



LONDON BASQUE KITCHEN

SPANISH INSPIRED THREE COURSE 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! From traditional Basque pintxos to show stopping paellas stations and delicious tapas, our menus are creative, beautiful and most importantly delicious!

Our three-course Spanish-inspired menu celebrates the richness and diversity of Spain's culinary heritage. Showcasing exceptional seasonal ingredients, it brings together both modern interpretations and traditional dishes, featuring some of our favourite flavours from across the country.

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
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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

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

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 melted manchego 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

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

Squid ink croquetas, roasted garlic aioli

Russian tuna salad, crispy cones, salmon caviar

“Calamares” con aioli (crispy squid with garlic mayo)

Crab and asparagus filo tart, salmorejo

“Gildas”; olive, guindilla and anchovy skewer

Cantabrian anchovy, tomato tartare, EVOO, crostini

“Marriage” crostini; anchovy, boqueron, padron pepper, tomato tartare

Green gazpacho, hot smoked salmon on shot glasses

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)

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

Manchego and quince rarebit crostini

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





Spanish Taberna

A MENU INSPIRED BY OUR FAVOURITE
SPANISH TAPAS BARS &
RESTAURANTS ACROSS SPAIN.



STARTER

VEGGIE/VEGAN

Griddled asparagus or tender stem broccoli, almond romesco sauce, Pedro Ximenex reduction (VG).

Monte enebro stuffed crispy courgette flower, raw courgette ribbon and pea salad, honey dressing (V)

Heritage rainbow tomato salad, burrata, almond romesco sauce, basil oil, garlic croutons (V)

Griddled artichokes, cannellini bean puree, crispy capers, pine nuts, Pedro Ximenez reduction (VG).

Gridlded artichoke, chilled almond ajo blanco, pickled grapes, herb oil (VG)

Spanish tortilla, padron peppers (V)

MEAT

Thyme and honey griddled peaches, beef cecina & burrata salad with toasted pine nuts & moscatel dressing.

Basque beef carpaccio, Zamorano cheese shavings, crispy capers, porcini mayo, pickled walnut gel.

FISH

Galician griddled octopus, smoked paprika potatoes, olive oil

Seared tuna tataki, chilled almond ajo blanco, pickled grapes, herb oil

Cornish crab, green grape and tarragon gazpacho, pickled cucumber salad

Seared scallops, sweetcorn puree, chorizo crumb, tarragon and caper dressing

MAIN COURSE

VEGGIE/VEGAN

Charred Spanish marinated cauliflower steak, romesco sauce, tender stream broccoli, olive salsa

Roasted aubergine, grilled goat's cheese, miel de cana glaze, sherried slow cooked tomato sauce, crispy capers.

Charred hispy cabbage, with braised cannellini beans and roasted red pepper salsa (VG)

Seasonal vegetable paella served with heritage rainbow tomato salad (VG)

MEAT

Spanish marinated chicken supreme, romesco sauce, olive salsa, pimientos de padron. Served with charred gem lettuce, piquillo pepper salad & roasted new potatoes

Sherry braised pork cheeks, pomme puree, confit onions, pork jus, saute cavolo nero.

Iberico pork loin, piquillo and chorizo puree, chimichurri, charred baby gem lettuce with PX dressing

Chicken and chorizo paella, rainbow tomato salad

FISH

Monkfish and mussels stew with almond picada.

Roasted cod, almond romesco sauce, saute cavolo nero, roasted new potatoes, salsa verde

Roast hake, braised cannellini beans,chorizo oil, roasted red pepper salsa

Seafood paella, rainbow tomato salad

DESSERT

Caramelised baked Basque cheesecake with berry compote and fresh berries

“Torrijas” white chocolate custard dipped and fried brioche, miso ice cream, white chocolate crumb, macerated strawberries

