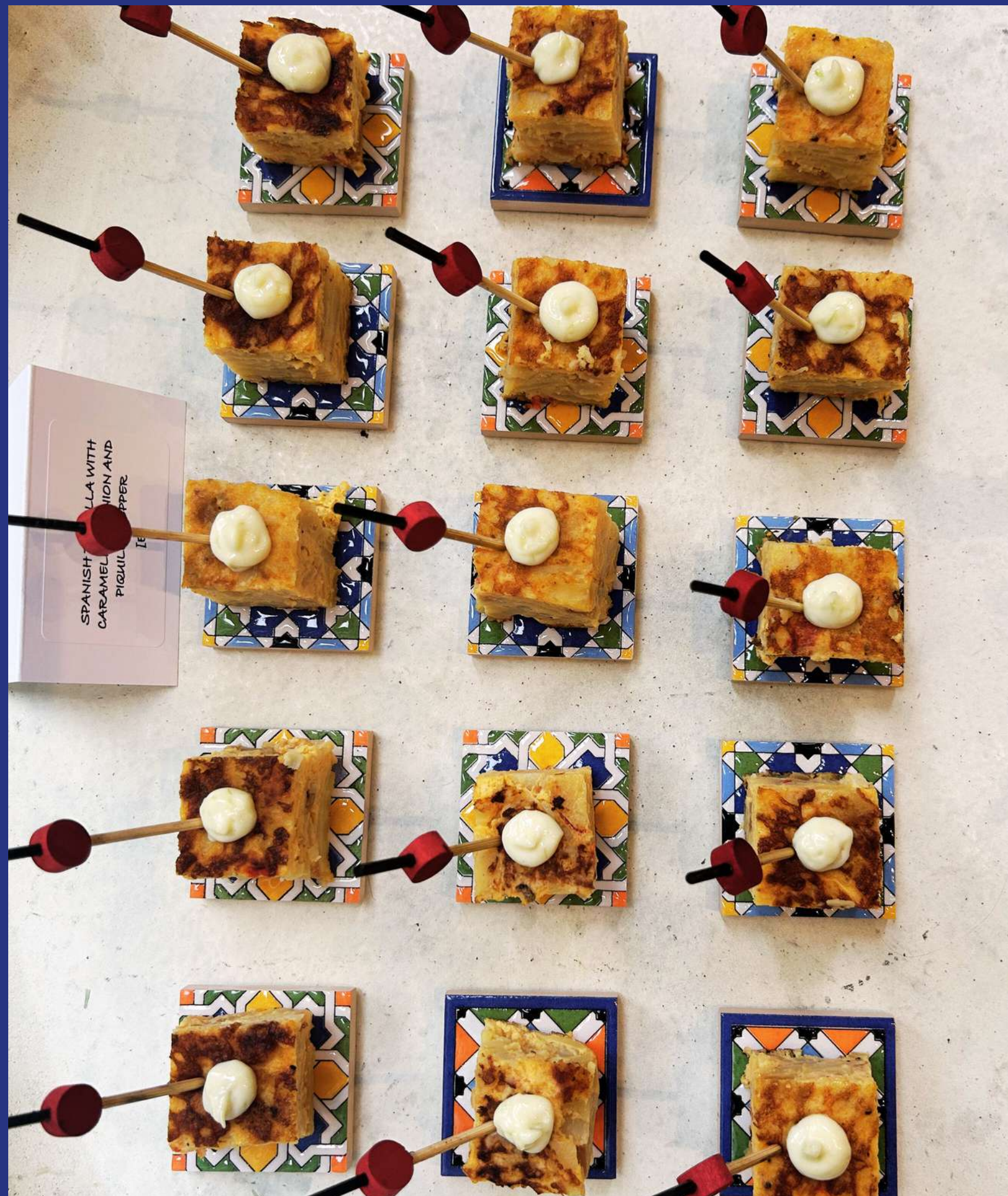




LBK
— FLAVOURS —

Andalucian Inspired
Canapé & Bowl Food
Menu

SPRING/SUMMER 2026



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!

In this menu we have traveled to our favourite cities and towns in Andalusia to bring you our favourite bites.

From traditional Cordoba's "salmorejo" (chilled tomato soup) to Cadiz "tortillitas de camarones" (baby shrimp fritters) or Malaga's famous fried aubergine with miel de cana (sugarcane molasses) we have you covered to enjoy the best of Andalusia's delicious and varied cuisine.

Monica

Andalucian Inspired Canapés & Bowls

Our favourite pinchos and tapas!.

