

LONDON
BASQUE KITCHEN



Spanish Garden Party

SPRING/SUMMER 2026

LBK
— FLAVOURS — 



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 show stopping paellas stations and delicious tapas, our menus are creative, beautiful and most importantly delicious!

We have created a menu that celebrates relaxed outdoor dining, with abundant grazing tables showcasing the very best Spanish produce, followed by live-cooked paellas and fresh seasonal salads. Guests will enjoy the theatre and excitement of watching our chefs prepare the paellas from scratch, adding an interactive and memorable element to the experience. .

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.



LONDON
BASQUE
KITCHEN

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.

Grazing table

A SELECTION OF OUR FAVOURITE
CHARCUTERY AND CHEESE PLATTERS
WITH ADDITIONAL ROOM
TEMPERATURE PINCHOS & FINGER
FOOD OPTIONS. THE PERFECT START
FOR AN INFORMAL SPANISH PARTY!



OUR GRAZING BOARDS

SPANISH IBERICOS; A SELECTION OF YOUR FAVOURITE MEATS;
IBERICO HAM, SALCHICHON, BEEF CECINA, CHORIZO, LOMO

SELECTION OF SPANISH CHEESE:

GALICIAN SAVEL BLUE, TETILLA, AGED MANCHEGO OR ROSEMARY MANCHEGO, MONTE ENEBRO GOAT'S CHEESE, IDEAZABAL, LA PERAL, LA RETORTA, PAYOYO, GALMESAN) (This will vary depending on season and availability)

**SERVED WITH RUSTIC SOURDOUGH BREAD AND PICOS
OLIVES AND CAPERBERRIES
MEMBRILLO (QUINCE JELLY)**

OUR DIPS

ALL SERVED WITH SOURDOUGH BREAD, PICOS OR FOCACCIA:

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SPANISH ALMOND ROMESCO SAUCE (VG)
SPICY ROASTED RED PEPPER & FETA DIP (V)
SPANISH WHITE BEAN HUMMUS, SPICY PAPRIKA OIL (VG)
CHARRED AUBERGINE DIP (VG)

V- VEGGIE
VG- VEGAN

FINGER FOOD - ROOM TEMPERATURE

SPANISH TORTILLA WITH CARAMELISED ONION AND PIQUILLO PEPPER (V)

CHORIZO AND FENNEL SAUSAGE ROLLS

TUNA, ONION AND ROASTED PEPPERS EMPANADA BITE

“PAN CON TOMATE”: TOMATO TARTARE, CHARRED SOURDOUGH, EVOO (VG)

BEEF CECINA, GRILELD GOAT'S CHEESE & CARAMELISED ONION CROSTINI

CANTABRIAN ANCHOVY, TOMATO TARTARE, CHARRED SOURDOUGH

IBERICO HAM, TOMATE TARTARE ON CHARRED SOURDOUGH BREAD

RUSIAN SALAD ON FILO CUPS ; TUNA, EGG, OLIVE, CARROT AND POTATO SALAD

“MATRIMONIO”(”MARRIAGE”); ANCHOVY, BOQUERON, GRILLED PEPPER, TOMATO CROSTINI

“GILDAS”; OLIVE, GUINDILLA AND ANCHOVY SKEWER

VEGGIE “GILDAS”: GORDAL OLIVE STUFFED WITH SUNDRIED TOMATO TAPENADE, GUINDILLA PEPPER & ARTICHOKE SKEWER



Paellas & Fideua

THE PERFECT PARTY FOOD! SHOWSTOPPING PAELLAS AND FIDEUAS MADE WITH THE BEST QUALITY INGREDIENTS IN THE AUTHENTIC SPANISH WAY. COOKED IN FROM OF THE GUESTS PROVIDING NOT ONLY DELICIOUS FOOD BUT GREAT ENTERTAINMENT TOO! OUR SPANISH CHEFS WILL HAPPILY INTERACT AND SHOW THE GUEST HOW IS DONE!



