



L B K  
— FLAVOURS —

Big Menu







# Welcome to

## LBK — FLAVOURS —

At LBK Flavours, we bring the world to your plate with our diverse menus inspired by international cuisines. Our skilled chefs are at their most inspired when researching authentic recipes to create unique and flavourful dishes.

**OUR BBQ's.** Smoky and juicy meats, charred & crunchy vegetables, zesty and smoky griddled fish. We have designed a bbq menu with our most loved dishes from around the world. Fresh, flavorsome and colorful seasonal starters and side dishes to create the perfect BBQ feast! The sides can also be swapped with vegetable options from “on the bbq” menu.

*Monica*



# Canapes

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Perfect mini bites packed with flavour!







## FROM THE FIELD

CHIPOTLE GRIDDLED CHICKEN TACO, AVOCADO SALSA

IBERICO HAM OR CHORIZO CROQUETAS, ROASTED GARLIC AIOLI

MINI BBQ JERK CHICKEN SLIDER, PINEAPPLE AND BLACK BEAN SALSA, SCOTCH BONNET AND MANGO HOT SAUCE

PULLED JERK PORK SHOULDER SLIDER COOKED WITH RUM, LIME, BROWN SUGAR, MANGO AND CORIANDER SALSA

LAMB KOFTAS, CORIANDER CHUTNEY, LIME YOGURT, PICKLE ONION, MINI PITTA

BANG BANG CHICKEN, PEANUT SAUCE, CRUNCHY SALAD, CROUSTADE

BEEF MINI SLIDER, MANCHEGO CHEESE, AIOLI, GUINDILLA PEPPER, BRIOCHE BUN

SEARED BEEF, ROASTED DATERINI TOMATOES, AIOLI, PARMESAN AND ROCKET BRUSCHETTA

PULLED HAM HOCK, GRAINY MUSTARD MAYO, PICKLED RED ONION, APPLE, CRISPY CHICKEN SKIN

## FROM THE SEA

CRISPY CALAMARI WITH CHARRED LEMON AIOLI

CAJUN SPICED MINI PRAWN TACO, MANGO & CHILLI MAYO, PICKLED RED CABBAGE

TEMPURA COD CHEEK, TARTARE SAUCE, PICKLED SAMPHIRE

SEA BASS CEVICHE, LECHE DE TIGRE, MINT, CHILLI, CORIANDER, AVOCADO CREAM TOSTADA

SPICY TUNA TOSTADA, PONZU MAYO, WASABI TOBIKO, PICKLED RED CHILLI

CAJUN SEARED SCALLOP, CREOLE BUTTER, TOASTED SWEETCORN PUREE, CHORIZO CRIOLLO CRUMB ON QUEEN SCALLOP SHELL

BLACKANED SALMON, MANGO & AVOCADO SALSA, LIME MAYO SKEWER

CORNISH CRAB SALAD, SALMOREJO SAUCE & ASPARAGUS FILO CUP

GREEN GAZPACHO, TEA SMOKED SALMON, CUCUMBER TARTARE

BAJA PRAWN TACO; TEMPURA PRAWN, CHIPOTLEY MAYO, PICKLED RED CABBAGE, RADISH

BOMBAY CRAB CRUMPETS WITH AVOCADO CHUTNEY & POPPADOM CRUMBS

## FROM THE LAND

BROAD BEAN, PEA & MINT CROSTINI WITH GRIDDLED COURGETTE

MANGO CEVICHE, CHILLI, CORIANDER, LIME, BLUE CORN TORTILLA (VG)

BABA GANOUSH, LABNEH, ZA'ATAR ON SWEET POTATO CRISP

SUMMER VEGETABLE ARANCINI, ROCKET PESTO

ROASTED CAULIFLOWER, ALMOND ROMESCO SAUCE, SEEDY CRISPBREAD (VG)

TEMPURA GUINDILLA PEPPER, WHITE MISO MAYO, SESAME SEEDS (VG)

