

LONDON
BASQUE KITCHEN



Festivity

LBK
— FLAVOURS —

SPANISH MENU

SPRING/SUMMER 2027

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.

Spanish Taberna

FROM A PINTXOS BAR IN SAN SEBASTIAN TO A TAPAS BAR IN SEVILLE, WE HAVE YOU COVERED! WE ARE BRINGING THE BEST OF SPAIN TO YOUR EVENT WITH OUR FAVOURITE PINCHOS, TAPAS & PAELLAS

LBK
FLAVOURS

FEASTING 2027



Spanish Taberna

BITES AND SHARING
TAPAS TO KICK
THINGS OFF!

CANAPÉS & PINCHOS

Spicy Chorizo or Iberico ham croquetas, roasted garlic aioli.

Galician beef, roasted cherry tomato, aioli, manchego crostini.

Roasted red peppers, grilled chorizo & goat's cheese tart.

Seared scallop, sweetcorn puree, chorizo crumb, tarragon & caper salsa.

“Octo-dog”; griddled octopus, Padron peppers, chistorra aioli, pickled pink onion

Beef slider with manchego cheese, guindilla mayo & piquillo pepper.

Crab & asparagus filo tart, tomato salmorejo.

“Gildas”; olive, guindilla & anchovy skewer.

“Marriage” crostini; anchovy, boqueron, padron pepper, tomato tartare

Cauliflower floret, romesco sauce, smoked almond (vg).

Spanish tortilla, roasted garlic aioli (V)

Grape, celery & cucumber green gazpacho, pickled cucumber shot glasses(Vg)

Wild mushroom & truffle croquetas, tarragon mayo (v).

Basque chillies tempura (Piparras), caraway seeds, mayo (vg).

TAPAS

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

Prawn PilPil (garlic & chilli prawns), sourdough.

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

Pork & fennel meatballs, sherried slow roasted tomato sauce.

Griddled asparagus or tender stem broccoli, almond romesco sauce, Pedro Ximenez reduction (v).

Galician octopus, smoked paprika potatoes, olive oil

Clam & white bean stew.

Monte enebro stuffed crispy courgette flower, raw courgette ribbon and pea salad, honey dressing(V)

“Pan con tomate” Tomato tartare, charred sourdough(v).

Spanish Tortilla w/ aioli & saute Padron peppers (v).

Crispy aubergines w/ sugarcane molasses dressing (v).

Heritage rainbow tomato salad, burrata, almond romesco sauce, basil oil, garlic croutons (V)

Griddled artichokes, cannellini bean puree, manchego, pine nuts, Pedro Ximenez reduction (v).



GENEROUS AND
COLOURFUL SHARING
DISHES AND IRRESISTABLE
DESSERTS

LBK
FLAVOURS

FEASTING 2027

SHARING MAIN COURSES

Sherry braised pork cheeks w/ creamy potato mash, olive salsa

Herb, garlic & Albarino marinated & slow roasted lamb shoulder w/ salsa verde.

Sow roasted pork shoulder with braised fennel

Spanish marinated lamb rump, romesco sauce, mint salsa verde.

Iberico presa, piquillo and chorizo puree, chimichurri.

Paellas (Meat/Seafood/ Mixed/ Vegan).

Spanish marinated roasted chicken w/ romesco sauce & olive salsa

Oxtail braised in Rioja, creamy parsnip and potato puree, parsnip crisps

Monkfish, chorizo & mussel stew

Charred cauliflower steak, romesco sauce, broccoli, olive salsa (vegan)

SIDES

Thyme & garlic new potatoes

Heritage tomato salad, moscatel dressing

Charred baby gem lettuce, piquillo peppers, Pedro Ximenez dressing, pine nuts

Green bean, asparagus and pea salad with manchego cheese, toasted pine nuts & balsamic dressing

DESSERTS

“Torrijas”: white chocolate brioche. French toast, miso ice cream, white chocolate soil, strawberries.

Seville orange & dark chocolate tarts w/ crème fraîche.

Caramelised baked Basque cheesecake w/ seasonal fruit.

Olive oil dark chocolate mousse w/ sea salt & hazelnut-chocolate soil.

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 (almond tart)









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