



JIMMY GARCIA

Event and Venue
CATERING

Canape Menus
spring / summer 2024

Vegan (vg)

HOT

'Indian Summer'

Paratha, vadouvan aubergine, tandoori pineapple salsa

'Aubergine Tacito'

Crispy taco, sticky garlic and hoisin aubergine, coriander, pickled chilli

'K Cube'

Clearspring crispy Tofu, Gochujang aioli, salted cashew rayu, micro purple shiso

COLD

'Forest Mushroom'

BBQ hen of the wood, house mushroom XO, nori cracker, pink ginger (GF)

'Summer Roll'

Szechuan vegan halloumi, green pepper and mango fresh spring roll, mint and purple basil (GF)

'Tokyo Rice Crispy'

Crispy sticky black rice, hass avocado puree, pink pickled tokyo radish (GF)

'The Whole Carrot'

Heritage carrot tartare, compressed carrot, carrot top gremolata emulsion (GF)

'Asparagus and Allium'

Poached Brockwell farm asparagus, black garlic puree, wild garlic, 3 cornered leek flower (GF)

'Summer Squash 99'

Black pepper waffle cone, summer squash puree, candied squash seeds, mizuna cress



Vegetarian (v)

HOT

'Bermondsey Bomber'

Bermondsey Hard Press (Kappacasein Dairy) arancini, wild garlic emulsion, shallot ring
10 mile

COLD

'Mushroom Aero'

Toasted porcini mushroom sponge, mushroom ketchup, pickled shimeji mushrooms, chive emulsion

'Monty's Goujere'

Montgomery cheddar mousseline filled goujere, pickled walnut ketchup, cornichon

'Beetroot and Goat Curd Macaron'

Beetroot meringue, whipped Rosary goats cheese, fresh thyme, sherry vinegar dressed beetroot (GF)

'Hodmedods Dahl'

Lentil dahl, mint chutney, fresh mango, croustade, torn mint

'Toast Beer Rarebit'

Brown butter crumpet, truffle emulsion, pickled pearl onion, torched Toast beer bechamel
10 mile

'Acton Ricotta and London bees'

La Latteria ricotta, chilli and orange fermented hot London honey, seeded cracker
10 mile

'Peas, Greens and Goat tartlet'

Fresh pea and broad bean, rosary goats curd, mint and lemon dressing, filo cup

'The Ten Mile Tomato Tree'

Stuffed cherry tomato, stracciatella, wild garlic pesto (GF)
10 mile

'Beet and Apple Tartare'

Pickled golden beetroot and apple, house croustade, marigold, Minus 8 apple cider vinegar



Fish

HOT

Scallop 'Burger'

Hand dived scallop, Tempus No.8, apple gel, pickled granny smith

Supplement £2

10 mile

'Prawn Pop'

Crispy prawn and gochujang bon bon, coriander emulsion, pickled pink ginger

COLD

'Crab Cigar'

Curried coriander crab, feuille de bric cigar, pickled apple, mango gel, coriander cress

'Octopus Taco'

BBQ Octopus, fermented pineapple, mole poblano, spinach tortilla

'Mackerel Pate en Croute'

Moxon's smoked mackerel, pickled cucumber jelly, croustade, dill

10 mile

'Sea Bass Ceviche'

Wild sea bass, tiger's milk, bric pastry, wasabi mayo, green tobiko

'Chicken Toast and Whipped Cod's Roe'

Chicken and nori crisp, whipped cods roe, green apple gel, borage flowers (GF)

10 mile

Hackney Gin Cured Salmon

East London Liquor gin cured salmon, blood orange pearls, lemon gel (GF)

10 mile

'Trout Tartare'

Crispy fried rice, trout belly tartare, house sriracha emulsion, toasted sesame, coriander cress (GF)

'Whole Salmon Fish and Crisp'

Salmon skin cracker, Secret Smokehouse whipped smoked salmon mousse, shichimi (GF)

'Egg in a Nest'

Moxon's smoked hot smoked salmon quail scotch egg, dill emulsion, bronze fennel

10 mile



Meat

HOT

'JFC'

Crispy fried chicken, chilli crisp, miso emulsion, furikake (GF)

'Weybridge Arancini'

Tempus No.8 and black garlic arancini, chive emulsion, crackling crumb

'Braised Beef Bun'

Great Beyond Brewing Stout braised beef shin, mustard emulsion, fermented carrot skin gel, brioche bun
10 mile

'Chicken and Pancetta lollipop'

Chicken and pancetta lollipop, Wiltshire truffle emulsion (GF)

'Pulled Lamb Taco'

Lamb belly taco, Peckham Sauce Co small batch hot sauce, fresh radish, lime and coriander yoghurt (GF)
10 mile

COLD

'Big Mac Tartare'

Aged beef tartare, 'Big Mac' sauce, pickles, confit egg yolk, toasted brioche croute

'Chicken Sandwich'

Sutton Hoo confit chicken terrine, Brixton bakery croutes, wild garlic emulsion
10 mile

'Steak and Chip'

Aged tallow potato terrine, beef fillet carpaccio, gherkin ketchup, mizuna (GF)

'Pork Wellington'

Black pudding rare breed pork loin, bric pastry, toffee apple sauce, pickled carrot discs, alyssum flowers

' Duck and Daikon Roll'

Smoked duck daikon roll, trimchi, spring onion, house sriracha (GF)
10 mile



Dessert

'Pistachio and Strawberry'

Pistachio sponge, pistachio crémeux, strawberry mousse, strawberry gel, candied pistachio

'Green Apple'

Tahitian vanilla mousse, granny smith gel, calvados apple marmalade

'Valrhona 66% Chocolate'

Chocolate mousse, chocolate sponge, crémeux chocolate, cacao nib tuiles (GF)

'Raspberry Verbena'

Sable breton, raspberry jam, ganache, verbena mousse, raspberry glaze, verbena leaf

'Coconut Cheesecake'

Coconut vanilla mousse, glaze, cheesecake base (GF) (VG)

'Lemon Meringue Pie'

Lemon sponge, candied lemon, lemon mousse, lemon curd lemon glaze, meringue (VG)

'Apricot and Orange Blossom'

White chocolate orange blossom mousse, apricot confit, apricot glaze, vanilla sponge

'Club Tropicana''

Croustillant coconut, vanilla sponge, crémeux exotique, passion fruit glaze (VG)

'Chocolate and Passionfruit'

Croustillant hazelnut gianduja, chocolate sponge, chocolate crémeux, milk chocolate mousse, passion fruit gel





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Event and Venue

C A T E R I N G

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