LbK
FLAVOURS





MEAT

Salmorejo, iberico ham, fried quail egg crostini [G][E]

“Porra de Antequera”; salmorejo, chopped boiled egg, iberico ham on shot glasses [G][E]

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

Spicy chorizo croquetas, roasted garlic aioli [G][E][M]

Iberico pork presa, piquillo pepper and chorizo sauce, straw potatoes [M]

“Pintxo moruno” with Padron pepper and romesco sauce (Spiced marinated lamb skewer) [N][G]

Iberico pork slider, guindilla pepper, aioli, melted manchego, cheese, brioche bun. [G][E][M]

Steak tartare, pickled guindilla pepper, caper berry, toasted brioche, cured egg yolk [G][E][Mu]

“Rabo de toro” oxtail croquette, pickled pink onion [G][E]

Iberico charcuterie board selection; ham, lomo, chorizo, cecina

FISH

“Tortillitas de camarones” ; Cadiz’s famous baby shrimp fritters [C][G]

Squid & squid ink black croquetas, roasted garlic aioli [E][M][Mo]

Fried monkfish in adobo, adobo mayonnaise [F][Su][G]

Cadiz Amadraba tuna tartare, spicy mayo, wonton crisp, guindilla chilli [E][So]

“Gambas al ajillo” croquetas; garlic and chilli prawn croquetas, roasted garlic aioli [C][G][E][M][F]

Spicy Almadraba tuna tartare tostada, wasabi tabiko, ponzu mayo, pickled chilli [F][S][Se]

Marinated anchovy, roasted red pepper and caper crostini [G][F]

Mussel escabeche, potato crisp [Mo][Su]

“Octo-dog”: griddled octopus, aioli, padron pepper, chilli sauce, quindilla pepper, pickled pink onion [G][E][M][Mo]

Griddled octopus, potato puree, spicy paprika spoons [Mo][M]

Fried calamari, charred lemon and roasted garlic aioli [M][Mo][E]

“Salpicon”; seafood salad; octopus, mussels, prawn salad with pepper vinaigrette [Mo][C][Su]

“Puntillitas”; deep fried baby squid, lemon aioli [G][E]

Salted anchovy, tuna, roasted red pepper crostini [F][G]

VEGETARIAN /VEGAN

Spanish tortilla bites, aioli [E]

Our “patatas bravas” confit potato, aioli, spicy brava sauce [E]

Spinach and goat’s cheese croquettes, tomato jam [E][M][G]

Wild mushrooms croquetas, truffle mayo [E][M][G]

Crispy aubergine with miel de caña (sugar cane molasses) (VG) [G]

Green grapes, cucumber, celery and tarragon gazpacho shot glasses, pickled cucumber (VG)

Tomato gazpacho (choose yoiur favourite flavour: traditional/ cherry/ strawberry/ beetroot/melon), basil oil, mini garlic croutons (VG)

Cordoba “salmorejo”; chilled tomato soup with garlic croutons (VG) [G]

Fried artichoke heart with romesco sauce (VG) [G][N]

“Pipirrana” crostini; tomato, peppers, onion, boiled egg salad pon. crostini (VG) [G]

Pan con tomate; tomato tartare, EVOO, charred sourdough (VG) [G]

Spanish tortilla with caramelised onion and piquillo pepper [E]

Papas aliñás on regañá crispbread (VG) [G]











Bowl Food

MEAT

Sevilla's "piripi montadito": pork loin, bacon, melted cheese, garlic aioli and tomato mini slider

Malaga's montadito "serranito"; pork fillet, Iberico ham, aioli, roasted green pepper, mini slider

"Txuleton de Retinto" rib steak with charred hispi cabbage, garlic/cream manchego sauce and padron peppers

Iberico pork slider, guindilla pepper, aioli, melted manchego, cheese, brioche bun.

"Rabo de toro"; rioja braised oxtail with creamy mash potato and herb salsa

Pork "Secreto" iberico mini taco, spicy mayo, pickled red onion

Spanish marinated chicken, almond romesco sauce, crushed new potatoes, olive salsa

Grilled chorizo slider, piquillo pepper, aioli, rocket

Piquillo pepper, pan fried morcilla, fried quail egg, crostini

Chicken, chorizo, prawn, squid and clam paella

"Albondigas"; pork and fennel meatballs with sherried slow roasted tomato sauce

"Carrilleras de cerdo iberico" Rioja braised iberico pork cheeks, mashed potato

Seared rare iberico presa, chorizo & piquillo pepper sauce, chimichurri, roasted new potatoes

FISH

"Gambas al ajillo"; garlic and chilli prawns , sourdough

"Fritura Andaluza": crispy fried fish

Pedro Ximenez and soy glazed Almadraba tuna tataki, almond ajo blanco, pickled grapes, herb oil

Monkfish, squid & prawn mini paella pans.

