

2020 street food menus



Mexican food stall

House made corn tortillas filled with the following -

Meat

Braised short rib, pico de gallo, burnt spring onion crema

Buttermilk fried chicken, pickled red cabbage, arbol salsa

Shredded lamb arabes, diced onion, burnt kiwi salsa, harissa yoghurt

Fish

Tuna tartare, pickled radish, avocado puree

Baja fish, pickled white cabbage, sriracha aioli

Sea bass ceviche, pico de gallo, mango salsa

Vegetarian and vegan

Chargrilled butternut squash, almond mole, whipped feta

Spiced black beans, arbol salsa, pickled red onion (VG)

Included

CRISP guacamole and chips - mild, hot or b@\$tard hot!!



Japanese food stall

Mini ramen bowls of creamy tonkotsu pork broth, egg noodles, sesame kiturage mushroom, beansprouts, bamboo shoots and spring onion topped with the following -

Meat

Pork belly chasu

Shredded miso chicken

Vegetarian and vegan. As above but with a seaweed and mushroom broth.

Fried tofu

Hirata steamed buns

Meat

Pressed pork belly, hoisin, cucumber, spring onion

Fish

Tempura king prawns, iceberg, sriracha-mayo

Vegetarian and vegan

Roasted shiitake, hoisin, cucumber, spring onion

Pan fried and steamed gyozas

Meat

Minced pork, ginger, garlic, cabbage.

Fish

Prawn, chive, ginger, garlic

Vegetarian and vegan

Spinach, shiitake, ginger, garlic

Freshly prepared sushi

Spicy tuna uramaki, sriracha mayo, crunchy shallots

Burnt miso-aubergine maki, sesame, pickled mooli (VG)

Seared salmon nigiri, pickled roe



Middle eastern food stall

Kebabs, koftas, skewers and sticks all served on flat bread with Israeli chopped salad, garlic and chilli sauce and house slaw.

Meat

Lamb shashlik, red chermoula

Pulled shawarma spiced lamb

Saffron-buttermilk chicken thighs, tahina corn remoulade

Spiced rib-eye, cumin butter & burnt shallots

Honeyed BBQ pork belly, pineapple salsa

Fish

Monk fish, green chermoula, caper mayonnaise

Yemenite dynamite monster prawns

Pomegranate glazed salmon

Vegetarian and vegan

Shawarma spiced cauliflower, tahina, pomegranate (VG)

Blackened aubergine, sumac yoghurt. pine nuts

Roasted and grilled squash, cinnamon butter, feta, za'atar, crispy shallots

Included

CRISP house pickles and hummus tahina

Caribbean food stall

Bringing the fiery flavours of the Caribbean with a CRISP twist directly to Ibiza.

Spice up your life with the tantalising offerings from our JERK PIT! All served with rice & peas and sweet & spicy slaw.

JERK'D Meat

Chicken wings

Boneless chicken thighs

Beer can BBQ whole jerk chicken, sticky tamarind glaze

Pork spare ribs

Sirloin steak

Butterflied lamb leg

Fish

Crispy jerk calamari, lime aioli

Salt fish fritters, jerk mayo

Spiced sea bass

Included

Cassava chips and jerk mayo



Indian food stall

Samosas -

Smoked sweet potato, fresh peas & broad beans, sesame raita

Bhuna aubergine, goats cheese, chilli-garlic mayonnaise

Pulled duck, cabbage achaar, pistachio

Dosas - fermented Indian pancakes

Potato masala, coconut chutney

Chargrilled squash, fresh paneer, makhani sauce

Slow braised mutton, date and tamarind chutney, curry leaf mayonnaise

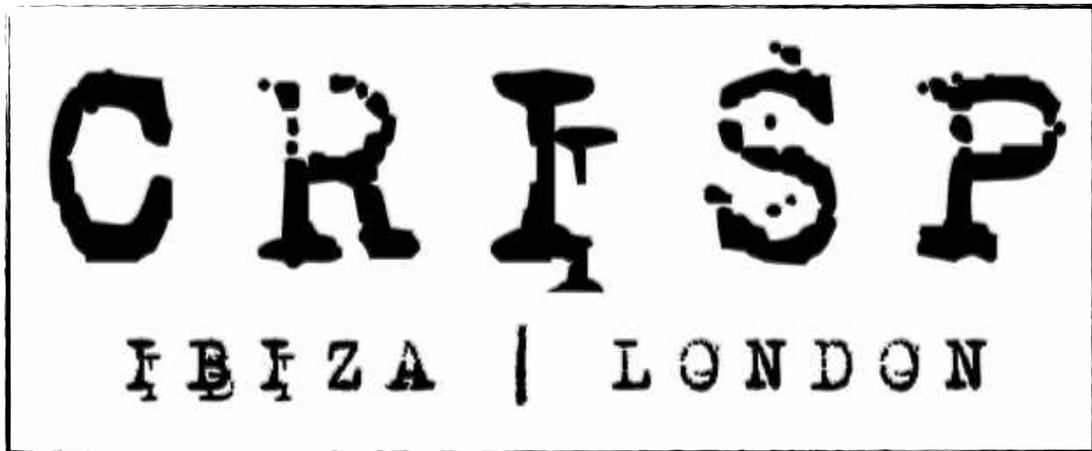
Grill -

Kashmiri lamb chops

Tandoori baby payes chicken

Malai hake

All served with cucumber and mint raita, spiced mango chutney and onion salad



Please contact our team to book your catered event!

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