### MAIN COURSE

- Lobster tail with saffron and fennel sauce
- Monkfish tail with Prosecco sauce and asparagus
- Grilled beef steak à la tagliata with duchess potatoes
- Venison loin with Barolo reduction and roasted root vegetables
- Truffle and wild mushroom risotto with shaved Parmesan

### DESSERT

- Dark chocolate fondant with salted caramel and honeycomb ice cream
- Exotic fruit pavlova
- Classic tiramisu with espresso and mascarpone
- Fruit and Prosecco sorbet
- Mascarpone cheesecake with white chocolate and pistachio

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 140 €      | 120 €      | 108 €       | 98 €       |

## CUISINE 02 · Asian

### Silver

#### STARTER

- Chicken satay skewers with coconut and peanut dip
- Vietnamese fresh spring rolls with peanut sauce
- Chicken gyoza with ginger and soy dipping sauce
- Korean kimchi pan cake with dipping sauce
- Thai papaya salad with lime and peanuts

#### MAIN COURSE

- Vietnamese lemongrass shrimp with rice noodles
- Teriyaki chicken with steamed rice and stir-fried vegetables
- Korean BBQ short ribs with kimchi and rice
- Sweet and sour pork with bell peppers
- Thai green vegetable curry with jasmine rice

#### DESSERT

- Mango sticky rice
- Matcha cheesecake with white chocolate and pistachio
- Coconut panna cotta with passion fruit
- Lychees with lemongrass and raspberry sorbet
- Chocolate and peanut cake

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 110 €      | 85 €       | 75 €        | 68 €       |

### Gold

#### STARTER

- Seared scallops with yuzu and miso butter
- Tuna tataki with wakame salad and wasabi dressing
- Prawn gyoza with ginger and soy dipping sauce
- Asian-style beef tataki with ginger and scallions
- Pulled pork bao buns with pickle vegetable

#### MAIN COURSE

- Salmon teriyaki with roasted bok choy and crushed cashews
- Miso-glazed cod with pickled ginger
- Korean BBQ short ribs with kimchi and rice
- Iberian presa with black garlic sauce and yakiniku-style charred leeks
- Thai green curry with chicken and jasmine rice

#### DESSERT

- Lychees with lemongrass and raspberry sorbet
- Mango sticky rice
- Matcha cheesecake with white chocolate and pistachio
- Chocolate and peanut cake
- Coconut panna cotta with passion fruit

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 115 €      | 100 €      | 90 €        | 82 €       |

## Platinum

### STARTER

- Pan-seared foie gras with miso glaze and pickled onions
- Wagyu beef carpaccio with truffle mayonnaise (+.10)
- Scallop crudo with wasabi and ponzu
- Langoustine with yuzu kosho butter
- Lobster salad with sesame and ginger dressing

### MAIN COURSE

- Wagyu beef with black garlic sauce and burned leek
- Miso cod with shiitake mushrooms
- Thai lobster curry with coconut and lime leaves
- Iberian presa with soy and honey glaze, bok choy
- Chinese-style steamed sea bass with ginger and soy broth

### DESSERT

- Coconut panna cotta with passion fruit
- Lychees with lemongrass and raspberry sorbet
- Roasted pineapple with vanilla syrup and coconut sorbet
- Matcha cheesecake with white chocolate and pistachio
- Chocolate and peanut cake

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 140 €      | 120 €      | 108 €       | 98 €       |

## CUISINE 03 · Local · Spanish

### Silver

#### STARTER

- Iberian ham croquettes with saffron aioli
- Tomato and whipped Burgos cheese with gazpacho-inspired vinaigrette
- Salted cod salad
- Chorizo-stuffed baby squid with salmorejo sauce
- Roasted beetroot salad with goat cheese and honey vinaigrette

#### MAIN COURSE

- Pan-fried Rosada with pil-pil butter sauce and seasonal vegetables
- Salmon fillet with herbs, samphire, and beurre blanc
- Roast chicken supreme al ajillo with seasonal vegetables
- Grilled butcher's steak with Ronda red wine reduction and rosemary potatoes
- Black ink risotto with calamari and aioli

#### DESSERT

- Apple tarte Tatin with vanilla ice cream
- Exotic fruit pavlova
- Vanilla bean panna cotta with poached pear and chocolate sauce
- Wild berries Eton mess
- Cheesecake with white chocolate and pistachio

