



# CANAPÉS & BOWLS



# Welcome to London Basque Kitchen

## PROFESSIONAL & EXPERIENCED

We're a bespoke, female-led London-based catering company with a focus on great flavour and an eye for design.

We offer authentic and creative Spanish flavours combined with the ability to fuse our culture with food from other heritages.

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 the aim of bringing creative, luxury and utterly delicious Spanish and Basque flavours to London.

Since then, LBK has established itself as the leading event catering for bespoke Spanish food with clients like the Spanish Embassy, high end brands, corporate and private clients.



# Drinks receptions at National Maritime Museum

Unique, stunning and versatile event space perfect for large drinks receptions, product launches and awards ceremonies.

With its stunning views it can accommodate up to 1,000 guests for a reception or 500 for a seated dinner.

You will see here our favourite canapes and bowls to be enjoyed during a drinks reception at this stunning Greenwich location.

# Canapes

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We have designed a menu perfect for a woc factor drinks reception at National Maritime Museum. Delicious Spanish bites packed with flavour. From traditional tortilla bites to super fun “octo-dogs”, we got you covered!

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## 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, salmorejo, filo tarts

"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, white miso mayo, sesame seeds

Wild mushroom croquetas with truffle mayo

Crispy fried aubergines with miel de cana

Fried artichoke hearts with tarragon aioli

Sumac crispy halloumi, balsamic strawberry, mint

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

Spanish tortilla, roasted garlic aioli

Pea, broad bean crostini with manchego cheese

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

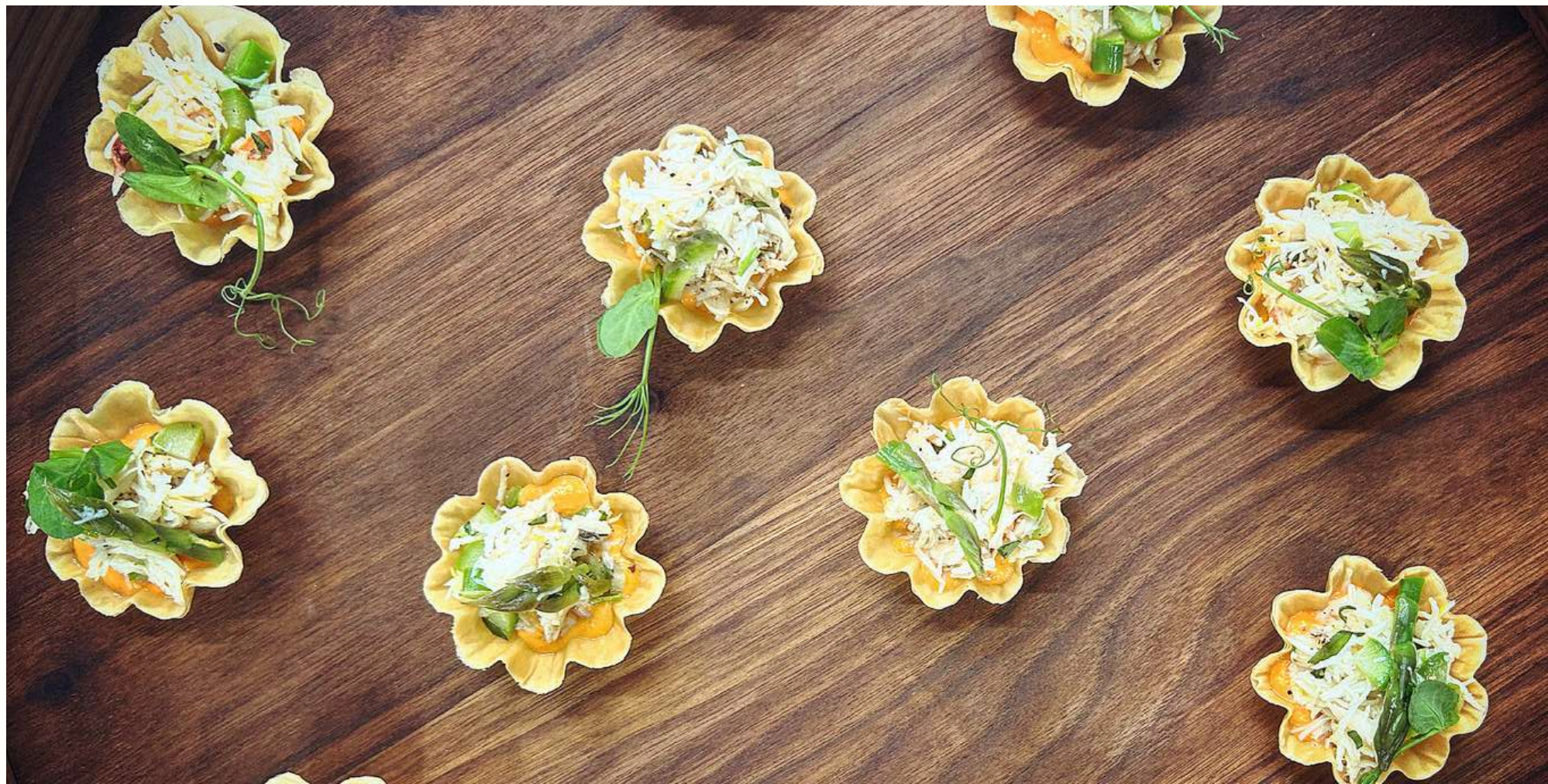
Charred cauliflower floret, romesco sauce, seedy crispbread

