



LBK
— FLAVOURS —

SEASONAL FINE DINING MENU

SPRING/SUMMER 2026

A snapshot of the LBK group

PROFESSIONAL & EXPERIENCED

We're a duo of boutique, bespoke, women led London-based catering companies with a focus on great flavour and an eye for good design.

We know how detail-oriented you need to be to organise an unforgettable event so we balance a professional, experienced service with amazing food delivery.

OUR 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.

OUR FOUNDER

London Basque Kitchen was started by Monica Gil Ruiz in March 2017 with LBK Flavours coming later as a second brand.

Spanish-born Monica made London her home 24 years ago and has explored her passion for Spanish and global food ever since, working with household name brands, private individuals and corporate companies.



LONDON
BASQUE
KITCHEN



Welcome to

LBK
— FLAVOURS —

&

LONDON
BASQUE
KITCHEN

At LBK Flavours, we bring the world to your plate with our diverse menus inspired by international cuisines. Our skilled chefs are at their most inspired when researching authentic recipes to create unique and flavourful dishes.

At London Basque Kitchen, 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 canapes, our menus are creative, beautiful and most importantly delicious!

We work hard to provide our clients with a bespoke catering experience tailored to their tastes, preferences, and budget. Our goal is to delight your taste buds and leave a lasting impression on your guests.

We have designed a **fine dining menu** with our favourite seasonal dishes that we know will wow your guests with the flavour and presentation.

Monica

Signature Canapés

THIS MENU IS FULL OF OUR
HERO CANAPES, OUR MOST
LOVED, MOST ORDERED,
WOLFED DOWN BITES!

REMEMBER, YOU CAN GO
BESPOKE, JUST ASK US TO
DESIGN SOMETHING TO FIT
YOUR BRIEF.

LBK
FLAVOURS

MEAT

Keralan popcorn chicken, curry leaf mayo, crispy curry leaf

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

Chipotle chicken mini taco, avocado mousse & charred sweetcorn tomato salsa

Spicy chorizo croquetas, roasted garlic aioli

Roasted chicken & mushroom arancini, pesto, grated pecorino

Pulled ham hock, mustard mayo, pickled apple, crispy chicken skin

Bang bang chicken, crunchy salad, peanut sauce, crosutade

Beef tataki, crispy sushi rice, ponzu mayo, sesame seeds, mizuna

“Steak frites” ;seared beef, straw potatoes, truffled mustard mayo, grated parmesan, rocket

Mini Yorkshire puddings, seared beef, caramelised onion, horseradish cream

Lamb koftas, coriander chutney, labneh, pickle onion, mini pitta

FISH

Cornish crab and asparagus salad, salmorejo, croustade.

Spicy tuna tartare mini taco, ponzu mayo, wasabi tabico, pickled chilli, sesame seeds

Seared scallops cauliflower puree, tempered mustard seeds, crispy curry leaf

Taco Baja California: prawn tempura, chipotle mayo, pickled red cabbage & radish

Sea bass ceviche, tiger’s milk, chilli and mint on blue corn tostada

Green gazpacho, tea smoked salmon, cucumber tartare

Crispy calamari, black brioche slider, pickled Turkish chilli aioli

Beetroot cured salmon, potato rosti, lemon cream cheese

Prawn “pil pil” croquetas

“Octo-dog” spicy paprika octopus, siracha mayo, padron pepper, guindilla pepper

Crab & sweetcorn Malabar curry, poppadom

VEGGIE/VEGAN

Stracciatella, broad bean, pea crostini

Black sesame tempura asparagus, miso mayo(Vg)

Sweetcorn & kafir lime leaf fritter, tomato & chilli sambal, pickled cucumber (vg)

Pani puri, potato & chickpea masala, coriander chutney, mint yogurt & sev (vg)

Wild mushrooms & truffled arancini, tarragon mayo

Grilled goat’s cheese, poached rhubarb, lovage crostini

Marinated cauliflower, romesco sauce, seedy crispbread (vg)

Dukkah crusted quail egg, harissa mayo, croustade

Baba ganoush, labneh, za’atar on sweet potato crisp

Beetroot gravalax, vegan cream cheese, potato rosti (vg)

Tempura guindilla pepper, roasted garlic aioli, caraway seeds (VG)

Sumac crispy halloumi, balsamic strawberry, mint









JUST THE TIP OF THE
ICEBERG. HERE ARE
THREE FINE DINING
MENUS TO GIVE YOU
AN INSIGHT INTO OUR
STYLISH, PLATED
FOOD DESIGN.

STARTERS

Crab scotch egg, asparagus, mustard aioli [C][E][G]

Cornish crab tart with pickled cucumber, fennel, radish & chilled tomato salmorejo [G][E][C]

Seared tuna, chilled almond ajo blanco, pickled grapes, herb oil [N][F][Su]

Fennel and gin cured salmon, torched cucumber & pickled cucumber, fennel, horseradish cream [F][M][Mu]

Seared scallops, sweetcorn puree, chorizo crumb, caper & tarragon salsa. [Mo][M]

Seared scallops, curried cauliflower puree, crispy curry leaf, tempered mustard seeds [Mo][M]

Steak tartare, shimiju mushroom, walnut puree, cured egg yolk mousse, Jerusalem artichoke crisps [N][E]

Goat's cheese stuffed and crispy courgette flower, raw courgette ribbon & pea salad, honey & balsamic dressing (V) [M][G][E]

Griddled asparagus, almond romesco sauce, stracciatella, toasted almonds (V) [N][M][G]

PLATED MAINS

Spanish marinated and roasted chicken supreme, romesco sauce. Served with charred baby gem lettuce with piquillo peppers, Manchego cheese & sherry dressing . And thyme and garlic roasted new potatoes. [N][M]

Iberico pork, piquillo pepper & chorizo puree, caramelised onions, chimichurri, charred gem lettuce. Served with thyme and garlic roasted new potatoes.[M]

Pedro Ximenez Sherry braised pork cheeks, pomme puree, confit onions, pork jus. Served with spring greens. [M]

Duo of lamb; rack of lamb, pulled lamb shoulder croquette, pea salsa verde, potato terrine, griddled asparagus. [G][E][M]

Roasted beef fillet, red wine jus, shallot puree (or pea puree) , confit shallots petals, pickled walnut salsa [M][N]

Roasted hake, romesco sauce, salsa verde, saute cavolo nero. Served with new potatoes. [F][N][G]

Seared cod, braised coco bean with cherry tomatoes, fennel & salsa rossa [F]

DESSERT

Pedro Ximenez poached peaches and raspberry pavlovas [E][M]

Buttermilk and vanilla pannacotta, honney, white chocolate crumb, honeycomb tuille [M][G]

Dark chocolate mousse, EVOO, maldon salt, creme fraiche. [E][M]

Caramelised Basque cheesecake, berry compote. [E][M]

Lemon meringue tarts, creme fraiche [E][M][G]

Chocolate nemesis w/ vin santo, mascarpone & amaretto . [E][M][G]

Raspberry and almond frangipane tart, vanilla ice cream [G][E][M][N]

Eton mess; meringue kisses, strawberries, raspberry sorbet, beery couli, chantilly cream, honeycomb tuille. [E][M]

FROM WEDDINGS TO
CORPORATE ENTERTAINING,
PRIVATE PARTIES TO BRAND
LAUNCHES, ELEGANT PLATED
DINING IS OUR FORTÈ.



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