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 95 €       | 85 €       | 75 €        | 68 €       |

### Gold

#### STARTER

- Seared scallops with gazpacho-inspired emulsion
- Tuna tartare with avocado and citrus olive oil
- Beef carpaccio with Manchego, capers, and herb oil
- Baked razor clams with Manchego crust and Serrano ham
- Asparagus with Manchego hollandaise and egg 63

#### MAIN COURSE

- Herb-crusted lamb rack with garden pea purée and Andalusian spiced baked baby potatoes
- Porcini risotto with truffle oil and crispy Manchego cheese
- Sea bass with saffron beurre blanc, braised leeks, and herbs
- Bacalao al pil-pil
- Beef fillet with Ronda red wine jus and rosemary mashed potatoes

#### DESSERT

- Vanilla bean panna cotta with poached pear and pear gel
- Exotic fruit pavlova
- Cheesecake with white chocolate and pistachio
- Roasted pineapple with vanilla syrup and coconut sorbet
- Apple tarte Tatin with vanilla ice cream

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 115 €      | 100 €      | 90 €        | 82 €       |

## Platinum

### STARTER

- Beef tartare with bone marrow and crispy Manchego
- Carabineros prawn salad with shellfish vinaigrette and local herbs
- Foie gras ravioles with truffle cream
- Truffle burrata with crispy Serrano ham and sautéed kale
- Langoustine tartlet with citrus beurre blanc

### MAIN COURSE

- Lobster tail with black garlic beurre blanc and potato fondant
- Monkfish with shellfish sauce and fennel two ways
- Galician beef fillet with Ronda red wine jus and truffled duchess potatoes
- Venison loin with celeriac purée, game jus, and micro herbs
- Pork belly with garden pea puree crispy ham

### DESSERT

- Chocolate fondant with salted caramel sauce and vanilla ice cream
- Exotic fruit pavlova
- Cheesecake with white chocolate and pistachio
- Toffee and vanilla rice pudding
- Paris–Brest with caramelised hazelnut

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 140 €      | 120 €      | 108 €       | 98 €       |

## CUISINE 04 · Mediterranean

### Silver

#### STARTER

- Burrata di bufala with confit cherry tomatoes and basil oil
- Grilled prawns with garlic, chili, and saffron aioli
- Roasted beetroot hummus with flatbread and marinated olives
- Grilled halloumi with roasted red peppers, lemon, and mint dressing
- Artichoke tatin with goat and thyme curd

#### MAIN COURSE

- Rosada with lemon and olive dressing, shallot sauce
- Salmon fillet with basil and pine nut pesto
- Lamb kofta with pita bread, mint yogurt, and harissa tomato sala
- Roast chicken with provencal herbs and roasted vegetable
- Grilled aubergine steak with tahini yogurt and pomegranate (Veg)

#### DESSERT

- Classic tiramisu with espresso and mascarpone
- Exotic fruit pavlova
- Cheesecake with white chocolate and pistachio
- Vanilla bean panna cotta with poached pear and pear gel
- Pistachio Paris–Brest

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 110 €      | 85 €       | 75 €        | 68 €       |

### Gold

#### STARTER

- Baby scallops with garlic and parsley
- Tuna tataki, vitello tonnato style
- Beef tenderloin carpaccio with shaved Parmesan, chive oil, capers, and rocket
- Langoustine tartlet with citrus beurre blanc
- Burrata Stuffed tomato with roasted cherry tomatoes

#### MAIN COURSE

- Pan-fried Rosada with tomato and olive ragù and saffron sauce
- Pan-fried cod with pil-pil style butter sauce and greens
- Grilled beef steak à la tagliata with duchess potatoes
- Duck magret with dauphinoise potatoes, sherry sauce, and seasonal greens
- Roasted artichoke , egg parfait and toasted hazelnuts

#### DESSERT

- Apple tarte tatin with vanilla ice cream
- Vanilla bean panna cotta with poached pear and chocolate sauce
- Cheesecake with white chocolate and pistachio
- Toffee and vanilla rice pudding
- Seasonal fruit and mojito sorbet

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 115 €      | 100 €      | 90 €        | 82 €       |

