

Urban Restaurant and Wine Bar Catering Menu

Canapes (minimum 10 piece per item)

Mixed (served cold)	Per Piece
House-made Focaccia, confit garlic & rosemary (df)	2.0
Tomato bruschetta, buffalo mozzarella (gf*)	4.0
Prosciutto & rockmelon bites (gf/df)	3.0
Caprese salad bites (veg/gf)	2.0
Natural rock oysters, Champagne mignonette (gf)	7.0
Anchovy & guindillas bites (gf/df)	3.0
Chicken liver pâté en croute, quince reduction, cornichon puree (gf*)	6.0
Smoked salmon en croute, dill cream cheese (gf*)	6.0
 Seafood (served hot)	
Pan seared scallop, prosecco pea puree (gf, df*)	9.0
Portuguese prawn skewers, lime aioli (gf/df)	6.0
Blue swimmer crab vol-au-vont, saffron cream	8.0
 Meat and Poultry (served hot)	
Chorizo & patatas Bravas Skewers (gf,df)	6.0
Tuscan meatballs (beef & pork), rich tomato sugo (gf)	7.0
Jamon & Manchego croquette, verde aioli (gf)	6.0
Lamb merguez meatball, salsa verde (gf)	7.0
Pedro Ximinez sticky pork belly bites (gf)	5.0
Grilled Asparagus wrapped in Prosciutto (gf/df)	3.0
 Vegetarian and Vegan (served hot)	
Saffron arancini stuffed, picante provolone, verde aioli (veg*, gf)	6.0
Caramelised onion & goats cheese vol-au-vont	6.0
Grilled haloumi & watermelon bites (gf)	4.0
Mushroom & truffle arancini, black garlic aioli (veg*/gf)	6.0
Pierogi (potato and ricotta stuffed dumplings), caramelised onion puree	5.0
Chargrilled brussel sprouts, romesco (veg/gf)	3.0
Patatas bravas bites (veg)	3.0

EXTRA 1.0 PP for Vegan Aioli

Entrees (Served in trays)

School prawn & mango salsa, gem lettuce cups (gf/df) – 10pc	60.0
Crispy baby squid, lime aioli (gf/df)	60.0
Twice cooked octopus skewer, romesco (gf/df) – 10pc	105.0
Lamb koftas, beetroot Tzatziki (gf) – 10pc	60.0
Grilled mini-Greek chicken kebab, beetroot Tzatziki (gf) – 10pc	60.0
Haute dog en croute, garlic butter, tomato sugo – 10pc	80.0
Spiced cauliflower, rojo tahini (veg)	40.0

In House-made fresh pasta

Size are approximately 1KG of cooked pasta and sauce.

Saffron bucatini alla Marinara**	105.0
Market Fish, squid, mussels & prawns, blistered cherry tomatoes baby spinach, chilli, garlic, lemon & butter, pannagrattato	
Saffron pici alla Spanola (df)	115.0
La Boqueria chorizo & prawns , blistered cherry tomato, lemon, baby spinach, pannagrattato	
Tagliatelle Bolognese (df*)	95.0
Beef & pork mince, mirepoix vegetables, red wine in rich tomato sugo. Grana Padano	
Tomato maccheroni i Arabbiatta (v/veg*)**	85.0
Vegetable ragu, rich tomato sugo, pickled birds eye chilli and Seasonal Vegetables. Grana Padano	
Tomato maccheroni alla zucca (v*/veg*)**	95.0
Bacon, asparagus, pumpkin, creamy pumpkin puree & sage. Charcuterie Crumb <i>Vegetarian: Asparagus, zucchini, pumpkin, creamy pumpkin puree & sage pannagrattato</i> <i>Vegan: Gluten free pasta, asparagus, zucchini, pumpkin, pumpkin stock & sage, pannagrattato</i>	
Saffron bucatini alla Gorgonzola (v)	95.0
Italian Gorgonzola, spanish onion, garlic, sundried tomato, green olive & cream Pannagrattato	
Wild mushroom & black truffle maccheroni (veg*)**	95.0
Medley of wild mushrooms, rich mushroom stock, cream, black truffle Grana Padano <i>Vegan: Gluten free pasta, medley of wild mushrooms, rich mushroom stock black truffle, pannagrattato</i>	
Beetroot maccheroni alla Primavera (v/veg*)**	85.0
Sauteed Spring greens, bacon, Pecorino, pea puree & cream, charcuterie crumb <i>VEGO – Sauteed Spring greens, white miso, pea puree & cream, pannagrattato</i> <i>VEGAN – Gluten free pasta, sauteed Spring greens, white miso, dried chilli pea puree & vegetable stock, pannagrattato</i>	
Tagliatelle alla pesto gamberi**	105.0
Large prawns sauteed in garlic butter, zucchini, cherry tomato, house-made creamy pesto, pannagrattato	
Saffron bucatini alla vongole	105.0
Cloudy Bay clams sauteed in garlic, white wine, chilli & butter, parsley, bottarga	
Pappardelle with pork fennel sausage ragu	95.0
Pork Fennel Sausage braised, mirepoix vegetables, rich sugo and saffron. Grana Padano	
Pappardelle with lamb shoulder ragu	105.0
6 hour braised lamb shoulder, red wine, rich tomato sugo. Grana Padano	
Traditional lasagne	95.0
3 hour bolognaise, fresh pasta sheets & bechamel. Baked fresh.	
Vegetarian lasagne	85.0
Rich seasonal vegetable ragu, fresh pasta sheets & bechamel. Baked fresh	
Lasagne alla zucca	85.0
Roasted butternut pumpkin, baby spinach, fresh pasta sheets & ricotta. Baked fresh	