RED THAI ARANCINI, SRIRACHA MAYO, THAI BASIL

BLACK NORI TOSTADAS WITH CORN SALSA AND AVOCADO SALSA AND TAJIN

KIMCHI PAKORAS WITH GOCHUJANG YOGURT

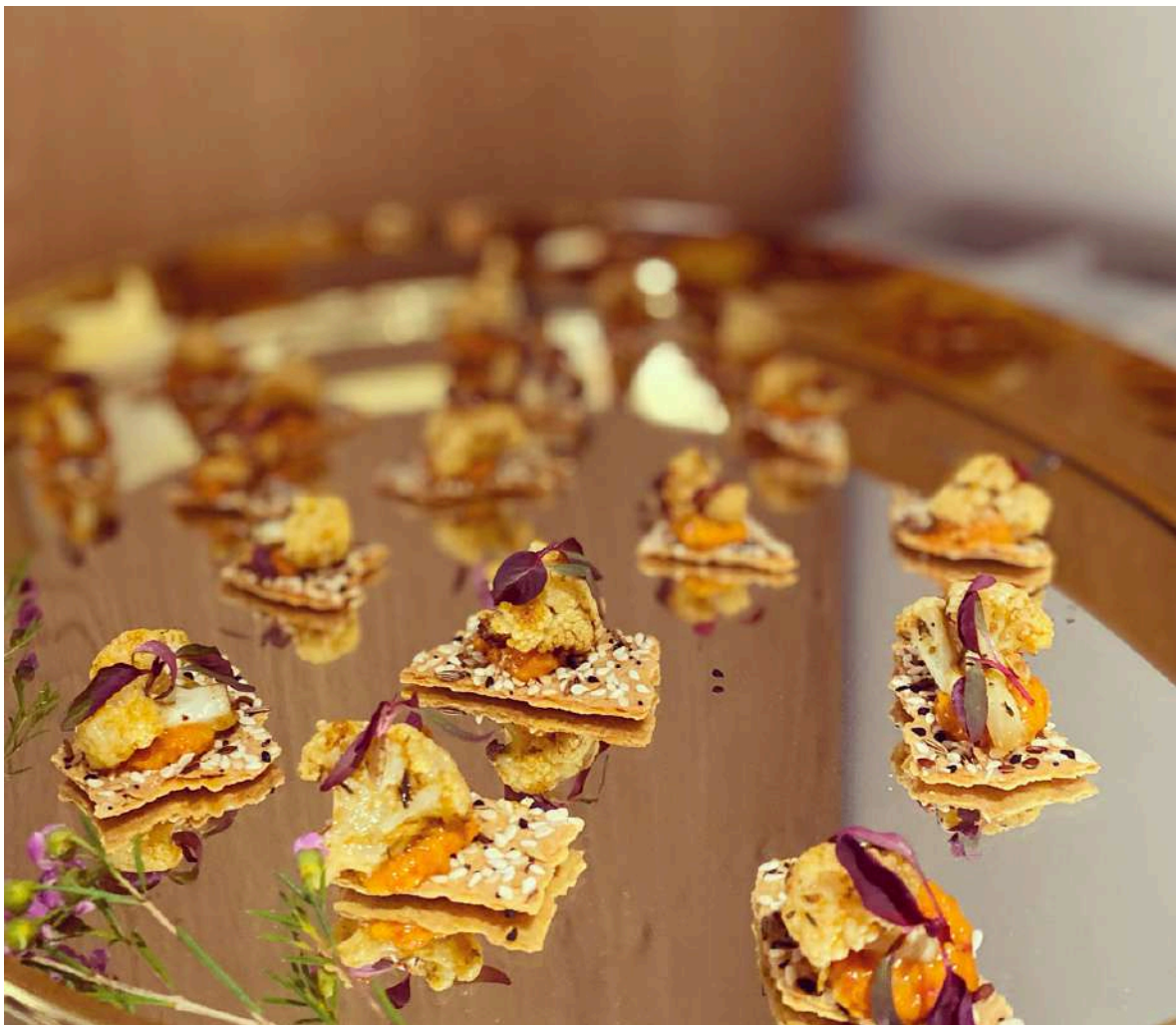
DUKKAH CRUSTED QUAIL EGG, HARISSA MAYO CROUSTADES

SWEETCORN & KAFFIR LIME LEAF FRITTER, CHILLI & TOMATO SAMBAL, CUCUMBER (VG)

SUMAC CRISPY HALLOUMI, BALSAMIC STRAWBERRY, MINT

ROASTED CHERRY TOMATO & BOCCONCINI CROSTINI WITH BASIL, LEMON & CHILLI







# Barbecue Menu



## ASIAN FLAVOURS

### **TO START.**

MINTED PEA & PANEER FRITTERS, MANGO CHUTNEY **(V)**  
MU-SHU PORK ON BABY GEM LETTUCE  
POPPADOMS, MANGO CHUTNEY, MINT RAITA **(V)**  
SPICY TERIYAKI BLISTERED PADRON PEPPERS AND EDAMAME (V)

### **ON THE BBQ.**

#### **FISH**

BBQ PRAWNS WITH CHILLI AND LIME AND GARLIC DRESSING  
TERIYAKI MARINATED SALMON, RED PICKLED GINGER, SPRING ONIONS, SESAME SEEDS  
GRILLED SCALLOPS WITH XO SAUCE  
GRILLED SQUID WITH THAI DRESSING SAUCE  
TANDORI SEA BREAM WITH CHOPPED KACHUMBA SALAD

#### **MEAT**

SWEET AND STICKY ASIAN BRAISED BEEF SHORT RIBS  
TANDORI CHICKEN SKEWERS, PICKLED PINK ONIONS  
KOREAN MARINATED BBQ BEEF SIRLOIN  
