



CATERING MENUS

Elevate any event with catering from GK. Our Tapas menu seamlessly transitions into delectable Canapés for any occasion.

TAPAS/CANAPES

Craft your own personalized package by selecting your preferred tapas dishes and quantities, ensuring a perfect fit for every guest and any size event.

- Tuna Ceviche Tacos *GF*: 6 each
- Jamon & Manchego Croquettes: 5 each
- Charred Corn & Mozzarella Croquettes *GF, V*: 5 each
- Kataifi Wrapped Prawns: 5 each
- Crispy Prawns w/ Green Rice Flakes *GF*: 5 each
- Wagyu Meatballs w/ Pedro Ximenez Glaze: 5 each
- Cauliflower & Walnut Bomba *GF, VG*: 5 each
- Pumpkin & Almond chips w/ Halloumi & Harissa *GF, V*: 5 each
- Beef Brisket Sliders: 8 each
- Braised Jackfruit Sliders *V*: 8 each
- Crispy Potatoes *VG: GF*: 6 (individual serve)
- Patatas Bravas *VG: GF*: 7 (individual serve)



PAELLA

Our Paellas are sure to please any crowd, with options available to serve from 6 to 40 people. Pricing varies based on flavour and quantity. Served in the traditional pan, your guests will enjoy the authentic experience.

Choose from:

- Paella with Everything *GF*
- Paella with Seafood *GF*
- Paella with Chicken & Chorizo *GF*
- Paella Verde *VG: GF*

LAMB SHOULDER

Our Lamb Shoulder is another irresistibly delicious choice, perfect for satisfying even the heartiest appetites. Pricing varies based on quantity



DESSERTS

For the grand finale that truly wows, treat your guests to a dessert table or dessert sets that are simply unforgettable.

- Small mousse cakes: 6 each
- Macarons: 3 each
- Dessert Sets: 12 each

