



SAMPLE
&
RECOMMENDED
MENUS



INFO@THEOUTSIDEKITCHEN.ES
WWW.THEOUTSIDEKITCHEN.ES

the **Outside** **KITCHEN**

CANAPES

MEAT

Mini Beef Wellington

with Bearnaise Sauce

Poached Pear & Serrano Ham

with Rocket, Gorgonzola Cream

Duck Confit

Ginger, Plum Sauce, Pickled Chilli, Crisp Wonton

Grilled Pancetta & Asparagus Spears

Lemon Hollandaise

Chicken Satay

Spiced Peanut/Coconut Dip

Shredded Chicken Arrancini

with Pesto & Parmesan

Prosciutto wrapped Pork Solomillo

Fresh Herbs & Saffron Alioli

Chicken and Sweetcorn Fritter

Chipotle Mayo

FISH

Cajun Hot Smoked Salmon Lettuce Cups

Pineapple Salsa & Sour cream

Cajun Shrimp Wonton Cups

Lime, Pico de Gallo, Creme Fraiche

Smoked Mackerel Pate

on Melba Toast with Gari & Fresh Cucumber

Tempura Prawns

with Sesame Seeds, Lime & Ginger

Charred Octopus,

Olive and Lemon Dressed Potato Salad, Roasted Piquillo Pepper

Bunuelos de Bacalao

Saltcod Fritters with Chives, Lemon, Parsley & Romesco Dip

VEGETARIAN

Tempura Of Vegetables

Seasonal with Sweet Chilli Dipping Sauce

Falafel With Hummus

Smoked Paprika & Sweet Potato Crisp

Roasted Beetroot Hummus

Feta Cheese on Parmesan/Filo crisp

Marinated Balsamic Mushroom Bruschetta

with Ricotta & Thyme

Spiced Avocado On Crostini

with Quails Egg & Sun Dried Tomato

Endive Boats

with Goats Cheese, Green Apple, Honey & Walnuts

Mini Sweet Potato and Onion Bhaji

with Tzatzike



THIS IS A SAMPLE OF SOME OF OUR MORE POPULAR CANAPES
PLEASE GET IN TOUCH FOR THEMES AND CUSTOMISED EVENTS

the **Outside KITCHEN**

WALK & FORK SAVOURY

Slow Braised Pork Cheek with Manzanilla Sherry

on Celeriac Mash with Pickled Apple

Lamb Tagine

On Saffron Cous Cous With Pomegranate Seeds

Pan Seared Calves Liver with Onions

Chive Mash & Crisp Pancetta

Nasi Goreng

Indonesian Style Fried Rice, with Chicken, Prawns, Wilted Spinach and Quails Egg

Outside Burger

in Miniature with Caramelised Onion Marmalade, House Sauce, Pickles and Country Fries

Wild Mushroom Risotto

with Garlic & Thyme Chicken, Parmesan Shavings

Cajun Cream Pasta

Penne with Blackened Chicken, Peppers and Parmesan

Fillet of Sea Bream

with Peas 'Bonne Femme', Chorizo and Alfalfa

Beer Battered Cod & Chips

with Minted Mushy Peas, Salt & Vinegar

Teriyaki Salmon

with Sesame Pak Choi and Sticky Rice

Sea Bass with Pineapple Salsa

Crisp Skinned Spiced Fillet Pieces on Wild Rice, Fresh Salsa

Prawns with Lime, Ginger and Chilli

on Noodle and Raw Vegetable Salad

Falafel with Minted Yoghurt (V)

with Lemon Dressed Green Salad and Toasted Flatbread Wedge

Moong Daal (V)

Curried Yellow Lentils with Roasted Cauliflower & Cracked Poppadom

SWEET

Cranachan

Fresh Raspberry Puree, Toasted Oats, Whipped Cream, Honey & Whiskey

White Chocolate & Vanilla Bean Cheesecake

with Berry Coulis and Honeycomb

Creme Brulee

with Shortbread Biscuit

WALK & FORK

MENU ITEMS

ARE

DESIGNED TO BE EATEN WITH ONE ITEM OF CUTLERY

AROUND 4-6 MOUTHFULS PER ITEM



THIS IS A SAMPLE OF SOME OF OUR MORE POPULAR ITEMS
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the **Outside** **KITCHEN**

DINNER PARTY

STARTERS

Pan Roasted Fillet of Seabream

Cauliflower three ways, kashmiri curry spices, lemon & saffron hollandaise.