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

Manchego and quince rarebit crostini

Grilled goat's cheese, truffle hone











# Bowl Food & Tapas

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Perfect tapas and bowls for a bigger feed.

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## MEAT

Txuleton with charred hispy cabbage, garlic/cream sauce and padron peppers

Beef slider, roasted garlic aioli, melted manchego cheese, guindilla pepper

Grilled chorizo slider, piquillo pepper, aioli, rocket

Piquillo pepper, pan fried morcilla, fried quail egg

”Rabo de toro”; rioja braised oxtail with creamy mash potato and parsnip crisps

Chicken, chorizo, prawn, squid and clam paella

Marinated lamb cutlets with piperade

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

Chicken or lamb “pintxo moruno”, padron pepper, romesco sauce

”Sukalki”: Beef stew with potatoes, carrots and choricero pepper

Partridge escabeche salad with pancetta, walnuts, frisee salad and pomegranate

White bean and chorizo stew

“Carrilleras de cerdo iberico” Rioja braised iberico pork cheeks, mashed potato

## FISH

Pedro Ximenez and soy glazed tuna tataki, habas fritas crumb, ajo blanco, pickeld grapes

Seafood mini paella pans.

”Marmitako”: Tuna, potato and pepper stew

”Kokotxas de Bacalao”: crispy cod cheeks with tartare sauce

“Chipirones en su tinta”: braised squid in its own ink

”Merluza en salsa verde”: hake, clams, parsley sauce

”Bacalao a la Vizcaina: cod in red pepper sauce

Grilled monkfish tail, romesco sauce and olive and guindilla salsa

“Pochas con almejas”: clam and haricot bean stew in mini casserole dishes

’Rabas”: Crispy squid, roasted garlic aioli

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

Roast cod with a cannellini bean, squid and tomato stew

Monkfish, chorizo and mussel stew with almond picada

“Gambas al ajillo”; garlic and chilli prawns

## VEGETARIAN /VEGAN

Spanish tortilla with saute padron peppers

Griddled artichokes, cannellini bean puree, cured egg yolk mousse, Ideazabal, PX reduction

Mini fennel, peppers, artichoke and olive paella

“Menestra” Saute spring vegetables, pea puree

Burratina, heritage tomatoes, almond romesco sauce, basil oil

“Tempura Piperras ”: tempura sweet guindilla peppers, aioli

Charred tendersteam broccoli with romesco sauce and toasted almonds

Crispy artichoke, ajo blanco, pickled grapes , lovage oil

“Revuelto de Perretxikos “: wild mushroom scramble eggs

Piquillo pepper, pan fried morcilla, fried quail egg

“Cogollos de Tudela” Charred baby gem lettuce, piquillo pepper, Ideazabal cheese. Pedro Ximenez reduction

