



LONDON BASQUE KITCHEN

SPANISH INSPIRED CANAPE & TAPAS MENU

SPRING - SUMMER 2026



Welcome to

LONDON
BASQUE
KITCHEN

At LBK, we bring the best of Spain to you plate. We are inspired by our heritage, our travels and our passion for all things Spanish! From traditional Basque pintxos to more modern canapés, our menus are creative, beautiful and most importantly delicious!

We have created a canapé and tapas menu including some of our favourite bites from all around Spain.

Delicious, seasonal, beautiful and easy to eat bites and tapas with a wow factor!

Monica

Philosophy

Our philosophy is simple.

We offer bespoke, high quality catering to individuals and companies, large and small.

First and foremost, we're professional, nice and good fun to work with, taking the stress out of event planning and turning it all into the most enjoyable of experiences.



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Our catering journey was started by Monica Gil Ruiz in March 2017 with London Basque Kitchen, out of which LBK Flavours was born.

Spanish-born Monica made London her home over 20 years ago and has explored her passion for Spanish and global food ever since, working with household name brands, private individuals and corporate companies.

Tanapés & Pinchos

Delicious bites packed with flavour.
From traditional tortilla bites to super
fun “octo-dogs”, we got you covered!



MEAT

Grilled sobrasada, goat’s cheese & blossom honey
“montadito” [G][M]

Fried quail egg, grilled chorizo, aioli, padron pepper,
potato rosti [E]

Spicy chorizo croquetas, roasted garlic aioli [E][M][G]

Iberico ham croquetas, roasted garlic aioli [E][G][M]

“Pintxo moruno” with Padron pepper and romesco
sauce (Spiced marinated lamb skewer) [G]

Steak frites: seared Basque beef, aioli, straw
potatoes, rocket [E]

Mini lamb burger with Tetilla cheese, brioche bun and
guindilla aioli [G][E][M]

Seared Galician beef slider, aioli, saute Padron
pepper, manchego cheese. [E][G][M]

“Vaskito”: griddled chorizo, piquillo pepper, wild
rocket and roasted garlic aioli [G][E]

Iberico ham, tomato tartare on sourdough crostini
with olive oil caviar [G]

Seared Basque beef, slow roasted cherry tomato,
rocket, aioli, manchego cheese crostini [E][M][G]

Chicken liver parfait, quince jelly glazed grape, crispy
chicken skin [M]

Mini lamb burger with smoked Ideazabal cheese,
brioche bun and guindilla aioli [G][E][M]

Chistorra and fennel sausage roll, aioli, crispy sage
[G][E]

Basque steak tartare, cured egg yolk, pickled
mushroom, pickled walnut puree, seedy cracker [M]
[E]

FISH

Seared scallop, chorizo, sweetcorn puree, caper &
tarragon salsa mini spoon [M][C]

Baja prawn taco; tempura prawn, pickled red
cabbage, chipotle mayo, radish, corn tostada [E]
[C]

Galician style octopus; griddled octopus, pomme
puree, paprika, olive oil caviar mini spoons [M]
[Mo]

Prawn Pil Pil croquetas (garlic and chilli prawns
flavoured croquetas) [G][E][M]

“Octo-dog”; griddled octopus, Padron peppers,
sobrasada aioli, pickled pink onion [Mo][M][E][G]

Crispy squid slider, roasted garlic aioli, squid ink
slider [Mo][E][G]

Squid ink croquetas, roasted garlic aioli [M][E][G]
[Mo]

”Anchovy montadito” : griddled confit garlic
sourdough & marinated anchovy [G][F][M]

Russian tuna salad, salmon caviar, filo tart [E][F]
[G]

“Calamares” con aioli (crispy squid with garlic
mayo) [E][Mo]

Crab and asparagus filo tart, salmorejo [C][G]

“Txangurro” mini tartlets; baked spider crab
gratin [M][G][E][C]

“Gildas”; olive, guindilla and anchovy skewer [F]

Cantabrian anchovy, tomato tartare, EVOO,
crostini [G][F]

“Marriage” crostini; anchovy, boqueron, padron
pepper, tomato tartare [F][G]

Green gazpacho, confit salmon shot glass [F]

VEGETARIAN /VEGAN

Tempura guindilla pepper with caraway seeds,
roasted garlic aioli (vg) [G]

