

Canapés and Food options

Small Plates. Big Moments.



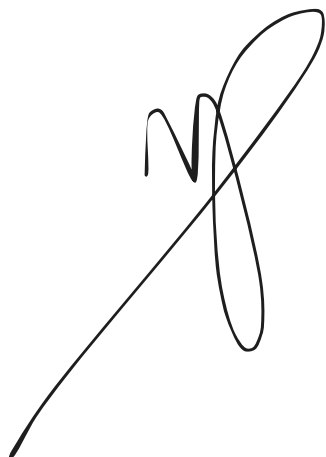
Weddings | Birthdays | Corporate events | Standing events
Terrace parties | Seasonal celebrations & festive parties

Spanish catering by
José Pizarro

We bring the spirit of Spain to every table; through bold flavours, seasonal ingredients, and a style of dining made for sharing.

From intimate dinners to large-scale celebrations, our team delivers seamless events with warmth, precision, and personality.

Whether at home, in the office, or a unique venue, we create experiences that feel effortless and memorable.





Skewers

A refined selection of skewered canapés, designed for effortless, elegant service.

Each skewer brings together carefully balanced flavours and textures in a single, composed bite; crafted to be enjoyed with ease while mingling.

Thoughtfully presented and seamlessly served, they create a natural flow throughout your event, adding both sophistication and a sense of occasion to every moment.



Perfect for:

Stand-up dinners and sharing feasts, where ease and flow are essential. Designed for effortless, one-handed enjoyment while standing, with no cutlery required, skewers allow guests to move freely and mingle with ease.

Skewers

Served Hot

Freshly grilled to order, our hot skewers are packed with bold flavours and a smoky finish; perfectly charred, juicy, and served warm for maximum indulgence.

- Chorizo al vino, quince skewer (M)
- Chicken skewer (M)
- Lamb skewer (M)
- Chistorra skewer (M)
- Moorish lamb skewer (M)
- Baby potatoes, mojitos (V)
- Patatas bravas skewer (V)
- Octopus, potato skewer (F)

Served Cold

Freshly grilled to order, our cold skewers are packed with bold flavours and a smoky finish; perfectly charred, juicy, and served cold for maximum indulgence.

- Gilda, anchovy (F)
- Gilda, white anchovy (F)
- Vegan gilda (V)



Fried Bites

A refined selection of crisp, golden fried bites, designed for effortless, elegant service.

Each piece is carefully crafted to deliver a perfect balance of texture and flavour; light, indulgent, and satisfying in every bite.

Thoughtfully presented and easy to enjoy, they create a seamless flow throughout your event while adding a touch of warmth and indulgence.



Perfect for:

Stand-up receptions and effortless grazing, these crisp, bite-sized creations are designed to be enjoyed in one or two bites, with no cutlery required. Light, indulgent, and easy to enjoy, they bring a sense of comfort and conviviality—perfect for relaxed, sociable gatherings where guests can move, mingle, and savour every bite.

Fried Bites

Served Hot

Crisp, golden canapés served fresh from the fryer; perfectly light, flavourful, and designed for effortless indulgence.

- Jamón croquetas (M)
- Prawn, squid ink croquetas (F)
- Cod fritters, parsley allioli (F)
- Prawn fritters, lemon allioli (F)
- Monkfish nuggets, saffron allioli (F)
- Spinach, Manchego croquetas (V)
- Stuffed olives, Manchego (V)



Tartlets

A refined selection of delicate, pastry-based tartlets, designed for effortless, elegant service.

Each bite combines crisp, buttery shells with carefully balanced fillings, bringing together flavour and texture in perfect harmony.

Thoughtfully presented and easy to enjoy, they create a seamless flow throughout your event while adding a touch of understated sophistication.



Perfect for:

Stand-up receptions and sharing-style gatherings, designed to be enjoyed effortlessly while standing, with no cutlery required. Rooted in the tradition of tapas, our canapés bring a touch of Spanish elegance to any occasion.

Tartlets

Served Cold

Delicate, bite-sized tartlets with crisp pastry and refined fillings; fresh, elegant, and perfectly suited for canapé-style dining.