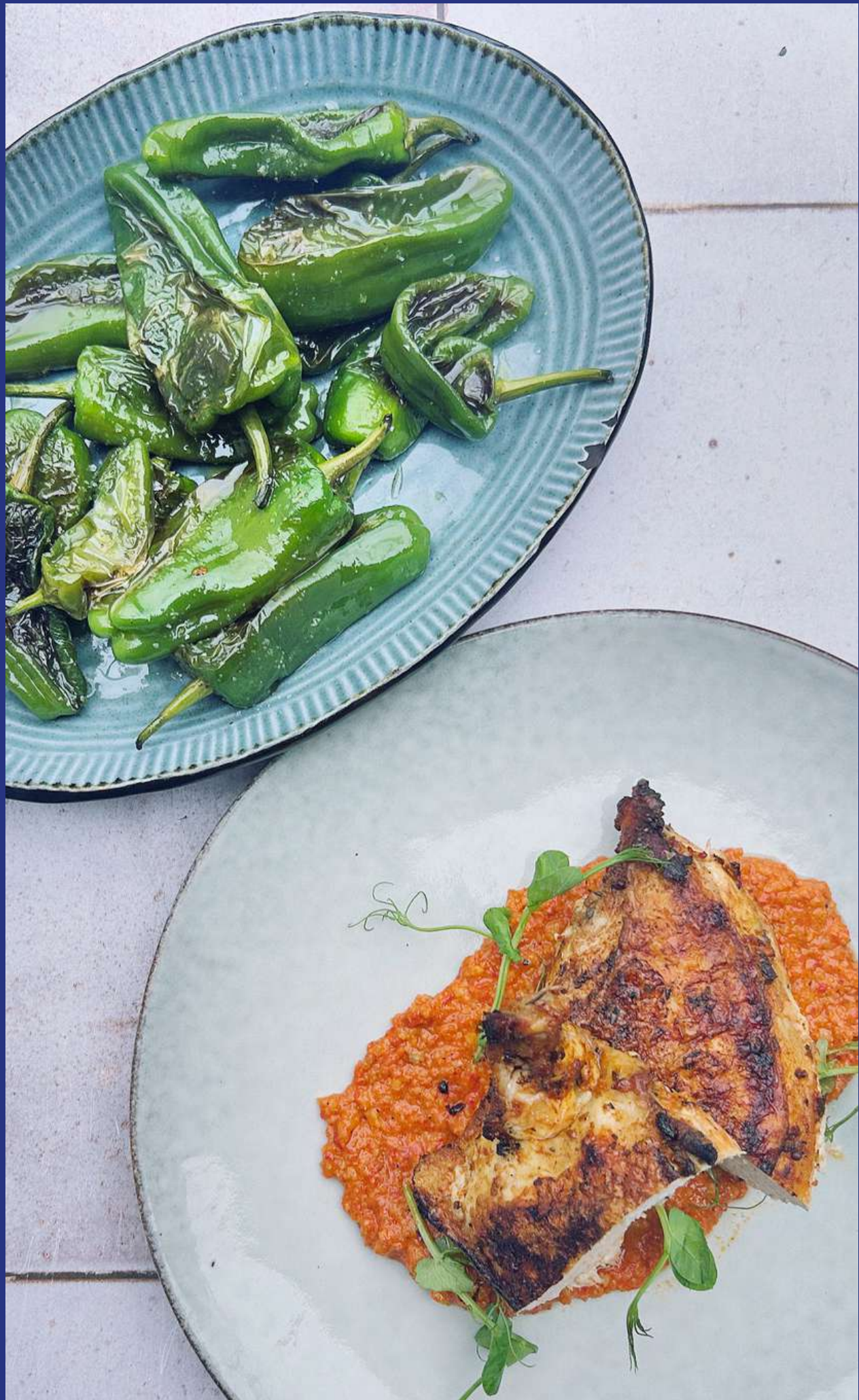
Pedro Ximenez poach peaches and berry pavlova with boozy cream and almond praline

Dark chocolate mousse, sea salt, EVOO, , creme fraiche, hazelnut crumb

Seville orange chocolate tart, grand marnier cream

Buttermilk panna cotta with Pedro Ximenez poached plums and pistachio praline









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

DELICIOUS BAKED BASQUE CHEESECAKE
CHERRY COMPOTE

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

LBK
— FLAVOURS —

Thank you