TANDORI MARINATED BBQ LAMB CHOPS, RAITA  
SZECHUAN SMOKED PIG CHEEKS WITH PLUM KETCHUP  
VIETNAMESE LEMONGRASS BBQ LAMB CHOPS  
PORK BANH MI BAGUETTE, PICKLED VEGETABLES, SESAME AIOLI  
STICKY KOREAN CHICKEN WINGS, SESAME SEEDS

#### **VEGGIE**

YAKITORI TOFU, PINEAPPLE & RED PEPPER SKEWERS  
OYSTER MUSHROOMS AND BABY CORN WITH SATAY SAUCE  
MISO GRILLED AUBERGINES, STICKY SOY-HONEY PUMPKIN SEEDS  
TIKKA SPICED PANEER, PEPPER AND RED ONION KEBABS WITH FRESH MANGO RELISH  
TOFU, MUSHROOM AND SESAME BURGER WITH KIMCHI & SRIRACHA MAYO  
CHARRED HISPI CABBAGE WITH NAM PRIK  
STEAM AUBERGINES WITH CHARRED CHILLI SALSA

### **SIDES.**

SMACKED CUCUMBERS **(V)**  
BAKED SWEET POTATOES, SRI LANKAN SPICED CARAMELISED ONIONS, HERB YOGURT **(V)**  
CORN ON THE COB, CAMBODIAN COCONUT, LIME & CHILLE DRESSING **(V)**  
CHARRED ASPARAGUS, PAK CHOY & SPRING ONIONS, GINGER-SOY-HONEY DRESSING,  
TOASTED CASHEWS **(V)**  
BBQ RUNNER BEANS, MANGETOUT AND GREEN BEANS WITH GOCHUGARU DIPPING SAUCE **(V)**  
BROCCOLI WITH GOCHUJANG & LEMON **(V)**  
BROAD BEAN AND PEA PILAF RICE OR JASMINE RICE **(V)**  
ASIAN COLESLAW WITH GINGER PEANUT DRESSING **(V)**

