

[illegible]

LONDON
BASQUE
KITCHEN

Welcome to LBK

Created by Monica Gil Ruiz, London Basque Kitchen is a unique catering company that delivers beautifully presented, creative yet uncomplicated and delicious food.

LBK offers the best of both Spanish and British flavours but also worldwide cuisine inspired by her travels and exciting seasonal ingredients.

Our food is seasonal, showcasing the ingredients are their best and focusing on local and artisan suppliers. But above all, is delicious and beautifully presented. Here is a selection of lovely seasonal salads, finger foods and platters.

Flavours with generosity.



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MEAT

Za'atar roasted and sliced chicken with Persian jewelled rice, pistachios and pomegranate seeds [N]

Burrata, parma ham, honey and thyme griddled peaches, pine nuts mixed salad and balsamic dressing [M][N][Su]

Chinese poached and shredded chicken salad with sesame noodles, crunchy vegetables and peanut sauce [G][P][Se][S]

Chipotle chicken, charred sweetcorn and chorizo salad with toasted almond and capers and tarragon dressing [N]

Vietnamese beef salad with crunchy vegetables and sweet and sour dressing [S]

Grilled chicken, orzo, roasted tomatoes with nut free pesto dressing [G][M]

Beef tagliata salad, parmesan, rocket and pine nuts with rosemary dressing [N][M]

FISH

Sticky pomegranate salmon with three grain salad and a sumac and molasses dressing [F][G]

Soy glazed salmon with crunchy hot and sour salad served with vermicelli noodles [S][Se][F][G]

Beetroot cured salmon with celeriac remoulade [F][Mu][E]

Za'atar prawn salad with tabbouleh [C][Se][G]

Octopus and potato salad with piquillo peppers, tomatoes, chorizo and aioli dressing [C][E]

Tomato panzanella with anchovies, olives and capers [F][G]

VEGGIE/VEGAN

Green bean and mangetout salad and orange and hazelnut dressing (Vegan)[Su]

Burrata, sorrel & pistachio pesto, heritage tomatoes [M][N]

Roasted cauliflower & charred tenderstem broccoli w/almond romesco sauce & olive salsa (vegan) [N][G]

Roasted heritage beetroot, goat's cheese, hazelnut and tarragon dressing [M][N]

Charred baby gem lettuce, griddle artichokes, piquillo peppers and Pedro Ximenez reduction (vegan)

Fattoush salad with za'atar pitta (vegan) [G][Se]

Honey and cumin roasted heritage carrots with crispy chickpeas, tahini sauce and rocket (vegan)[SE]

Char-grilled halloumi, courgette and mint salad with pomegranate molasses dressing[M]

Harissa roasted aubergines with crispy chickpeas, rocket, yogurt and tahini dressing [M][Se]



Mini Quiches, tarts, tortillas & frittatas

MEAT

Quiche Lorraine [G][E][M]

Chorizo & wild garlic Spanish tortilla [E]

Chicken & asparagus quiche [E][M][G]

Smoky chorizo & Manchego tart [E][M][G]

Smoked ham, leek & cheddar tart [E][M][G]

Nduja, fennel and goat's cheese frittata [M][E]

Pancetta, broccoli, pea and parmesan frittata
[E][M]

FISH

French anchovy & olive pissaladière [F][E]

Salmon, fennel, asparagus & cheddar quiche [F][G][E][M]

Hot smoked salmon & broccoli quiche [F][G][E][M]

Cornish crab, tarragon, Berkswell cheese & spring onion tart
[C][M][E][G]

Smoked salmon, new potatoes, dill and cheddar
quiche [F][E][M][G]

Prawn, fennel and chorizo frittata [[C][E]

VEGGIE/VEGAN

Roasted heritage tomatoes, basil & parmesan
quiche [E][M][G]

Courgette & onion Spanish tortilla [E]

Caramelised onion & cheddar quiche [E][M][G]

Leek, mushroom, gruyere & tarragon tart
[E][M][G]

Pea, asparagus, mint & goat's cheese quiche
[E][M][G]

Courgette, cherry tomatoes, peas, green beans &
goat's cheese tart [E][M][G]

Roasted peppers, courgette and feta quiche
[G][E][M]

Spring vegetable and goats cheese frittata
[E][M]

Cherry tomato, artichoke and spinach and herb
tart (VEGAN) [G]



Finger Food

Spanish charcuterie platters with sourdough bread[G]: iberico ham, salchichon, chorizo

Italian charcuterie platters with rosemary focaccia[G]; finnochiona, Parma ham, bresaola

Cheese board with grapes and crackers [M][G]

Marinated Gordal olives

Selection on dips and za'atar pitta crisps:

- Pistachio and feta (V) [N][M]
- Walnut muhammara [N][G]
- Charred aubergine (baba gannoush) (vegan) [Se]
 - Harissa hummus (vegan) [Se]
- Spiced beetroot and goats cheese (V) [M]
- Sweet potato hummus (Vegan) [Se]



Finger Food

Spanakopita mini pies (V) [G][E][M]

Cauliflower pakoras with mint raita (VG)

Beetroot & chickpea bureks, tahini dipping sauce (VG) [Se][G]

Slow roasted cherry tomatoes, bocconcini, chilli, lemon and basil bruschetta (V)[G][M]

Olive tapenade, sun dried tomatoes & baby spinach mini bagel (V) [G]

Pea & potato samosas, tamaring chutney, mint coconut yogurt (VG) [G][M]

Mozzarella, pesto, rocket mini focaccia sandwiches [G][M][N]

Crushed broad bean, pea, mint and lemon bruschetta[g] (VG)[G]

Pork & fennel sausage rolls [G][E]

Chorizo sausage rolls [G][E]

Smoked salmon, dill cream cheese mini bagels [G][M][F]

Spanish marinated roasted chicken, almond romesco sauce, padron pepper & aioli slider [G][E][M][N]



















Sweet Bites

* Can be GF

Salted caramel chocolate brownies [G][M][E]

Dark chocolate and espresso tartlets [M][E][G] *

Raspberry and almond frangipane tartlet [N][G][E][M]

Mini lemon meringue pies [G][M][E] *

Mini pavlovas, Pedro Ximenez poached peaches, pistachios [E][M]

Mini sticky toffee pudding with salted caramel frosting [E][G][M]

Mini blackberry bakewell tarts [E][N][G][M]

Vegan chocolate mousse, chocolate crumble [S]

Mini tiramisu shot glasses [E][M] [G]

Selection of macaroons [N][E]

Mini buttermilk panna cotta bowls with PX poached peaches and pistachios [M][N]

Lemon posset, raspberry compote [E][M]

Mini doughnuts (Nutella, jam or curd) [E][G][M]



A big thank you and a few little notes

Thank you for getting in contact! We hope you like what you have seen so far!

Just a few notes that we think might be helpful:

- We cater for any dietaries . Once you have chosen your preferred menu we will work with you to accommodate dietaries.
- We will also work with you on any allergies your guests may have.
- We offer styling on request

We look forward to meeting you!



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