- Galician beef, parsnip purée (M)
- Presa, salchichón tartare, parmentier (M)
- Mojama, pear, almond (F)
- Smoked salmon, yoghurt, roe, dill (F)
- Parmentier, baby gem, caviar Riofrío (F)
- Spicy crab, pomelo (F)
- Tuna tartare, piquillo ketchup (F)
- Mushroom, black truffle (V)
- Pickled aubergine, Idiazábal cheese (V)



Small bites

A refined selection of fresh leaves and carefully curated small dishes, designed for effortless, elegant service.

Each element brings balance, lightness, and contrast; combining vibrant flavours with thoughtful simplicity.

Beautifully presented and easy to enjoy, they create a seamless flow throughout your event while adding freshness and variety to the experience.



Perfect for:

Stand-up receptions and lighter-style gatherings, where freshness and balance take centre stage. Designed for easy, one-handed enjoyment, with minimal or no cutlery required. Offering a mix of vibrant leaves and thoughtfully composed small dishes, they bring lightness and variety to your event; perfect for creating a relaxed, elegant atmosphere where guests can graze, mingle, and enjoy at their own pace.

Small bites

Served Hot

A selection of warm, flavourful canapés; crafted for comfort, richness, and a satisfying bite.

- Morcilla de Burgos, piquillo, quail egg (M)

Served Cold

A selection of warm, flavourful canapés; crafted for comfort, richness, and a satisfying bite.

- Cod skin, salmon, yoghurt, roe, dill (F)
- Baby potato, sour cream, caviar (F)
- Tortilla (V)
- Baby gem, Idiazábal, capers, hazelnuts (V)
- Red chicory, orange, capers, Manchego (V)



Brioche & Bread

A refined selection of brioche and artisan breads, designed for effortless, elegant service.

Each piece pairs soft, delicate textures with carefully balanced fillings, creating comforting yet elevated bites.

Thoughtfully presented and easy to enjoy, they ensure a seamless flow throughout your event while adding warmth and a sense of generosity to the table.



Perfect for:

Stand-up receptions and sharing-style gatherings, where comfort and ease are key. Designed for one-handed enjoyment, with no cutlery required. Soft brioche and artisan breads filled with carefully balanced ingredients create satisfying, generous bites; perfect for relaxed, sociable occasions where guests can mingle, graze, and enjoy a sense of warmth and abundance.

Brioche

Served Cold

Soft, buttery brioche topped with delicate, refined fillings; light, smooth, and effortlessly elegant.

- Anchovy, lardo, brioche (M)
- Tuna tartare, piquillo ketchup (F)
- Baby gem, Idiazábal, capers, hazelnuts (V)

