



L B K
— FLAVOURS —

Crostini



Welcome to

LBK

— FLAVOURS — 

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.

We have designed a canape menu full of our favourites vegetarian and vegan bites from around the world using seasonal ingredients when they are at their best!

Delicious, seasonal and beautiful canapes with a wow factor!

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.



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.

Canapes

Vegetarian and vegan bites packed with flavour, showcasing seasonal ingredients at their best!



VEGETARIAN

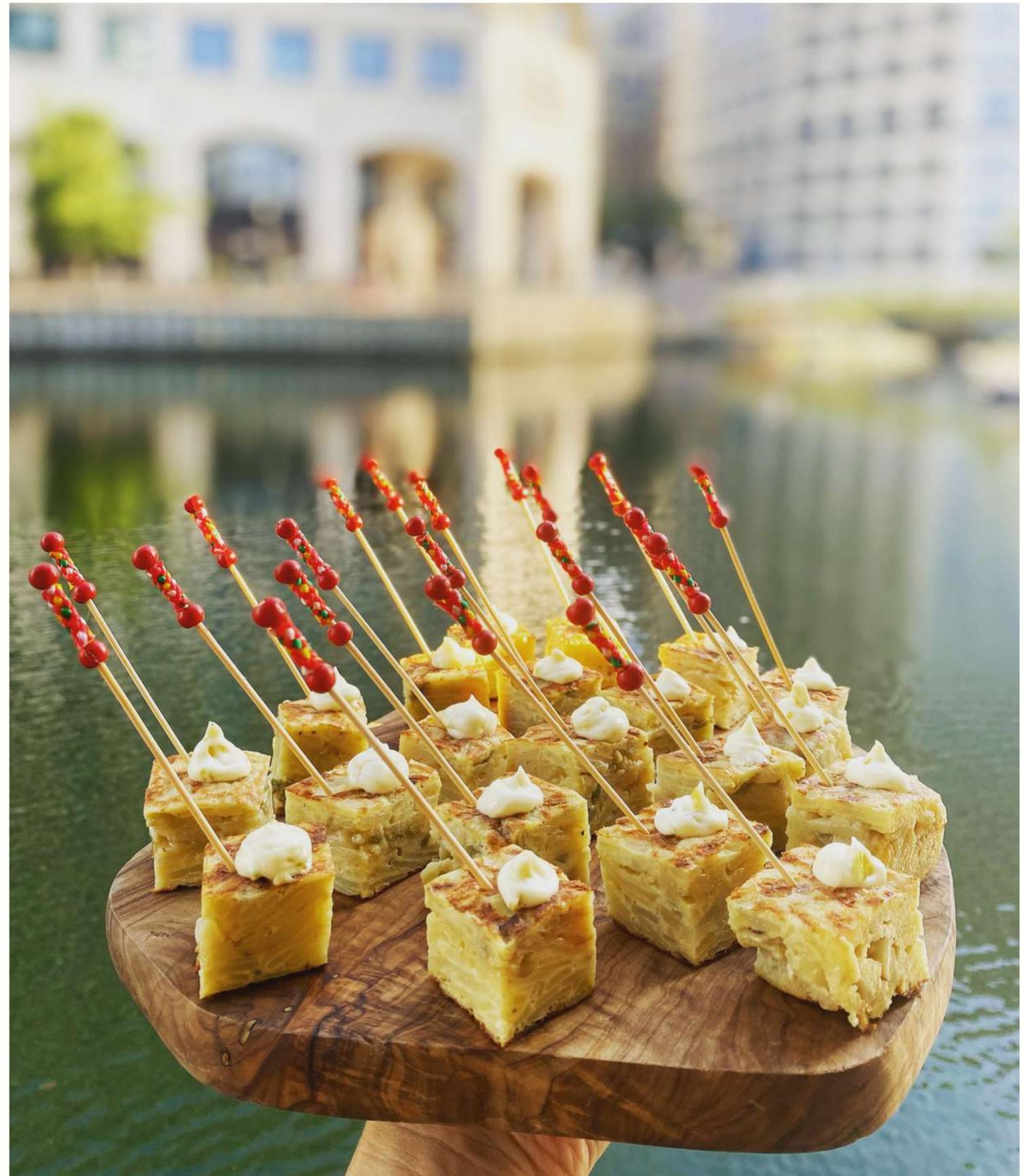
Baba ganoush, labneh, za'atar on sweet potato crisp
Summer vegetable arancini, pesto, grated parmesan
Dukkah crusted quail egg, harissa mayo croustades
Wild mushroom arancini, truffle mayo, grated parmesan
Sumac crispy halloumi, balsamic strawberry, mint
Charred asparagus, pistachio and feta dip, lavosh cracker, pistachio dukkah
Tempura pickled green chilli pepper, caraway seeds, aioli
Roasted heritage cherry tomato, whipped feta, dill oil, za'atar
Feta, spinach and herb börek
Pistachio and feta, lavoush, mint
Slow roasted cherry tomato, mozzarella, chilli, lemon & basil crostini
Spanish torrilla bites with caramelised onion and piquillo peper, roasted garlic aioli
Whipped goat's cheese, poached rhubarb, lovage crostini
Broad bean, pea and mint crostini, aged parmesan
Vegan nduja, burrata, fennel pizzetes
Roasted butternut squash, whipped gorgonzola, sage, dried cranberry crostini
Pani puri, potato & chickpea masala, coriander chutney, mint yogurt & sev
Courgette fritter with feta and mint
Potato rosti, piquillo pepper, aioli, fried quail egg
Summer vegetable frittata with goat's cheese and fresh herbs, aioli
Slow roasted tomato, courgette, pea, basil and goat cheese mini quiche
Pea and potato samasas, tamarin chutney

VEGAN

Crispy fried aubergine fritters with sugarcane molasses drizzle
Beetroot falafel mini pitas, tahini yogurt, pickled pink onion
Pea & broad bean arancini with wild garlic pesto
Watermelon or strawberry gazpacho shots with basil oil, mini croutons
Cucumber, grapes & tarragon green gazpacho shot glasses with pickled cucumber salad
Roasted cauliflower floret, romesco sauce, seedy cracker
Maple syrup & warm spiced roasted beetroot, carrot & chickpea burek with tahini sauce
Tempura guindilla peppers, caraway seeds & vegan aioli
Spinach, herbs & feta style mini spanakopita phylo pastries
Wild mushroom & truffle arancini with tarragon mayo
Spiced sweetcorn & kaffir lime leaf fritter with tomato sambal & pickled cucumber
Satay tofu, pepper and spring onion skewers, kecap manis glaze & peanut sauce
Sweetcorn fritters, avocado and lime mousse, tomato & jalapeno salsa
“Pan con tomate”: tomato tartare, EVOO, charred sourdough
Mango, chilli & pineapple salsa, crispy corn tortilla
Black sesame tempura asparagus with white miso vegan mayo
Miso & ginger glazed aubergine with pickled red chillies & spring onion
Watermelon shasimi, sushi rice, vegan ponzu mayo, sesame seeds
Miso aubergine bao bun, Asian slaw with ginger and lime dressing spicy mayo
Cauliflower and carrot pakoras with mango chutney
Smoky pulled jackfruit taco, pico de gallo, pickled red onion, soft tortilla
Heritage beetroot gravalax, vegan dill & lemon cream cheese, potato rosti









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Thank you