Paellas

FISH

MONKFISH, SQUID, PRAWN AND CLAM PAELLA [F][C][MO] GF
BLACK RICE WITH SQUID, PRAWNS AND AIOLI [MO][C][E] GF

MEAT

CHICKEN AND CHORIZO GF
CHICKEN, PORK, RABBIT AND MORCILLA PAELLA GF

MIXED - OUR MOST POPULAR ONE!

PRAWN, SQUID, CLAMS, CHICKEN AND CHORIZO PAELLA [C][MO] GF

VEGAN

FENNEL, PEPPERS, ARTICHOKE, BROAD BEAN, PEA AND OLIVE PAELLA GF VEGAN

Fideuas

PRAWN, SQUID AND CLAMS FIDEUA (SEAFOOD PAELLA WITH PASTA INSTEAD OF RICE) [G][C][MO][F]

MUSSEL AND CRAYFISH FIDEUA [C][F][MO]

Salads

RAINBOW TOMATO SALAD WITH SWEET ONION, BASIL AND MOSCATEL DRESSING GF (VG)

BBQ BABY GEM LETTUCE, PIQUILLO PEPPERS, MANCHEGO SHAVINGS, CRISPY CAPERS, PINE NUTS, SHERRY VINEGAR DRESSING (V)

IBICENCO TOMATO SALAD WITH GARLIC CROUTONS, OLIVES, HERBS AND SHERRY VINEGAR DRESSING [G] (VG)

SEASONAL LEAF SALAD WITH EDIBLE FLOWERS AND HONEY-MUSTARD DRESSING [MU] GF (V)

MIXED HERITAGE BEETROOT, GOATS' CHEESE AND HAZELNUT SALAD WITH MOSCATEL DRESSING [M][N] GF (V)

GRIDDLED ASPARAGUS, PEAS AND COURGETTE SALAD WITH MANCHEGO CHEESE & MOSCATEL DRESSING [M] GF (V)

GREEN BEAN SALAD, ORANGE AND HAZELNUT DRESSING, MANCHEGO SHAVINGS, BASIL [M] GF (V)

SERRANO HAM, MELON, SLOW ROASTED CHERRY TOMATOES AND MOZZARELLA SALAD WITH MINT DRESSING [M] GF (V)





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)





Optional Extras

IF YOU WOULD LIKE TO ADD AN EXTRA TOUCH OF INDULGENCE OR THEATRE TO YOUR EVENT, WE OFFER A RANGE OF OPTIONAL ADDITIONS. FROM THE SPECTACLE OF A HAND-CARVED IBÉRICO HAM STATION TO ADDITIONAL HOT CANAPÉS FOR GUESTS TO ENJOY ON ARRIVAL, THESE ENHANCEMENTS BRING EVEN MORE FLAVOUR, ABUNDANCE, AND INTERACTION TO THE EXPERIENCE.

WE ARE ALWAYS HAPPY TO PERSONALISE THESE OPTIONS TO CREATE SOMETHING TRULY MEMORABLE.



Tanapés & Pinchos

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





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 foot print.
- Move to electric vehicles



FIRST WE DINE, THEN WE DANCE

CHRIS & HOLLY
09.09.2022

SHARING TAPAS

'PAN CON TOMATE', TOMATO TARTARE ON SOURDOUGH
SPANISH TORTILLA W/ AIOLI & SAUTE PADRON PEPPERS

MAIN

CHICKEN, CHORIZO, SQUID, PRAWN & CLAM PAELLA
CHICKEN & CHORIZO PAELLA
ARTICHOKE, FENNEL, POTATO, PEPPERS & OLIVES PAELLA (V)

SIDES

HERITAGE POTATO SALAD WITH MOSCATEL DRESSING
CHAMPAGNE GEM LETTUCE, PEDRO XIMENEZ DRESSING & PINENUTS

DESSERT

HERITAGE BAKED BASQUE CHEESECAKE
CHERRY COMPOTE

IN LIEU OF TRADITIONAL DESSERTS, WE HAVE MADE A CHARITABLE CONTRIBUTION TO MACMILLAN CANCER SUPPORT

LBBK
— FLAVOURS —

Thank you