"Remojon Andaluz" salted cod, orange, olive & boiled egg salad

"Ensaladilla Rusa"; boiled egg, potato, olives, gherkins, carrot, pea & tuna mayo salad, regañá crispbread

"Salpicon de marisco"; seafood salad; octopus, mussels, prawn salad with pepper vinaigrette

"Chipirones en su tinta": braised squid in its own ink

Grilled monkfish tail, romesco sauce and olive and guindilla salsa

"Pochas con almejas": clam and haricot bean stew mini casserole dishes

'Rabas" slider : Crispy squid, roasted garlic aioli, charcoal brioche bun

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

Roast cod with a cannellini bean, squid and tomato stew

VEGETARIAN /VEGAN

Spanish tortilla with saute padron peppers and aioli

'Berenjenas con miel de cana" crispy aubergines with sugar cane molasses (vg)

"Green gazpacho"; cucumber, grapes, celery gazpacho, pickled cucumber, garlic croutons

"Patatas Bravas"; crispy potatoes, spicy brava sauce, aioli

"Salmorejo" mini bowl, chilled tomato soup, chopped egg, mini garlic croutons

Griddled artichokes, almond ajo blanco, pickled grapes, herb oil

Mini fennel, peppers, artichoke and olive paella (vg)

"Menestra" Saute spring vegetables, wild garlic & pea puree (vg)

Burratina, heritage tomatoes, almond romesco sauce, basil oil

Charred asparagus with romesco sauce and toasted almonds (vg)

Marinated cauliflower steak, romesco sauce, olive salsa (vg)

Spinach and chickpea stew (vg)





IBERICO HAM FOOD STATION

*Iberico Ham &
Carving Station*

**WOW YOUR GUESTS WITH OUR
SHOW STOPPING IBERICO HAM
CARVING STATION**

Our charming carver will sliced the whole leg of
Iberico ham in front of your guests and will be
served with the traditional picos bread

**LONDON
BASQUE
KITCHEN**



Sweet Bites

Mini “Torrijas”; white chocolate custard soaked brioched bread and caramelised, white chocolate crumb

Seville orange mini meringue pies

Pedro Ximenez mini ice cream cones with raisins and candied almonds

Dark chocolate cremeux, Albequina extra virgin olive oil, coffee infused sourdough crisp, sea salt

Malaga’s “Pestinos” with sugar or honey; deep fried sweet pastry with aniseed, orange and lemon zest and cinnamon

”Rosquillas” ; fried anised flavoured doughnut dusted in sugar, cinnamon and lemon

“Borrachuelos”; fried sweet pastry filled with sweet fruit jam and tossed in sugar or honey

“Torta loca”; puff pastry filled with custard, topped with orange glaze and preserved cherry.

Seville orange and dark chocolate tarts, candied orange peel

“Media Lunas”; toasted meringue on sponge cake

Seville orange mousse with almond thins

Dark chocolate and extra virgin olive oil ice cream mini cones with sea salt

Churros with dark chocolate dipping sauce

Mini Pedro Ximenez sherry flavoured cheesecake bites

Mini pavlovas with Pedro Ximenez poached plums and raspberries

LONDON
BASQUE
KITCHEN



ANDALUCIAN INSPIRED DRINKS

Andalucian Cocktails

“Rebujito” ; Fino sherry, sprite, mint, lime

“Tinto de Verano”; red wine, lemon soda, sweet vermouth, fresh orange and lemon

Adonis Spritz; fino sherry, dry vermouth, club soda, orange bitters, orange peel

White wine sangria; white wine, brandy, lemon, lime, peaches, strawberries, raspberries

Traditional sangria; red wine, brandy, orange juice, peaches, apple, oranges, lemonade

Andalucian Beers

Victoria Malaga larger (Malaga)

Alhambra Especial larger (Granada)

Cruzcampo (Seville)

Non Alcoholic

“Aldalucian Garden Tonic” mockail: cucumber juice, fresh lime juice, mint leaves, sprig of rosemary, tonic water, elderflower cordial garnish with cucumber.

“Costa del Sol Cooler” : white grape juice, almond syrup, lemon juice, orange blossom, non alcoholic cava

Estrella Galicia 00 (non alcoholic beer)



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



you

LBK
— FLAVOURS —