## Platinum

### STARTER

- Foie gras torchon with brioche and Andalusian spiced apple gel
- Beef tartare with bone marrow, crispy Parmesan, and capers
- Lobster salad with saffron aioli and microgreens
- Langoustine with truffle butter and herbs
- Tuna tartare with caviar, crème fraîche, and citrus cream

### MAIN COURSE

- Lobster tail with saffron and fennel sauce
- Poached monkfish tail with Champagne sauce, leeks, and caviar
- Beef fillet with red wine jus and rosemary mashed potatoes
- Rack of lamb with rosemary and garlic crust, truffle polenta
- Black truffle risotto with Parmesan crisp

### DESSERT

- Exotic fruit pavlova
- Coconut panacota with passion fruit
- Cheesecake with white chocolate and pistachio
- Dark chocolate fondant with salted caramel and vanilla ice cream
- Fruit and Prosecco sorbet

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 140 €      | 120 €      | 108 €       | 98 €       |

## STANDALONE MENU

**BBQ***Full menu · choose 2 per course unless noted · minimum 6 guests***STARTER — CHOOSE 2**

- Spicy Thai salad
- Caesar salad
- Coleslaw
- Rocket and Parmesan salad
- Grilled Spanish Padón peppers with sea salt
- Roasted beet hummus with flatbread
- Sweetcorn ribs with spice marinade and BBQ sauce
- Grilled asparagus with hollandaise foam
- Cheese and cured meat selection
- Grilled halloumi with roast pepper salad
- Whole camembert baked in box with grilled baguette
- Tzatziki with fresh-cut vegetables

**FIRST COURSE — CHOOSE 2**

- Beetroot and feta salad
- Fennel and citrus salad with toasted almonds
- Vegetable couscous salad
- Potato salad with aioli

**MAIN COURSE — CHOOSE 2**

- Roasted potatoes with tuna sweetcorn salad and butter
- Whole spiced sweetcorn
- Seitan and mushroom skewers
- Baby scallops with garlic and parsley
- Tandoori marinated chicken skewers
- Iberian black pork (pluma, presa, secreto)
- Entrecôte steak / T-bone
- Grilled octopus leg
- Grilled white asparagus

**DESSERT — CHOOSE 1**

- Cheesecake with white chocolate and pistachio
- Lemon meringue pie
- Paris–Brest

| 6-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|-------------|------------|
| 90 €       | 78 €        | 70 €       |

## STANDALONE MENU

## Seafood

*Seafood-led tasting menu — every course is fish or shellfish by design.***AMUSE-BOUCHE**

- Chef's seasonal seafood amuse-bouche

**FIRST COURSE**

- Red tuna tataki, vitello tonnato style
- Salmon tataki with ponzu, ginger, and sesame
- Sea bass ceviche with coconut and pineapple foam
- Tuna tartare with avocado, sesame, and ponzu
- Grilled red prawns with black garlic sauce

**MAIN COURSE**

- Butter-poached cod with crispy Serrano ham, samphire, and beurre blanc
- Miso-marinated salmon with lemongrass carrots and broad beans
- Pan-roasted sea bass with fennel purée and lemon beurre blanc
- Poached turbot with Champagne sauce, leeks, and caviar
- Seared scallops with pumpkin purée, sage butter, and pomegranate

**DESSERT**

- Apple tarte Tatin with vanilla ice cream
- Classic tiramisu with espresso and mascarpone
- Toffee and vanilla rice pudding
- Chocolate panna cotta
- Paris-Brest with caramelised hazelnut

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 115 €      | 100 €      | 90 €        | 82 €       |

## STANDALONE MENU

**Plant-Based***Fully vegetarian / vegan-adaptable***STARTER**

- Artichoke tatin with goat and thyme curd
- Watermelon “tuna” on crispy rice with lime, jalapeño, and sriracha mayo
- Beetroot tartare with soy mustard and pickles
- Grilled asparagus with poached egg and hollandaise foam
- Vegetable gyoza with ginger and soy dipping sauce

**MAIN COURSE**

- Black truffle risotto with Parmesan crisp
- Roasted cauliflower steak with tahini dressing
- Oyster mushroom bourguignon with duchess potatoes
- Tofu, pak choi, and vegetables in Panang curry with coconut rice
- Roasted butternut squash with quinoa, pistachio, black garlic, and rosemary dressing

**DESSERT**

- Dark chocolate fondant with honeycomb ice cream
- Classic tiramisu with espresso and mascarpone
- Wild berries Eton mess
- Coconut panna cotta with passion fruit
- Exotic fruit pavlova

