



2019 canapé menus



Choice of five

HOT

Smoked bacon & maple muffin, whipped umami butter

Puffed pork scratching, burnt apple & caviar

Confit duck spring roll, sticky plum sauce

Chicken thigh yakitori, soy and sesame

Monkfish tempura, tartare sauce

Ibiza red prawn, red pepper jam, chive

Salt and Szechuan cods cheek, squid ink prawn cracker, spring onion
aioli

Blue sheeps cheese and leek tartlets (V)

Spanish style tortilla and truffle mayonnaise (V)

Glazed aubergine, pomegranate molasses and pickled mooli (VG)



COLD

Beef carpaccio, whipped foie gras, grape chutney,
brioche

Scallop tartare, Japanese seven spice, bonito mayo

Smoked salmon mousse, crispy potato skin and roe

Seasonal ceviche, tigers milk and charred pineapple

Kohlrabi "taco", dressed crab and herb salsa

Lemon and thyme roasted chicken, endive and anchovy
dressing

Fine de claire oyster, apple granita, vinegar dressing

Whipped Goats cheese, beetroot crisp, balsamic strawberry
(V)

Fig-sultana preserve and manchego cheese crostini (V)

Pickled vegetable fresh spring roll (VG)

€18 per person.





Please contact our team to book your catered event!

enquiries@crispcateringibiza.com

crispcateringibiza.com

U.K - +44 (0) 7402 004 386

