



**JIMMY GARCIA**  
*Event and Venue*  
CATERING

*Food Station Menus*  
*spring/summer 2024*



# Fire Bar

*Cooked on our beautiful OFYR fire pits and Big Green Egg*

Seared aged flat iron steak chimichurri, pickled pink onions, fresh oregano, salsa verde (GF)

Chermoula roasted cauliflower steaks (VE) (GF)

BBQ corn-fed chicken breast Caesar - pancetta, shaved pecorino, baby gem, Caesar dressing, brown butter panko, Sicilian anchovies

Potato salad - creme fraiche, dill, new potato salad, lemon and caper dressing (V) (GF)

Green salad - spring leaves, avocado, cucumber, heritage radish (VE) (GF)

Insalata Caprese - La Latteria mozzarella, Isle of Wight tomatoes, micro basil, aged balsamic (V) (GF)

Shaved fennel, citrus dressing, salted almonds, fresh orange (VE) (GF)

Zhoug marinated courgettes, crumbled feta, lime pink onions (V) (GF)

Selection of artisanal bread (VE)

BBQ add-ons:

Fire roasted hand dived scallops - devilled brown shrimp butter, burnt lime (GF)  
*Supplement £8 per person*

Garlic, chilli and parsley oil marinated Madagascan king prawns (GF)  
*Supplement £6 per person*

Upgrade to sirloin (GF)  
*Supplement £6 per person*



# The Whole Lobster Bar

Lobster cocktail, bloody mary emulsion, citrus dressing, homegrown baby gem (GF)

Wild lobster crumpet, shell oil mayonnaise, pickled apple, sea herbs

Poached lobster tail lollipop, mango and chilli salsa, coriander cress (GF)

Lobster brioche rolls, old bay emulsion, chervil, burnt lime

Lobster and Nutbourne tomato salad, tomato consommé, basil oil, sea herbs (GF)

Lobster doughnut, coral emulsion, purslane, Exmoor caviar  
*Supplement £9 per person*

# Oyster Bar

Fresh oysters served raw and shucked to order!  
Choose from a selection of classic dressings and pickles to create your favourite

The oysters: (GF)  
Maldon Oysters  
Jersey Rock

Dressings and pickles:  
Shallot vinegar  
Pickled cucumber  
Pickled beetroot  
Chilli oil  
Dill oil  
Pickled ginger  
Sake vinegar  
Siracha chilli sauce  
Tabasco



# Pintxos Bar

Whole leg of Serrano ham (GF)  
Supplement £300

Aged manchego, Marcona almonds, lavender honey (V) (GF)

Chorizo and butterbean empanadas, coriander yoghurt

Grilled octopus, new potato, Fontodi olive oil and Espelette lollipop (GF)

Spanish tortilla, caramelised onion and confit garlic emulsion (V) (GF)

Gambas pil-pil, king prawn, smoked tomato sauce, coriander emulsion (GF)

Assorted artisan charcuterie from Papa G's hometown of Asturias,  
served with house pickles and artisan bread:

Chorizo (GF)  
Jamon (GF)  
Cecina (GF)  
Lomo (GF)

# 10 Mile Grazing Station

Moxon's whipped and smoked cods roe, seaweed waffle, coastal herbs

Secret Smokehouse smoked salmon scotch eggs

A selection of British charcuterie made by Coopers Cures in Tooting  
and Cobble Lane Cured in Islington (GF)

Truffled honey, La Latteria ricotta tartlet fresh peas and broad beans (V)

Mini pork pies and giant wild boar and apple sausage rolls with toast ale and apple chutney

La Latteria bocconcini, Nutbourne tomatoes, Willy's cider vinegar dressing, pickled shallots rings,  
micro basil (V) (GF)



## Nobu Fusion Station

Chilean sea bass, red jalapeno (GF)

Hamachi sashimi, ponzu dressing, pickle green chili

Aged beef fillet tataki, sesame and katsobushi dressing, spring onion,  
black truffle fragrant jasmine rice (GF)

Rare roast duck pancake, hoisin dressing, cucumber and spring onion

Nobu black cod - line caught Cornish cod marinated in miso and mirin (GF)

## South Coast Fish Sashimi Bar

Day boat line caught Cornish catch of the day, for example wild bass, turbot, mackerel,  
gurnard, red mullet (GF)

Mirin pickled cucumber and rainbow radish (VE) (GF)

Short grain rice seasoned with waste rice vinegar (VE) (GF)

English wasabi (VE) (GF)

English Clearspring soya sauce

Bowlander British pickled pink ginger (GF) (VE)

House grown shiso leaves (GF) (VE)

Ponzu dressing (VE)

Carrot, daikon and bean sprout slaw, sesame chilli and peanut dressing (GF) (VE)