Bread

Served Hot

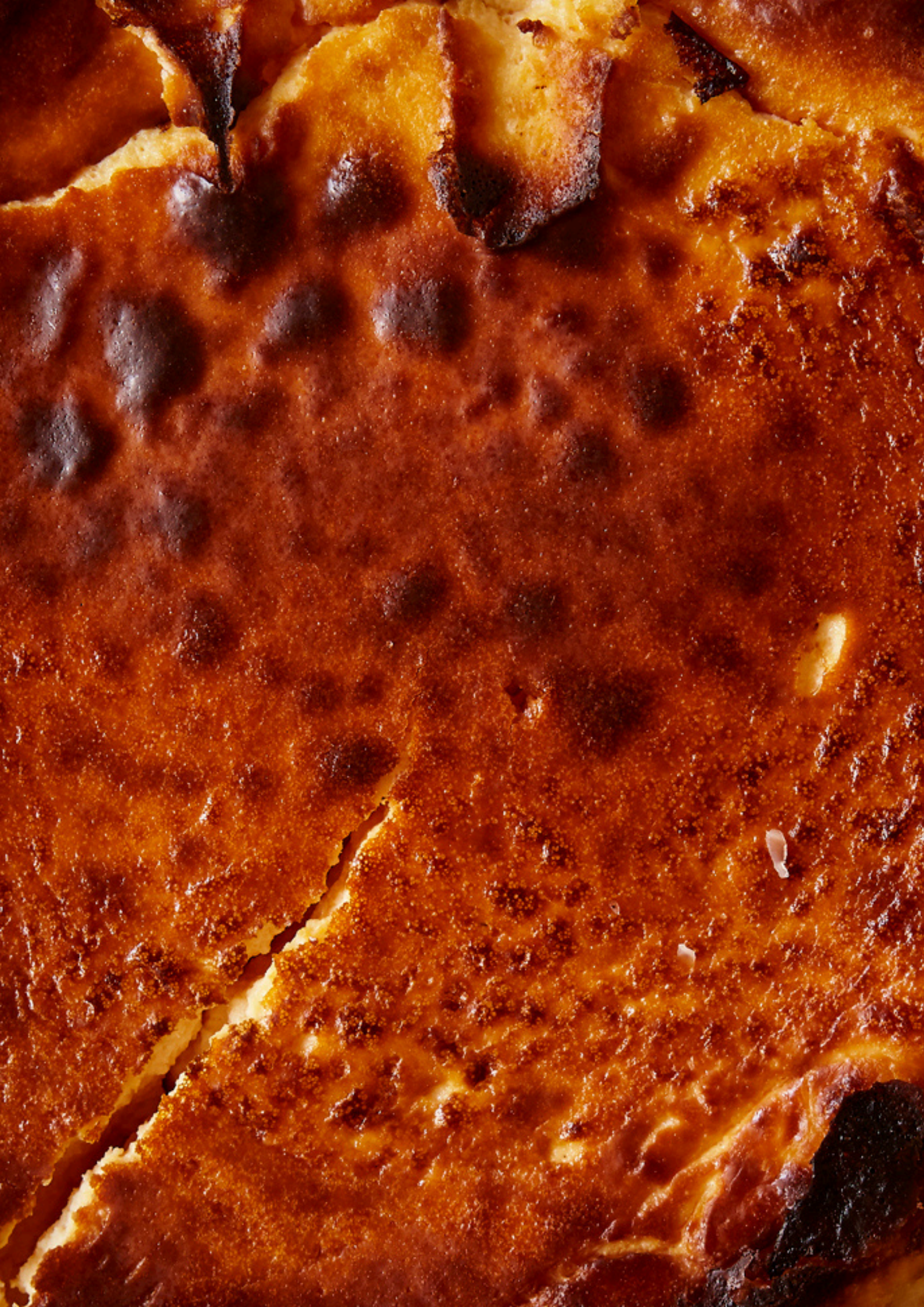
Warm, freshly prepared breads with rich, savoury toppings; comforting, aromatic, and full of flavour.

- Beef slider, Manchego, piquillo, allioli (M)
- Fried squid, black bao, allioli (F)
- Coca escalivada, Monte Enebro (V)

Served Cold

Artisanal breads paired with fresh, balanced ingredients; simple, elegant, and perfectly satisfying.

- Presa, piquillo, regañá (M)
- Tuna tartare, caviar, regañá (F)
- Mojama, pear, almond, regañá (F)



Desserts

A refined selection of sweet bites, designed for effortless, elegant service.

Each piece balances delicate textures with carefully layered flavours, creating indulgent yet refined moments in every bite.

Thoughtfully presented and easy to enjoy, they provide a seamless and memorable finish to your event, adding a touch of sweetness and sophistication.



Perfect for:

Stand-up receptions and celebratory gatherings, offering a sweet finish to the occasion.

Designed for easy, one- or two-bite enjoyment, with minimal or no cutlery required.

Delicate, flavour-led creations bring a touch of indulgence and elegance; perfect for creating a memorable final moment where guests can mingle, savour, and end the experience on a high note.

Desserts

Served Cold

Warm, indulgent bites with rich flavours and comforting textures; perfect for a sweet, satisfying finish.

- Churros, chocolate

Served Cold

Elegant, chilled creations; light, refined, and beautifully balanced for a refreshing sweet touch.

- Chocolate pot, biscuit
- Chocolate pot, toast
- Flan, whipped cream
- Almond, lemon, raisin cake
- Buñuelos, cream
- Buñuelos, chocolate
- Tarta de Santiago, figs, cream
- Crema catalana
- Chocolate truffle, PX
- Basque cheesecake
- Saffron custard, pear, crumble

