



LONDON
BASQUE KITCHEN

*Spanish Tapas
Menu*



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 menu including some of our favourite bites from all around Spain.

Delicious, seasonal, beautiful and easy to eat bites 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"

Fried quail egg, grilled chorizo, aioli, padron pepper, potato rosti

Spicy chorizo croquetas with roasted garlic aioli

Iberico ham or spicy chorizo croquetas with roasted garlic aioli

"Pintxo moruno" with Padron pepper and romesco sauce (Spiced marinated lamb skewer)

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

Mini lamb burger with Tetilla cheese, brioche bun and guindilla aioli

Seared Galician beef, aioli, saute padron pepper slider.

"Vaskito": griddled chorizo, piquillo pepper, wild rocket and roasted garlic aioli

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

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

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

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

Chistorra and fennel sausage roll, aioli, crispy sage

Basque steak tartare, cured egg yolk, pickled mushroom, black garlic puree, jerusalem artichoke crisp

FISH

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

Baja prawn taco; tempura prawn, pickled red cabbage, chipotle mayo, radish, corn tostada

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, sobrasada aioli, pickled pink onion

Crispy squid slider, roasted garlic aioli, squid ink slider

Squid ink croquetas, roasted garlic aioli

"Anchovy montadito" : griddled confit garlic sourdough & marinated anchovy

Russian tuna salad, crispy cones, salmon caviar

"Prawn Pil Pil" croquetas, roasted garlic aioli

"Calamares" con aioli (crispy squid with garlic mayo)

Crab and asparagus filo tart, salmorejo

"Txangurro" mini tartlets; baked spider crab gratin

"Gildas"; olive, guindilla and anchovy skewer

Cantabrian anchovy, tomato tartare, EVOO, crostini

"Marriage" crostini; anchovy, boqueron, padron pepper, tomato tartare

VEGETARIAN /VEGAN

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

Strawberry or watermelon chilled gazpacho, goat's cheese crumb, mini croutons, shot glasses

Wild mushroom croquetas with truffle mayo

Crispy fried aubergines with miel de cana (vg)

Fried artichoke hearts with tarragon aioli

Sumac crispy halloumi, balsamic strawberry, mint

Mojo picon migas, soft boiled quail's egg, aioli croustades

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

Spanish tortilla, roasted garlic aioli

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

Charred cauliflower floret, 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







Desserts

LBK signature mini caramelised baked Basque cheesecake w/
seasonal fruit compote.

Chocolate ganache, espresso sourdough crisp, EVOO & maldon
salt

Seville orange & dark chocolate mini tarts w/ crème fraiche.

Mini dark chocolate mousse w/ sea salt & EVOO, toasted
hazelnuts

Pedro Ximenez poached peaches & raspberry mini pavlova.

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

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

Mini tarta de Santiago (traditional Galician almond tart)





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!