## MEDITERRANEAN FEAST

### **TO START.**

DIP AND ZA'ATAR FLATBREADS; BABA GANOUSH/ MUHAMMARA/ PISTACHIO AND FETA/ HARISSA  
HUMMUS/ GOLDEN BEETROOT **(V)**  
FETA AND SPINACH FILO PARCELS, POMEGRANATE AND TAHINI SAUCE **(V)**  
BURRATA, HONEY & THYME BBQ PEACHES, PROSCIUTTO, BALSAMIC DRESSING  
ANTIPASTI BOARDS; CHERRY TOMATO AND ROSEMARY FOCACCIA, BOCCONCINI, OLIVES, SUN  
DRIED TOMATOES AND GRILLED ARTICHOKES **(V)**  
CHARCUTERIE BOARDS; CHOOSE FROM ITALY OR SPAIN

### **ON THE BBQ.**

#### **FISH**

CHERMOULA GRILLED MONKFISH, COURGETTER AND PEPEPRS KEBABS, CAPER MAYONNAISE  
GRILLED PRAWNS WITH CHILLI, GARLIC, LEMON AND HERBS  
SEATED TUNA, OLIVE, PRESERVE LEMON AND SLOW ROASTED TOMATO SALSA  
BBQ OCTOPUS, SWEETCORN PUREE, CAPER AND TARRAGON SALSA

#### **MEAT**

CUMIN LAMB CHOPS, ANCHOVY BUTTER, LEMON YOGURT  
“PINCHOS MORUNOS ”(MARINATED CHICKEN/PORK/LAMB/BEEF SKEWERS) WITH SMOKY  
ROASTED PEPPER ROMESCO SAUCE  
NORTH AFRICAN MARINATED LAMB SHOULDER, GREEN CHERMOULA SAUCE  
MARINATED CHICKEN, CRISPY CHICKEN SKIN, SALSA ROSSA/SALSA VERDE  
BBQ PORK RIB, SWEETCORN PUREE, ROSE HARISSA GRAVY  
SPICED CHICKEN SHAWARMA SKEWERS, GREEN TAHINI, PICKLES  
BBQ CHORIZO, PIQUILLO PEPPER, AIOLI AND ROCKET BURGER

#### **VEGGIE**

BBQ CAULIFLOWER STEAK, SMOKY ROMESCO SAUCE, OLIVE SALSA  
CAULIFLOWER SHAWARMA, POMEGRANATE, PINE NUTS, TAHIINI SAUCE  
CHARRED TENDER STEM BROCCOLI, CHILLI, LEMON, PARMESAN  
CHARRED HISPI CABBAGE, BRAISED CANNELLINI BEANS, SALSA ROSSA  
HARISSA BBQ CARROTS, CHICKPEAS , TAHINI DRESSING, DUKKAH  
BBQ HERITAGE BEETROOT, GRIDDLED CAVOLO NERO, HAZELNUT AND PARMESAN DRESSING  
HARISSA POTATO, HALLOUMI & ASPARAGUS SKEWER WITH CORIANDER & LEMON OIL  
COURGETTE AND HALLOUMI BURGERS WITH TOMATO AND TAHINI DRESSING  
GRILLED PEPPERS STUFFED WITH CHICKPEAS, TOMATOES, OLIVES & HARISSA YOGURT

### **SIDES.**

BBQ WATERMELON, HALLOUMI, LIME-PICKLED RED ONION SALAD **(V)**  
BBQ GEM LETTUCE, PIQUILLO PEPPERS, ARTICHOKES AND PEA SALAD (V)  
GARLIC AND THYME ROASTED NEW POTATOES **(V)**  
SUMAC FLATBREADS AND TOMATO, CUCUMBER, ONION AND HERB SALAD **(V)**  
NEW POTATO SALAD WITH FRESH HERBS **(V)**  
SUMMER HERBY TABBOULEH **(V)**  
FATTOUSH SALAD WITH ZA'ATAR PITTA CHIPS **(V)**  
SUMMER TOMATO AND FOCACCIA PANZANELLA SALAD **(V)**  
GARLICKY BBQ COURGETTES WITH LEMON, LABNEH & ALEPPO PEPPER BUTTER**(V)**



