



Basque Inspired Pinxtos Menu

Food is at the heart of what we do.

Bespoke and personal – our imaginative, seasonal, delicious and stunning food is guaranteed to make your event a big success.

We are bringing an authentic Basque experience to your home or chosen venue. “Packed with flavour” traditional and modern pinxtos to make you feel you are in the streets bars of Bilbao and San Sebastian.

Monica

PINTXOS

The Spanish equivalent to canapés; pintxos are small finger food served at bars and taverns throughout the Basque Country. The name comes from the Spanish verb 'pinchar', meaning to poke or stab. They used to be served on a piece of crusty bread and held together by a skewer, but we love serving them in lots of different and fun ways!

Meat

“Vaskito”: griddled chorizo, piquillo pepper, wild rocket and roasted garlic aioli mini slider.
Grilled sobrasada, goat’s cheese & blossom, honey “montadito”.
Beef cecina, grilled goat’s cheese, caramelised onion crostini
Fried quail egg, grilled Basque chistorra, aioli, padron pepper, potato rosti.
Croquetas (spicy chorizo/ chistorra / iberico ham, cecina).
Steak frites: seared Basque beef, aioli, straw potatoes, rocket.
Mini lamb burger with Ideazabal cheese, brioche bun and guindilla aioli.
Seared Basque beef, aioli, saute padron pepper, guindilla pepper, brioche slider.
Iberico ham, tomato tartare, sourdough crostini.
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.
Basque steak tartare, cured egg yolk, pickled radish, caper, sourdough crostini.
Beef cecina, porcini mayo and Ideazabal cheese crostini.

Fish

“Gilda” traditional Basque pintxo ; olive, guindilla, anchovy skewer.
“Prawn Gilda” with boiled quail egg and olive.
“Matrimonio” pintxo; anchovy, boqueron, padron pepper, tomato tartare, crostini.
“Seafood Salpicon”; mussel, prawn and octopus salad with vinnagrette.
Seared scallop, chorizo, sweetcorn puree, caper & tarragon salsa mini spoon
“Crujientes de bacalao”; crispy cod cigars, chistorra mayo.
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, chistorra aioli, pickled pink onion, brioche
Crispy squid slider, roasted garlic aioli, squid ink slider.
Squid ink croquetas, roasted garlic aioli.
Russian tuna salad, crispy cones, salmon caviar.
“Rabas” con aioli (crispy squid with garlic mayo).
Crab, asparagus salad, tomato salmorejo, filo tart.
“Txangurro” tartlet; spider crab filo tartlet.
Cantabrian anchovy, tomato tartare, EVOO, crostini.

Veggie/ Vegan

Spanish tortilla with caramelised onion, piquillo pepper roasted garlic aioli.
Ideazabal cheese and spinach croquetas, aioli.
Tempura Basque sweet guindilla peppers, caraway seeds, roasted garlic aioli (Vg).
Wild mushroom croquetas with truffle mayo.
Crispy fried aubergines with miel de cana (Vg).
Fried artichoke hearts with tarragon aioli (Vg).
Mojo picon migas, soft boiled quail’s egg, aioli croustades.
La Peral blue cheese mousse, pickled pear, spiced walnut, polenta shard.
Charred cauliflower floret, almond 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.
Piquillo pepper and goat’s cheese filo pastries.

Sweet/ Dessert

LBK signature caramelised burnt Basque cheesecake bites

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MINI PAELLA BOWLS

MEAT PAELLA: CHICKEN, PORK BELLY & CHORIZO PAELLA

MIXED PAELLA: CHICKEN, CHORIZO., SQUID, PRAWN, CLAMS PAELLA

SEAFOOD PAELLA: MONKFISH, SQUID, PRAWNS, CLAMS

SEASONAL VEGETABLE PAELLA (VG): ARTICHOKE, FENNEL, PEPPERS, PEAS,
CHERRY TOMATOES & OLIVE PAELLA