Strawberry or watermelon chilled gazpacho, goat’s
cheese crumb, mini croutons, shot glasses [G][M]

Wild mushroom croquetas with truffle mayo [E][M]
[G]

Crispy fried aubergines with miel de cana (vg) [G]

Fried artichoke hearts with tarragon aioli [G][E]

Sumac crispy halloumi, balsamic strawberry, mint
[M]

Mojo picon migas, soft boiled quail’s egg, aioli
croustades [G][E]

Grape, cucumber, celery and tarragon gazpacho
shot glasses (vg)

Spanish tortilla, roasted garlic aioli [E]

La Peral blue cheese mousse, pickled pear, spiced
walnut, polenta shard [M]

Charred cauliflower floret, romesco sauce, seedy
crispbread (vg) [G]

Monte Enebro goat’s cheese, marinated beetroot,
spiced hazelnut crumb crostini [M][G]

Manchego and quince rarebit crostini [G][M]

Grilled goat’s cheese, truffle honey, thyme crostini
[G][M]







Tapas

Perfect tapas for an informal and family style feast.



MEAT

Spanish charcuterie platter w/ sourdough; Iberico ham, chorizo and salchichon.

Thyme and honey griddled peaches, serrano ham, burrata salad with toasted pine nuts and moscatel dressing

Txuleton with charred hispy cabbage, garlic/cream sauce and padron peppers

Spanish marinated chicken, almond romesco sauce, olive salsa

Grilled chorizo on a cider sauce, sourdough

Grilled chorizo slider, piquillo pepper, aioli, rocket

Piquillo pepper, pan fried morcilla, fried quail egg

”Rabo de toro”; rioja braised oxtail with creamy mash potato and parsnip crisps

Chicken, chorizo, prawn, squid and clam paella

Marinated lamb cutlets with piperade

“Albondigas”; pork and fennel meatballs with sherried slow roasted tomato sauce

Chicken or lamb “pintxo moruno”, padron pepper,romesco sauce

”Sukalki”: Beef stew with potatoes, carrots and choricero pepper

Partridge escabeche salad with pancetta, walnuts, frisee salad and pomegranate

White bean and chorizo stew

“Carrilleras de cerdo iberico” Rioja braised iberico pork cheeks, mashed potato

FISH

“Gambas al ajillo”; garlic and chilli prawns

Galicias octopus, spicy paprika potatoes, EVOO

Clam & white bean stew.

Cantabrian anchovy “montadito”; tomato tartare, griddled sourdough

Pedro Ximenez and soy glazed tuna tataki, habas fritas crumb, ajo blanco, pickled grapes

Seafood and monkfish mini paella pans.

”Marmitako”: Tuna, potato and pepper stew

”Kokotxas de Bacalao”: crispy cod cheeks with tartare sauce

“Chipirones en su tinta”: braised squid in its own ink

”Merluza en salsa verde”: hake, clams, parsley sauce

”Bacalao a la Vizcaina: cod in red pepper sauce

Grilled monkfish tail, romesco sauce and olive and guindilla salsa

“Pochas con almejas”: clam and haricot bean stew in mini casserole dishes

’Rabas”: Crispy squid, roasted garlic aioli

Grilled octopus, paprika mashed potato, mojo verde or roasted pepper salsa

Roast cod with a cannellini bean, squid and tomato stew

Monkfish, chorizo and mussel stew with almond picada

VEGETARIAN /VEGAN

Spanish tortilla with saute padron peppers

Spanish artisan cheese platter with grapes, figs, quince jelly and pico bread

Griddled artichokes, cannellini bean puree,crispy capers, Ideazabal, PX reduction

“Pan con tomate”; tomato tartare, griddled sourdough, EVOO (vg)

Mini fennel, peppers, artichoke and olive paella (vg)

“Menestra” Saute spring vegetables, pea puree (vg)

Burratina, heritage tomatoes, almond romesco sauce, basil oil

“Tempura Piperras ”: tempura sweet guindilla peppers, aioli (vg)

Charred tendersteam broccoli with romesco sauce and toasted almonds (vg)

Crispy artichoke, ajo blanco, pickled grapes , lovage oil

“Revuelto de Perretxikos “: wild mushroom scramble eggs

Caramelised onion and piquillo pepper tortilla, aioli

Piquillo pepper, fried quail egg, potato rosti

“Cogollos de Tudela” Charred baby gem lettuce, piquillo pepper, Ideazabal cheese. Pedro Ximenez reduction

Spanish marinated cauliflower steak, romesco sauce, olive salsa (vg)







Desserts

LBK signature caramelised baked Basque cheesecake w/
seasonal fruit.

