



Basque Asador Inspired Menu

Food is at the heart of what we do.

Bespoke and personal – our imaginative, seasonal, delicious and stunning food is guaranteed to make your event a big success.

We are bringing an authentic Basque asador experience to your home or chosen venue. From “packed with flavour” traditional or modern pinxtos to the authentic “Rubia Gallega” grilled steak, we will transport you to the streets of San Sebastian and Bilbao.

Prime ingredients. Honest cooking. From land, sea, and field, each dish is crafted to highlight what matters most—the ingredient itself. A balance of simplicity and quiet luxury.

Monica

PINTXOS

The Spanish equivalent to canapés; pintxos are small finger food served at bars and taverns throughout the Basque Country. The name comes from the Spanish verb 'pinchar', meaning to poke or stab. They used to be served on a piece of crusty bread and held together by a skewer, but we love serving them in lots of different and fun ways!

Meat

“Vaskito”: griddled chorizo, piquillo pepper, wild rocket and roasted garlic aioli mini slider.

Grilled sobrasada, goat’s cheese & blossom, honey “montadito”.

Beef cecina, grilled goat’s cheese, caramelised onion crostini

Fried quail egg, grilled Basque chistorra, aioli, padron pepper, potato rosti.

Croquetas (spicy chorizo/ chistorra / iberico ham, cecina).

Steak frites: seared Basque beef, aioli, straw potatoes, rocket.

Mini lamb burger with Ideazabal cheese, brioche bun and guindilla aioli.

Seared Basque beef, aioli, saute padron pepper, guindilla pepper, brioche slider.

Iberico ham, tomato tartare, sourdough crostini.

Seared Basque beef, slow roasted cherry tomato, rocket, aioli, manchego cheese crostini.

Chicken liver parfait, quince jelly glazed grape, crispy chicken skin.

Chistorra and fennel sausage roll.

Basque steak tartare, cured egg yolk, pickled radish, caper, sourdough crostini.

Beef cecina, porcini mayo and Ideazabal cheese crostini.

Fish

“Gilda” traditional Basque pintxo ; olive, guindilla, anchovy skewer.

“Matrimonio” pintxo; anchovy, boqueron, padron pepper, tomato tartare, crostini.

“Seafood Salpicon”; mussel, prawn and octopus salad with vinnagreitte.

Seared scallop, chorizo, sweetcorn puree, caper & tarragon salsa mini spoon

“Crujientes de bacalao”; crispy cod cigars, chistorra mayo.

Galician style octopus; griddled octopus, pomme puree, paprika, olive oil caviar mini spoons.

Prawn Pil Pil croquetas (garlic and chilli prawns flavoured croquetas).

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

Crispy squid slider, roasted garlic aioli, squid ink slider.

Squid ink croquetas, roasted garlic aioli.

Russian tuna salad, crispy cones, salmon caviar.

“Rabas” con aioli (crispy squid with garlic mayo).

Crab, asparagus salad, tomato salmorejo, filo tart.

“Txangurro” tartlet; spider crab filo tartlet.

Cantabrian anchovy, tomato tartare, EVOO, crostini.

Veggie/ Vegan

Spanish tortilla with caramelised onion, piquillo pepper roasted garlic aioli.

Ideazabal cheese and spinach croquetas, aioli.

Tempura Basque sweet guindilla peppers, white miso mayo, sesame seeds (Vg).

Wild mushroom croquetas with truffle mayo.

Crispy fried aubergines with miel de cana (Vg).

Fried artichoke hearts with tarragon aioli (Vg).

Mojo picon migas, soft boiled quail’s egg, aioli croustades.

La Peral blue cheese mousse, pickled pear, spiced walnut, polenta shard.

Charred cauliflower floret, almond romesco sauce, seedy crispbread (Vg).

Monte Enebro goat’s cheese, marinated beetroot, spiced hazelnut crumb crostini.

Manchego and quince rarebit crostini.

Grilled goat’s cheese, truffle honey, thyme crostini.

Confit and crispy potato, bravas sauce, aioli.

Piquillo pepper and goat’s cheese filo pastries.

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BASQUE ASADOR INSPIRED MENU

TAPAS

Spanish Iberico charcuterie selection served with sourdough.

Beef Cecina with Ideazabal shavings and EVOO.

Basque beef tartare, pickled walnut puree, porcini mayo, piparras.

Sourdough with whipped bone marrow butter.

“0000” Cantabrian anchovies on charred sourdough.

“Boquerones en vinagre” white anchovy in a vinegar and garlic sauce.

Griddled octopus, Galician styled potatoes, EVOO, spicy paprika.

”Piperras” tempura (guindilla peppers tempura” with anchovy mayo or aioli (for veggie option).

Clam and ”pochas” (haricot bean) casserole .

Txacoli cured and torched mackerel, ajo blanco, spelette pepper oil, pickled grapes, migas.

“Txangurro”; spider crab salad or gratin.

Charred seasonal vegetables with romesco sauce (Vg).

“Pan con tomate”; charred sourdough, tomato tartare (V).

Griddled artichokes, white bean puree, Ideazabal cheese (V)

Charred heritage beetroot salad, burrata, griddled cavolo nero, Moscatel and hazelnut dressing, Ideazabal cheese (V)

Piquillo pepper and. caramelised onion mini tortillas, padron peppers (V)

Heritage beetroot salad with whipped Monte Enebro and dill oil and toasted hazelnuts (V)

Saute padron peppers (Vg)

MAIN COURSE

FROM THE GRILL OR GRIDDLE

”Rubia Gallega” prime rib 800g-1kg.

“Old cow” sirloin steak 400- 500g.

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

Grilled fish of the day (Turbot, John Dory, Brill, Plaice, Wild Sea bass), with garlic, lemon and herb butter.

Grilled monkfish tail, romesco sauce and olive and guindilla salsa.

Marinated lamb cutlets with piperade.

Grilled marinated chicken with romesco sauce and olive salsa.

LOW AND SLOW

Pedro Ximenez braised Iberico pork beef cheeks

Txakoli slow cooked lamb shoulder

Sherry braised oxtail

SIDES.

Charred hispi cabbage with Ideazabal garlic cream sauce, crispy fried onions and pine nuts.

Griddled padron peppers.

Thyme, garlic and rosemary roasted new potatoes

Frisée and chicory salad, piquillo peppers, capers, garlic, olives and a sherry dressing

Heritage rainbow tomato salad, sweet onion, herbs, olives and garlic croutons

Cogollos de tudela (baby gem lettuce) with piquillo pepper, Ideazabal cheese and sherry vinegar dressing

Chicory salad with anchovy, salmorejo, Iberico ham and chopped boiled egg

Saute potatoes with smoked paprika & aioli

DESSERT

Caramelised Basque baked cheesecake with seasonal fruits.

Selection of regional cheese and quince.

Caramelised white chocolate “Torrijas” (fried bread dip in custard), miso ice cream, strawberries.

Olive oil dark chocolate mousse with sea salt and hazelnut-chocolate soil.

Rosemary infused and Seville orange flan.

Gâteau Basque, vanilla pastry cream, cherry jam tart.

Goxua; rum-soaked sponge cake, pastry cream, whipped cream, caramel sauce.

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MAIN COURSES



DESSERT INSPIRATION

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