



2020 canapé menus



Canapés

Served hot

Meat

Tandoori chicken, mango chutney, pickled cucumber, poppadom

Braised beef short rib, corn tortilla, avocado cream, cured-red onion

Confit duck spring roll and sticky plum sauce

Chicken karaage, ponzu mayo

Iberico pork loin, morcilla, spiced apple

Fish

Torched salmon, creme fraiche, kale

Szechuan cods cheek, squid ink cracker, lime aioli

Monkfish tempura, tartare sauce

Ibiza red prawn, red pepper jam, chive

Crab, quails egg and miso-hollandaise on brioche

Vegetarian and vegan

Summer mushroom and truffle croquette, leek compote (V)

Blue sheeps cheese and burnt shallot tartlet (V)

Edamame and sesame falafel, tomato and chilli jam, cumin-flatbread (VG)



Canapés

Served cold

Meat

Bang bang chicken, sesame, cucumber, prawn cracker

Beef carpaccio, caper emulsion, grape chutney, brioche

Duck pastrami, spiced cabbage, Rye crisp

Veal tartare, anchovy butter, soy cured quails egg yolk

CRISP terrine sandwich, membrillo,

Fish

Smoked salmon mousse, crispy potato skin, roe

Scallop sashimi, crispy rice, wasabi mayo

Seasonal ceviche, tigers milk, passion fruit, puffed rice

Dressed crab, seaweed cracker and herb salsa

Fine de claire oyster, apple, honey-vinegar dressing (+ €1 PP)

Vegetarian and vegan

Whipped feta, spiced carrot puree, parmesan crisp

Beetroot and gorgonzola macaroons, pear compote

Fig-sultana preserve and manchego cheese crostini (V)/(VG)





Please contact our team to book your catered event!

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