Onion and Squash Tarte Tatin (v)

Goat cheese croquette with walnut crust, honey, herb oil, balsamic glaze and rocket.

Beetroot Cured Salmon

Horseradish creme fraiche, pickled lemon, fennel, green apple, radish & dill salad.

Prawn & Avocado Cocktail

Homemade mary rose, slow roasted cherry tomatoes, brown bread with home churned butter.

Beef Carpaccio

Shallot mousse, quails egg, white pickled anchovies, radish, mustard vinaigrette and baby leaves.

Chicken & Ham Hock Terrine

Caperberries, dressed aparagus tips, sweet potato crisps, baby green leaves, tarragon mayo, honey mustard.

MAINS

Cornfed Breast of Chicken

Wild mushroom & Pedro Jimenez veloute, pancetta crisp, fondant potato, charred asparagus.

Confit of Duck

Seville orange and port wine sauce, potato rosti, kenya beans.

Beef Fillet with Braised Oxtail

Madeira jus, scallion & mustard mash, roasted shallots, baby leeks, crispy red onion.

Crisp Skinned Seabass

Seafood & chorizo broth, mussels, baby potatoes, peas.

Fillet of Salmon

Soy, honey and ginger glaze, wild rice, sesame roasted broccollini, pak choy, chilli & lime.

Lamb Shank Tagine

Dates, saffron cous-cous, pomegranate seeds, dressed baby spinach, flaked almonds, corriander leaves.

Mushroom, Lentil & Herb Wellington

Puff pastry, onion & thyme jus, roasted baby root veg.

SWEET

White Chocolate & Vanilla Bean Cheesecake

honeycomb popcorn, fresh berries, salted caramel

Poached Pear

Warm chocolate sauce, vanilla ice cream

Eton Mess

Broken meringue, whipped chantilly cream, raspberries, coulis

Chocolate & Caramel Tart

hazelnuts and vanilla cream

THIS IS A SAMPLE OF SOME OF OUR MORE POPULAR DISHES
PLEASE GET IN TOUCH FOR THEMES AND CUSTOMISED EVENTS

the **Outside KITCHEN**

BBQ

TAKE YOUR PICK, GREAT PACKAGES FROM 22€ PER PERSON INC. SALADS

BEEF

SIRLOIN WITH SEA SALT AND THYME
PEPPERED FILLET
MARINATED ENTRANA / SKIRT STEAK

LAMB

BUTTERFLIED LEG WITH CHERMOULA MARINADE
MINTED LAMB CHOPS
KOFTA SKEWERS

PORK

BABYBACK RIBS WITH HOMEMADE BBQ GLAZE
IBERIAN SOLOMILLO WITH TERIYAKI
THICK CUT PORK BELLY WITH ROSEMARY SALT & HONEY

CHICKEN

LEMON & LIME BREAST WITH OREGANO
BLACKENED CAJUN FILLETS WITH BUTTER BASTE
JERK MARINATED LEGS
HOMEMADE PERI PERI

FISH

FILLETS OF SEABASS AL AJILLO
WHOLE GRILLED SARDINES WITH LEMON AND PARSLEY (SEASONAL)
MAPLE GLAZED SALMON PIECES

SHELLFISH

WHOLE SHELL PRAWNS WITH GARLIC, LEMON & PARSLEY
SQUID WITH CHILLI, GINGER & LIME

VEGETARIAN

HALOUMI & CHERRY TOMATO SKEWERS WITH BASIL OIL
MUSHROOM AND HERB SKEWERS WITH BALSAMIC
CHARRED SWEET POTATO STEAKS WITH CILANTRO VINGRETTE AND PAPRIKA



ALL SERVED WITH A SELECTION OF
HOMEMADE SAUCES & SALSAS



BURGER BAR

(build your own)

Great for midnight party/wedding snacks or for feeding a crowd

PATTY CHOICE

(small, medium or large)

OUTSIDE KITCHEN BEEF
LAMB KOFTA
PULLED PORK
CHILLI CHICKEN BREAST
PANKO CHICKEN
LENTIL, BASIL & FETA (V)
FALAFEL (V)

All served with

PICK AND MIX FILLINGS

ICEBERG LETTUCE
ROCKET
SLICED TOMATO
FAIRGROUND FRIED ONIONS
RED ONION
PICKLES
CRISPY BACON
CHEDDAR CHEESE
HAVARTI CHEESE