(**) indicates dishes that can be made as risotto
GF Pasta extra 8.0

Main Meals

Size are approximately 1KG of protein, side & sauce

Spiced cauliflower (veg/gf)	50.0
Provencale vegetables, crisp polenta	
Roasted beetroot duo (veg/gf)	65.0
Maple Roasted Pepitas, herbed tahini, rocket, crisp polenta,	
Twice cooked marinated pumpkin (veg)	65.0
Sumac and zaatar, spiced cous cous salad	
Milanese osso buco – 5 pc (gf)	85.0
Slow braised beef osso buco, red wine and seasonal vegetables.	
Chicken Fabada – 5 pc (gf)	85.0
Spanish cannellini chicken & white bean stew, La Boqueria Chorizo, seasonal vegetable	
Slow cooked beef cheeks – 5 pc (gf)	85.0
Four hours braised, red wine, mushrooms, speck	
Greek chicken shish kebab – 5 pc (gf)	85.0
Greek salad, beetroot tzatziki	

Sides

Char-grilled cos (gf/df)	25.0
Garlic anchovy dressing	
Rocket and grana padano salad (v/veg*gf)	25.0
Pear, candied walnut, Dijon vinegarette and balsamic glaze.	
Panzanella salad (veg)	25.0
House-made sourdough crouton, cherry tomato, cucumber, Spanish onion, fresh herbs, Dijon Vinegarette.	
Roasted vegetable salad (v)	35.0
Pearl cous cous - served warm or cold	
Patatas bravas (v/veg*/gf)	25.0
Fried potato spicy tomato sauce, paprika aioli	
Paris mash (gf)	25.0
Creamy mash potato, garlic, butter, parsley	
Provencale vegetables (veg/gf)	25.0
Seasonal vegetables, herbs de Provence, garlic, tomato	
Roasted spiced carrots (veg/gf)	20.0
Toasted cumin, coriander seed, garlic, paprika, maple syrup	
Garden salad (veg/gf)	20.0
Mixed leaves, cherry tomato, cucumber, Spanish onion with Dijon vinegarette	
Green beans (v/gf)	25.0
Garlic butter, parsley	
Roasted beetroot & orzo salad (veg)	35.0
Sundried tomato, baby Spinach, Spanish Onion, feta	

Dessert

Sicilian cannoli – 10pc	45.0
Chocolate, candied citrus folded, sweetened whipped ricotta.	
Macadamia & white chocolate cannoli – 10pc	45.0
Mango, sweetened whipped ricotta.	
Basque Cheesecake	55.0
Spanish style baked cheesecake, seasonal berries	
Chocolate & almond torte (GF)	55.0
Berry Coulis	
Individual citrus tart – 10pc	45.0
Citrus Custard baked in shortcrust pastry.	
Tiramisu	55.0
Savoirdi biscuits soaked in Kahlua, mascarpone	

Cheese & Charcuterie

Catering charcuterie & cheese board (100grams of each item)	165.0
4 Charcuterie & 4 Cheese, bread, lavosh, jams and condiments	
Large catering charcuterie & cheese board (200grams of each item)	300.0
4 Charcuterie & 4 Cheese, bread, lavosh, jams and condiments	