Marinated cauliflower steak, romesco sauce, olive salsa





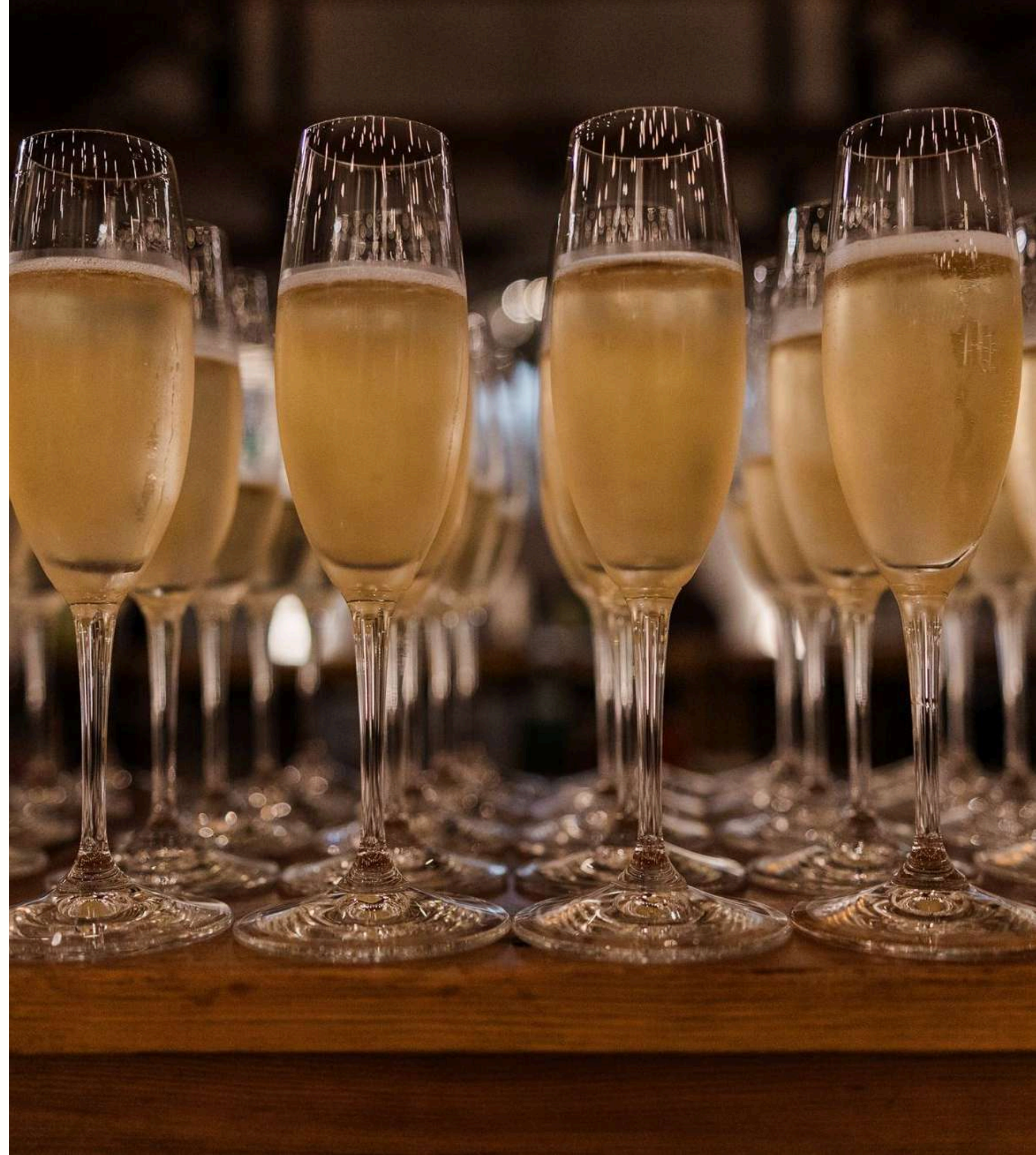


# Our Packages

Our dry hire wedding packages cover your canapes and bowl food, all the hire (bar, bar equipment, glassware, kitchen equipment), bar package, staff service and coordination needs in one easy to understand bundle.

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# Your package includes:

- 4 canapes, 3 bowls and 1 sweet bite or 6 canapes, 2 bowls and 1 sweet bite
- 3 hours drinks package (Fizz, white/rose wine, beer, mocktail, soft drinks)
- All staffing including chefs and FoH staff , Bar staff
- Event Manager on site for the full event
- Hire equipment (all bar and tapas bowls, tapas forks, kitchen equipment)
- Waste collection



# Prices

**£95 + VAT per head** - based on up to 250 guests

**£90+ VAT per head** -From 250-550 guests

**£85 + VAT per head** -From 550 guests

Additional Cocktails From £7.5 per cocktail





# 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





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THANK YOU