HOMEMADE SAUCE AND RELISH

(Choose your weapons)

CHIPOTLE MAYO
OUTSIDE KITCHEN BURGER RELISH
ROASTED CHILLI AND SWEET PEPPER
HONEY BBQ
TSATSIKE
SALSA VERDE
BEARNAISE
CHIMMICHURRI
KETCHUP
ALIOLI
HONEY MUSTARD
DIAVLO



**SERVED AS A MANNED BURGER STATION
COOKING TO ORDER**

SALADS

POTATO & ONION (v)

Lemon, mustard & olive oil dressing, capers, fresh mint & parsley.

CORONATION CHICKEN

Shredded chicken, potato, dried apricots, sultanas, spring onion & fresh coriander.

SAFFRON COUS-COUS (v)

Dried fruit and nuts, lemon, mixed fresh herbs, peppers & baby spinach.

TABOULEH (v)

Cous cous, fresh parsley, finely diced tomato, cucumber, lemon & pomegranate molasses.

FUSILLI PASTA (v)

Red pesto dressing, roasted pepper, black olives, feta cheese, fresh spinach, basil & cracked black pepper.

GARDEN (v)

Seasonal greens, mixed leaves, sun dried cherry tomatoes, oregano & local honey dressing.

GORGONZOLA (v)

Crumbled italian blue cheese, walnuts, grapes, lollo verde, iceberg, green apple, celery, chives, yoghurt & mustard dressing.

CLASSIC CEASAR (v)

Romaine & Babygem lettuce, homemade dressing, chunky garlic croutons, white anchovies, soft boiled egg, Parmesan shavings

CAJUN RICE (v)

Jalapeno/lime dressing, black beans, corn, celery, green pepper, green onion, tomato concasse, fresh cilantro and thyme

RICE NOODLE (v)

Ginger/lime dressing, bean sprouts, chinese cabbage, radish, red cabbage, thinly sliced peppers, cashew nuts, fresh coriander, mint and basil.

CLASSIC GREEK (v)

Mixed local tomatoes, peeled cucumber, red onion, feta, black olives, fresh oregano, lemon & olive oil

DESIGNED TO BE COMBINED WITH OUR BBQ MENUS



THIS IS PURELY A SAMPLE OF MENU ITEMS
PLEASE GET IN TOUCH FOR THEMES AND CUSTOMISED EVENTS

the **Outside** **KITCHEN**

FAMILY SERVICE

ESPAÑOL

SELECTION OF SPANISH TAPAS

chicken croquetas, jamon serrano, chorizo, tortilla, alioli,
roasted piquillo pepper & white anchovy pintxo, chilled wholeshell prawns with parsley & garlic.

PAELLA

Valencian, the original, with rabbit, chicken, green beans, saffron & bomba rice
(please ask for variations)

TORRIJAS

spanish bread pudding with honey and cinammon

ROAST

PRAWN COCKTAIL

homemade mary rose, iceberg lettuce, lemon, brown bread & butter

ROAST

(choice of beef, chicken, lamb or pork)

roasties, yorkshire pudding, beef bone gravy, braised cabbage with bacon,
honey glazed parsnips and carrots, steamed broccoli, cauliflower cheese,
turnip mash, apricot stuffing

SHERRY TRIFLE

sponge fingers, birds eye custard & fresh raspberries

ITALIANO

ANTIPASTI

marinated artichokes, grissini, prosciutto crudo, salami, marinated mozzarella, green olives,
mushrooms in garlic, roasted red pepper, garlic crostini with peppered tomato & basil.

LASAGNE AL FORNI

made with a braised beef and pork ragu. Served with baby spinach & panzanella salad.

TIRAMISU

with mascarpone, lady fingers, espresso & cream

AMERICANA

SELECTION OF TAILGATERS

buffalo wings (spicy) with celery and blue cheese dip,
cheddar & bacon potato skins with sour cream & chives,
mozzarella sticks with marinara sauce

BBQ GLAZED CHICKEN & RIBS

home fries, coleslaw, buttered corn on the cob

CHOCOLATE BROWNIE

caramel sauce, crushed nuts & vanilla ice cream



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PLEASE GET IN TOUCH
FOR A QUOTE & PERSONALISED MENU

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