## SMOKY SOUTHERN FLAVOURS

### **TO START.**

BUFFALO CAULIFLOWER, BLUE CHEESE DRESSING, SPICED BUTTER, SPRING ONIONS **(V)**.  
SALT BAKED BEETROOT AND GOATS’ CHEESE SALAD, HORSERADISH AND ORANGE DRESSING **(V)**.  
“FRICKLES” DEEP FRIED DILL PICKLES, BLUE CHEESE SAUCE **(V)**.  
BUFFALO CHICKEN WINGS, BLUE CHEESE SAUCE, CELERY.  
BONE MARROW WHIPPED BUTTER, CHARRED SOURDOUGH.

### **ON THE BBQ.**

#### **FISH**

CAJUN SPICED MONKFISH SKEWERS, SPICED BUTTER, CHIMICHURRI SAUCE  
BAJAN BLACKENED SALMON, MANGO SALSA, HOT SAUCE  
SHRIMPS AND SWEETCORN GRITS; SEARED KING PRAWNS, SWEETCORN PUREE, CAJUN BUTTER, SPRING ONIONS.  
GRILLED LOBSTER ROLLS, CHERVIL

#### **MEAT**

STICKY SLOW GRILLED BEEF SHORT RIBS WITH SMOKED BEER GLAZED  
12HR SMOKED BEEF BRISKET, TEXAN PEPPER RUB  
FINGER LICKING BOURBON GLAZED BBQ PORK RIBS  
BOURBON AND MARMALADE GLAZED ROAST CHICKEN  
BEEF BURGER, MONTEREY JACK, CRISPY TOBACCO ONIONS, PICKLES, BRIOCHE BUN  
CHILLI DOGS; JUMBO FRANKFURTER WITH CHORIZO AND BEEF CHILLI TOPPING, MUSTARD

#### **VEGGIE**

JERK-SPICED PLANTAIN, SHALLOT & HALLOUMI SKEWER  
CHARRED RADICCHIO, CHICORY & GEM LETTUCE, BURNT LEMON BUTTERMILK DRESSING, CRISPY ONIONS  
CHARRED GEM LETTUCE, BUTTERMILK DRESSING, CRISPY FRIED ONION, TOASTED ALMONDS  
BLACKENED CORN ON THE HOB WITH HERB AND MAPLE BUTTER  
KING OYSTER MUSHROOMS, SWEETCORN PUREE, CAJUN BUTTER, CAPERS

### **SIDES.**

CAULIFLOWER MAC & CHEESE, TRUFFLE AND THYME GRATIN **(V)**  
SPICED SWEET POTATO FRIES, BUTTERMILK DRESSING **(V)**  
NEW ORLEANS COLESLAW, PECAN, APPLE AND SOUR CREAM **(V)**  
WARM NEW POTATO SALAD, PICKLES, LEMON AND PARSLEY **(V)**  
CAJUN SPICED SWEET POTATO WEDGES, BUTTERMILK DRESSING, TABACCO FRIED ONIONS **(V)**  
CHARRED BUTTERNUT SQUASH, JACK DANIELS & PEPPERCORN CREAM SAUCE **(V)**  
BBQ CARROTS, RICOTTA AND TOASTED PECANS **(V)**



