

ENEKO

Basque Kitchen & Bar

EXCLUSIVE EVENTS MENUS
AUTUMN/WINTER 2018

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Basque Kitchen & Bar

Canapés

Iberico Ham Croquettes

Idiazabal Cheese Croquettes (v)

Gildak

Gordal olive, anchovies, piperrak

Traditional Talo (v)

Crispy corn talo, heritage tomatoes, basil emulsion

Oxtail on Milk Bread

Slow cooked oxtail, Idiazabal cheese

Anchovy and Tomato Compote

Sourdough bread

Smoked Eel Brioche

Anchovy emulsion

Hake Tempura

Basil emulsion

Cerdito Caliente

Basque muffin, Iberico ham, tomato

Smoked salmon

Milk bread, chive emulsion

Sweet Canapés

Torrija

Basque vanilla sponge

Chocolate Bonbons

Six pieces - £20 per person
Eight pieces - £26 per person
Ten pieces – £32 per person

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Eneko Atxa's Signature Menu

Traditional Talo (v)

Crispy corn talo, heritage tomatoes, basil emulsion

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### **Marinated Red Mullet**

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Credito Caliente

Iberico ham, tomato

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### **Trigo**

Wheat pasta, red pepper sauce, egg yolk, shaved truffle

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Grilled Salmon Fillet

Mussels, asparagus, peas

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### **Seared Duck Breast**

Julienne of king oyster mushrooms, pickled red onion

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Light Peanut Sponge Cake

Dark chocolate ice cream

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### **Raspberry Macaron**

Basil ganache

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8 Courses £125 per person

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Basque Kitchen & Bar

Lunch and Dinner Menu

Starters

Traditional Talo (v)

Crispy corn talo, heritage tomatoes, basil emulsion

Beetroot Tartare (v)

Soufflé potato, barbeque sauce

Basque Duck Liver Parfait

Txakoli wine-soaked apple compote

Trigo

Wheat pasta, red pepper sauce, egg yolk, shaved truffle

Main Courses

Hake Tempura

Red pepper sauce, parsley emulsion

Grilled Salmon

Mussels, asparagus, peas

Seared Duck Breast

Julienne of king oyster mushrooms, pickled red onion

Braised Pork Cheeks

Mushroom emulsion

Desserts

Torrija

Basque vanilla sponge, caramel crumble ice cream

Strawberry Sorbet

Rose marshmallow

Light Peanut Sponge Cake

Dark chocolate ice cream

Salted Caramel Mousse

Cookie crumble, sheep's milk ice cream

£75 per person

Select 1 Starter, 1 Main Course and 1 Dessert for the entire party to enjoy

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Basque Kitchen & Bar

Sharing Party Menu 1

Designed to Share

Pintxos

Croquetas Selection

and

Iberico Ham on Crystal Bread

Tomato, garlic

Starters

Traditional Talo (v)

Crispy corn talo, heritage tomatoes, basil emulsion

and

Suckling Pig Tempura

Slow-cooked pork shoulder, bacon sauce

Main Courses

Hake Tempura

Red pepper sauce, parsley emulsion

and

Braised Pork Cheeks

Mushroom emulsion

served with

Grilled Tenderstem Broccoli and Mashed Potato

Desserts

Torrija

Basque vanilla sponge

and

Strawberry Sorbet

Rose marshmallow

£40 per person

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Basque Kitchen & Bar

Sharing Party Menu 2

Designed to Share

Pintxos

Croquetas Selection

and

Oxtail on Milk Bread

Slow-cooked oxtail, Idiazabal cheese

Starters

Traditional Talo (v)

Crispy corn talo, heritage tomatoes, basil emulsion

and

Txipirones en su Tinta

Basque style squid in ink sauce

Main Courses

Hake Tempura

Red pepper sauce, parsley emulsion

and

Txuleta

Rib of beef

and

Rack of Lamb

served with

Grilled Tenderstem Broccoli, Mashed Potato and Green Salad

Desserts

Basque Txakoli Sorbete

and

Gatzatua & Rosemary

Rosemary & chocolate cremoso, sheep's milk curd

Tea or coffee

£60 per person

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Basque Kitchen & Bar

Vegetarian Sharing Party Menu

Pintxos

Idiazabal Cheese Croquetas

and

Tortilla

Potatoes, eggs

Starters

Traditional Talo (v)

Crispy corn talo, heritage tomatoes, basil emulsion

and

Beetroot Tartare

Soufflé potato, barbeque sauce

Main Courses

Arroz de Setas

Basque oyster mushroom risotto, ceps emulsion

and

Basque Menestra

Summer vegetable stew, slow-cooked egg, parsley emulsion

served with

Grilled Tenderstem Broccoli and Mashed Potato

Desserts

Torrija

Basque vanilla sponge

and

Strawberry Sorbet

Rose marshmallow

£40 per person