# Raw Fish Bar

Limoncello cured salmon, served with cultured butter and rye toast

Hayman's gin cured ChalkStream trout, pickled cucumber, horseradish creme fraiche (GF)

Whole Scottish langoustine served with dill and lemon creme fraiche (GF)

Moxon's smoked salmon, creme fraiche, kombu blinis  
*with Exmoor caviar, supplement £7 for per person*

Steamed crevettes, blood mary emulsion, espelette (GF)

Scallop crudo, lime gel, pickled chili, leche de tigre, crispy shallot ring (GF)  
*Supplement £8 per person*

Picked white crab, preserved lemon emulsion, pickled apple, sourdough croutes  
*Supplement £8 per person*

Exmoor caviar, buckwheat blini's, cultured cream, pickled cucumber  
*Supplement £12 for 3g per person*

Whole poached Cornish lobster tail, mango and coriander salsa, lime emulsion (GF)  
*Supplement £24 for ½ a lobster per person*



## Acton Burrata Station

Beautiful burrata handmade locally in Acton, with a range of artisanal bread, bruschetta and a selection of toppings

Selection of salads and accompaniments:

Aperol compressed piel de sapo melon (GF) (VE)

Charred late season peach (GF) (VE)

Hackney rocket and crumbled Sussex charmer (GF) (V)

Cold pressed rapeseed oil and Willy's cider vinegar (GF) (VE)

Heritage Isle of Wight tomatoes (GF) (VE)

Charred heritage courgettes with preserved lemon and chilli dressing (GF) (VE)

Brixton 'Bread Bread' rosemary and garlic focaccia (VE)

## Taqueria

All served on 4" tortillas

Taco 1 - Shredded chicken thighs with chipotle paste, white onion, pickled jalapenos, habanero and papaya salsa (GF)

Taco 2 - Pork pibil, tomatillo salsa, lime mayo, crispy shallots (GF)

Taco 3 - Baked adobo aubergines, coconut and coriander yogurt, salsa matcha, sriracha mayo, crispy onions (GF) (VE)

Spiced beef short rib mulitas, cumin and lime yoghurt (GF)

Fresh watermelon, tajin, torn mint and lime marinated pink onions (GF) (VE)

Homemade crispy torn tortillas, guacamole, pico de gallo, crema (GF) (V)

Wild sea bream ceviche, Anjeo tequila dressing, pink grapefruit, lime gel (GF)

# Mezze Bar

Chermoula spiced chicken skewers (GF)

Zhoug marinated lamb koftas (GF)

Butternut squash and coriander falafel (GF)

Pomegranate tabbouleh, preserved lemon and mint dressing, toasted cashews (VE)

Carrot and coriander slaw, date molasses and zaatar (GF) (VE)

Roast Romero peppers, cucumber and mint goat yoghurt, toasted almonds,  
pomegranate molasses (GF) (V)

Pea, mint and ricotta fritters, lemon labneh, smoked almond dukkah.

Dolmades (GF) (V)

Feta and spinach filo parcels (V)

Selection of pitas and flatbreads (V)

Smoked aubergine hummus, cucumber and feta tzatziki, homemade fermented chilli sauce (GF) (M)

Beetroot yoghurt and sumac (GF) (M)

# Paella

Meat: King prawn, fresh clams, squid rings, Cornish monkfish tail, chicken thigh, blistered Romero peppers, arborio rice, saffron (GF)

Vegetable: Blistered Romero peppers, heritage courgette, aubergine, fresh peas,  
arborio rice saffron (GF) (VE)





# London Cured Stand

A stunning selection of the Tempus charcuterie range

## The Meats:

King Peter ham (GF)  
Spiced coppa (GF)  
British bresaola (GF)  
House salami (GF)

## Sides:

House mixed pickles (GF)  
Brixton sourdough  
Salted almonds (GF)  
Trimchi (GF)  
Pickled long chilis (GF)  
Caperberries (GF)

## 10 Mile Picnic Menu

Secret Smokehouse salmon scotch egg, lemon and dill emulsion

Coopers cured bresaola, Hackney rocket, cider vinegar dressing, alexandra cheese shavings (GF)

Moxon's smoked cod roe, baby vegetable crudites, dulce crumb

Giant wild boar and apple sausage rolls, tooting apple sauce roll

Neil's Yard goats curd and tenderstem tartelette, Brixton honey (V)

La Latteria smoked scamorza pizzette, Tempus No.8, mizuna

Selection of 'Bread Bread' artisan loaves (VE)





**JIMMY GARCIA**

*Event and Venue*

C A T E R I N G

7 River Reach, Gartons Way, Battersea SW11 3SX  
[events@jimmygarciacatering.com](mailto:events@jimmygarciacatering.com)