## LATIN AMERICA FIESTA!

### **TO START.**

CHICKEN AND ROASTED PEPPERS EMPANADAS, AJI AMARILLO SAUCE  
ROASTED VEGETABLE AND SWEETCORN EMPANADAS, CHIMICHURRI **(V)**  
CORN, CHEESE AND CHILLI EMPANADAS, HERBY SPICY MAYO **(V)**  
SEA BASS CEVICHE, CHARRED SWEETCORN, TIGER’S MILK, MINT, BLUE CORN TORTILLA  
“BYO” BAJA FISH TACO, CHIPOTLE MAYO, PICKLED RED CABBAGE, CORN TOSTADAS  
GUACAMOLE, PICO DE GALLO, CORN TOSTADAS **(V)**  
AVOCADO AND CITRUS CEVICHE, TOTOPOS **(V)**

### **ON THE BBQ.**

#### **FISH**

BRAZILIAN MALAGUETA KING PRAWNS WITH SMOKY CHILLI DIPPING SAUCE  
ARGENTINIAN GRILLED PRAWNS WITH GARLIC HERB BUTTER  
GRILLED MONKFISH SKEWERS WITH CHIMICHURRI SAUCE

#### **MEAT**

MARINATED BEEF SKIRT, CHIMICHURRICHIPOTLE BEEF BRISKET BARBACOA WITH GARLIC AND OREGANO  
CHULETILLAS DE CORDERO” GARLIC, LEMON AND HERBS GRILLED LAMB CHOPS, MOJO VERDE SAUCE  
MEXICAN SPICED CHICKEN, FETA AND PUMPKIN SEED PESTO  
STICKY BEEF RIBS WITH MAPLE CHIPOTLE SAUCE

#### **VEGGIE**

MUSHROOM PROVOLETA SLIDER: GRILLED PORTOBELLO MUSHROOM, MELTED PROVOLONE, ROASTED RED PEPPERS AND ROCKET.  
MEXICAN BLACK BEAN BURGER WITH AVOCADO & CHIPOTLE SOUR CREAM  
“PARRILLADA DE VERDURAS” ; BBQ MIXED VEGETABLES SKEWERS, CHIMICHURRI SAUCE  
CHARRED HISPI CABBAGE, GARLIC, CREAM AND PARMESAN SAUCE  
CORN ON THE HOB, SMOKY CHIPOTLE BUTTER, COTIJA CHEESE, LIME  
CHIPOTLE BBQ CAULIFLOWER & CHARRED PINEAPPLE SALSA TACOS  
HASSELBACK BBQ BUTTERNUT SQUASH WITH CHIMICHURRI SAUCE

### **SIDES.**

“PAPAS CRIOLLAS”: NEW POTATOES SERVED WITH A ROCKET & RED ONION SALAD **(V)**  
RAINBOW SLAW, LIME DRESSING AND JALAPENO **(V)**  
ROASTED SWEET POTATO, FETA CHEESE, JALAPENO MAYO, SPRING ONION, SPICED PUMPKIN SEEDS **(V)**  
CHARRED SWEETCORN AND TOASTED ALMOND SALAD, TARRAGON AND CAPER DRESSING **(V)**



























# Desserts

RUM CARAMEL GLAZED GRIDDLE PINNEAPPLE, LIME ZEST

SPICED GRIDDLED PINEAPPLE, COCONUT PANNA COTTA, MANGO SORBET

SUMMER BERRY & PEDRO XIMENEZ POACHED PEACHES PAVLOVA

PAVLOVA WITH MANGO, PASSIONFRUIT AND TOASTED COCONUT

COCONUT PANNA COTTA, GRIDDLED PINEAPPLE

CARAMELISED BASQUE BAKED CHEESECAKE WITH SUMMER BERRIES

DARK CHOCOLATE, MALT AND ESPRESSO TARTLETS

DARK CHOCOLATE MOUSSE, CHOCOLATE SOIL, POPPING CANDY

GRIDDLED PEACHES, MASCARPONE CREAM

LEMON MERINGUE TARTS

RASPBERRY AND ALMOND FRANGIPANE TART, CREME FRAICHE





Thank you



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