

PRIVATE AND CORPORATE CATERING

Canapes reception or seated dinners, with private catering, we're all yours.

At our restaurant, we take pride in serving the best Spanish food made with fresh, seasonal, quality ingredients and keeping dishes simple.

At our parties, we offer a fun selection of tapas or a family-style feast, emphasizing the connection that food brings through sharing.



STAND-UP EVENTS: RECEPTIONS, NETWORKING, HOME PARTIES

01

How many canapés should I order?

We suggest ordering a variety of eight to eleven canapés including desserts. We always suggest serving more of our most loved tapas like croquetas.

02

How do you serve canapés?

Our team serves canapés accompanied by cocktail napkins, while the kitchen delivers tapas simultaneously.

03

What types of canapés do you offer?

Our menu is categorized into sections such as cold, hot, tartlet, bowl, and dessert. We recommend mixing and matching dishes for a seamless dining experience.







TAPEO AND LUXURIA CANAPÉS MENU

Based on our experience, our team has developed two inspiring menus to guide your canapé selection.

**The Tapeo at £40 per guest and the Luxuria at £90 per guest.
(minimum of 40 guests)**

TAPEO: 3 COLD + 3 HOT + 2 BOWL + 1 DESSERT

LUXURIA: 3 TARLET + 2 COLD + 2 HOT + 1 PINTXO + 3 BOWL + 2 DESSERT

The menus are simply a guide. We are happy to customize a menu for any desired experience.

COLD TAPAS

This is an ideal option for a venue with limited kitchen equipment, as well as for corporate events and outdoor parties.



- Strawberry Gazpacho (ve)
- Selection of 5J cold cuts with picos and regañas
- Gordal olives filled with orange skewer (ve)
- Baby gem salad with idiazábal cheese (v)
- Tortilla pintxo with allioli (v)
- Mohama cured tuna with pear and almond
- Gildas with salted anchovy, gordal olive and piparra
- Oysters with apple vinaigrette
- Presa Ibérica on a regaña with piquillo peppers and honey
- Caviar Nacarii and Mediterranean tuna belly on a regaña
- Chicken liver on toast and caramelised red onion with parsley
- Morcilla & fig compote (gf)
- Pan brioche with tuna tartare

TARTLET

This is a delicate pastry with a delicious filling that is easy to eat and perfect for serving in an elegant manner.



- Lettuce and Oscietra caviar
- Pickled aubergine with Manchego (v)
- Galician beef and parnash purée
- Bluebelly prawns, potato cream with lime zest
- Air cured tuna, apples and almonds tartlet
- Spicy crab, pomelo and coriander tomato sauce
- 5J Salchichón y Solomillo tartare
- Roasted aubergine, sesame and smoked cheese
- Salmon roe, yogurt and dill
- Andalusian red tuna tartar



HOT TAPAS

Traditional tapas for home parties and fully equipped kitchens

- Croquetas (selection)
- Spanish skewers
- Pintxos
- Prawn or cod fritters and allioli
- Pan con tomate (ve)
- Fried Gordal olives stuffed with Manchego (v)
- Patatas bravas with allioli and salsa brava (v)
- Coca escalivada with Montenebro goat cheese (v)
- Mini beef burger with piquillo and Manchego
- Black squid ink slider with fried calamari and allioli
- Monkfish nuggets with parsley allioli
- Papas arrugadas with mojo (ve)
- Pan Brioche with Cantabrian salted anchovies and lardo
- Spanish meatball with tomato sauce and orange



DESSERTS

Finish your evening with our
stunning yet simple desserts

- Churros with chocolate sauce
- Chocolate pot
- Crema Catalana
- Buñuelos with cream cheese
- Mini Basque cheesecake with
lavander and honey
- Saffron custard, pear confit
and crumble
- Flavoured fruit salad
- Chocolate truffle filled with PX
- Tarta de santiago with double
cream, raisings and PX





WHAT SOME OF OUR CLIENTS HAD TO SAY...

"Hi Valentina

I just wanted to send a huge thank you to you and your team for last night. We have had nothing but praise from our guests for the level of service, organisation and absolutely delicious food (Monty!). Thank you for leaving the kitchen spotlessly clean and for the leftovers which we enjoyed today."

HOME PARTY IN SURREY - JULY 2023