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 95 €       | 85 €       | 75 €        | 68 €       |

## STANDALONE MENU

**Signature***Chef's choice, open format***STARTER**

- Razor clams gratinated with Parmesan and lemon zest, crispy Serrano ham, and garlic and parsley dressing
- Sea bass ceviche with coconut and pineapple foam
- Artichoke tatin with goat and thyme curd
- White truffle arancini with buffalo mozzarella
- Tuna tataki, vitello tonnato style

**MAIN COURSE**

- Miso-marinated salmon with lemongrass carrot purée, ginger, garden pea, and mint purée
- Pancetta and monkfish ballotine with cauliflower purée and samphire
- Grilled fillet steak with red wine jus, rosemary duchess potatoes
- Roasted lamb loin with aubergine tahini, pomegranate, and mint
- Chicken supreme with potato mille-feuille, lemon, capers, and mascarpone sauce

**DESSERT**

- Dark chocolate fondant with honeycomb ice cream
- Chocolate and vanilla crispy mille feuille
- Lemon meringue pie
- Paris–Brest with caramelised hazelnut
- Exotic fruit pavlova

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 115 €      | 100 €      | 90 €        | 82 €       |

## STANDALONE MENU

# Tapas

Sharing format · choose 2 per course · ideal for social dining

## STARTER — CHOOSE 2

- Mini Bao Buns with Roasted Chicken, Hoisin & Pickled Cucumber
- Baba Ganoush with Pomegranate & Toasted Pita
- Stuffed Baby Zucchini with Feta, Herbs & Pine Nuts
- Tuna Tartare on Crispy Wonton
- Smoked Salmon Blinis with Dill Creme Fraiche
- Roasted Pepper & Goat Cheese Crostini
- White Fish Ceviche with Lime & Coriander
- Truffle Mac & Cheese Bites
- Chicken Satay Skewers with Peanut Sauce

## FIRST COURSE — CHOOSE 2

- Crispy Calamari with Lemon Aioli
- Halloumi Fries with Honey & Sesame
- Falafel with Tahini Sauce
- Croquetas de Jamon
- Manchego Croquetas
- Ensaladilla Rusa
- Patatas Bravas
- Tortilla Espanola with Alioli
- Mini Lamb Kofta with Yogurt & Harissa

## MAIN COURSE — CHOOSE 2

- Burrata-Stuffed Tomatoes
- Beef Mini Burgers
- Chicken Mini Burgers
- Tuna Mini Burgers
- Halloumi Mini Burgers
- Crispy Rice with Salmon Tartare
- Prawn Tacos with Avocado & Pico de Gallo
- Beef Tacos with Avocado & Pico de Gallo
- Emmental-Gratinated Mussels with Garlic & Parsley
- Deep-Fried Camembert with Berry & Rosemary Jam

## DESSERT

### *Sweet Tapas Selection*

A selection of homemade sweet treats designed for sharing.

| 2-4 GUESTS | 5-8 GUESTS | 9-12 GUESTS | 13+ GUESTS |
|------------|------------|-------------|------------|
| 85 €       | 75 €       | 68 €        | 62 €       |

## SERVICE RATES

# Chef Service Fees

Per service · inclusive of travel, setup, and service · Costa del Sol

| 2 – 5 Guests              |                       |                        |                          | Small group    |
|---------------------------|-----------------------|------------------------|--------------------------|----------------|
| Breakfast<br><b>150 €</b> | Lunch<br><b>220 €</b> | Dinner<br><b>300 €</b> | Full Day<br><b>450 €</b> |                |
| 6 – 12 Guests             |                       |                        |                          | Standard group |
| Breakfast<br><b>200 €</b> | Lunch<br><b>300 €</b> | Dinner<br><b>400 €</b> | Full Day<br><b>600 €</b> |                |
| 13 – 20 Guests            |                       |                        |                          | Large group    |
| Breakfast<br><b>280 €</b> | Lunch<br><b>420 €</b> | Dinner<br><b>550 €</b> | Full Day<br><b>820 €</b> |                |

All rates are for chef service only and do not include the cost of food & ingredients.

Ingredients are sourced fresh and billed separately based on the chosen menu and market prices.

For bespoke events or requests outside the above brackets, please contact us directly.