“Torrijas”: white chocolate custard soaked brioche and
caramelised, miso ice cream, white chocolate soil, strawberries.

Seville orange & dark chocolate tarts w/ crème fraiche.

Dark chocolate mousse w/ sea salt & EVOO, toasted hazelnuts

Biscoff flavoured Basque cheesecake

Pedro Ximenez poached peaches & raspberry pavlova.

“Café Cortado” chocolate mousse; dark chocolate & espresso
mousse, roasted white chocolate mousse.

Buttermilk panna cotta bowls w/ Pedro Ximenez poached
peaches & pistachios.

Tarta de Santiago (traditional Galician almond tart)





DIETARIES & ALLERGENS

WE TAKE DIETARY REQUIREMENTS AND ALLERGENS VERY SERIOUSLY. EVERY DISH IS PREPARED WITH CAREFUL ATTENTION TO INGREDIENTS AND THE RISK OF CROSS-CONTAMINATION. OUR TEAM IS TRAINED TO GUIDE YOU AND ACCOMMODATE YOUR NEEDS WHEREVER POSSIBLE. IF YOU HAVE ANY ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS, PLEASE LET US KNOW AND WE WILL DO OUR BEST TO ENSURE A SAFE AND ENJOYABLE EXPERIENCE.

WEV RECOMEND SELECTING A MENU THAT INCLUDES MEAT, FISH AND AT LEAST 2 VEGGIE/VEGAN OPTIONS AND AT LEAST 2 OF THOSE CHOSEN ITEMS ARE GLUTEN FREE OR CAN BE ADAPTED TO GLUTEN INTOLERANT GUESTS.

ALLERGENS SYMBOLS

[C] CRUSTACEANS

[CE] CELERY

[E] EGGS

[F] FISH

[G] GLUTEN

[L] LUPIN

[M] MILK

[MO] MOLLUSCS

[MU] MUSTARD

[N] OTHER NUTS

[P] PEANUTS

[S] SOYA

[SE] SESAME

[SU] SULPHITES

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Our Ethos

SUSTAINABILITY AND SEASONALITY

Our goal is to become a zero waste kitchen.

Due to the nature of our industry, inevitably, our events occasionally produce a surplus of ingredients and cooked food. It's our mission to reuse these surplus ingredients/cooked food so nothing goes to waste. We do these in various ways:

- Create new meals for the staff (We take great pride producing delicious and creative lunches!)
- Donate any food to staff and staff families
- Donate ingredients to our local food banks
- Donate the cooked food to community platforms like Olio, To Good to Go.
- Donate surplus ingredients to zero waste platforms like Food City Harvest and local community kitchens.

We consider the environmental impact of everything we do, which covers the sustainability and seasonality of ingredients, packaging and transportation. We don't use single use plastic and try to avoid plastic as much as possible, reusing them to minimise damage.

Menus are designed to complement the seasons and so ingredients are used at their best, trying to reduce food miles while enjoying the ingredients at their most delicious stage.

We use quality, mostly organic ingredients, from our fantastic suppliers to create creative and delicious menus. Due to the nature of LBK and Monica's Spanish heritage we do use a variety of Spanish ingredients, but they are all from small organic suppliers, mostly family run businesses who also focus on sustainability.

OUR MISSION

We are committed to reducing the negative impacts and enhancing our sustainability performance across all aspects of our business.

OUR COMMITMENTS

- Implementation of planet conscious menus across the range, so that clients can choose food that is kinder to the planet. Work with our clients on zero waste menus and vegetarian /vegan focus menus.
- Conscious food ordering (we keep records of recipes / volumes and quantities so we only order what we actually need)
- Education - ensure that staff receive sufficient training in order to support our sustainability goals and educating and engaging with clients about our planet conscious menus and incentives.
- To promote diversity, equity and inclusion through our recruitment and career progression

OUR GOALS

- Work solely with other sustainability focused brands and organisations
- Try to use green energy within our sites
- Work more on training and education programmes within the wider community to help educate about food waste
- Become a zero waste kitchen
- Achieve a net zero carbon footprint.
- Move to electric vehicles



Thank you