SOKA

ASADO

SAMPLE MENU

All menus are created bespoke, tailored to your favourite ingredients.
We recommend one menu for the day, individual dietaries can be accommodated separately.

Canapés

Selection of seasonal canapés served during your drinks reception

chorizo croquetas, chipotle mayo
hfc buttermilk fried chicken with hot honey
porcini arancini, mushroom ketchup, fried enoki (v)
pan con tomate, cantabrian anchovy
beetroot cured salmon, salmon roe, potato terrine

Sharing Starters

Can be served as individually plated or sharing-style to the table

asado cornish monkfish with samphire & salsa verde
rabbit & pork rillettes, house pickles & crostini
burrata, piedmontese pepper & basil oil (v)
soka focaccia served with our signature chicken butter

Sharing Main Course

Cooked over wood fire and served sharing-style to the table
Choose one menu for the day, individual dietaries can be accommodated separately.

wood-fired 24-hour brined & marinated corn-fed chicken served with gremolata
asado 30-day dry-aged medium-rare rib of beef served with chimichurri
line-caught fillets of sea bass served with lemon, herbs & samphire
lamb a la cruz – whole lamb cooked over the asado served with salsa taquera
summer squash pithivier with squash purée & crispy sage (v)

Sharing Sides

We recommend a selection of three sides to accompany the main course

garlic & rosemary mashed new potatoes (vg)
slow-roast tomato & nduja butter beans
locally grown tomato salad, black olives, capers & basil (v)
chargrilled summer courgette with chilli & mint (vg)
ember-fired beetroot, horseradish yoghurt & dukkah
fennel, orange, endive & herb salad
asado-grilled aubergine, pickled red onion & pomegranate molasses

Dessert

Served as individually plated or larger sharing-style to the table

showstopper raspberry & passionfruit summer pavlova with vanilla cream & toasted almonds (gf)
chocolate mousse with sour cherries & amaretti crumb
sticky toffee sponge, caramel sauce, vanilla ice cream
poached rhubarb, rhubarb syrup, mascarpone & pistachio crumb

Evening Savouries

An absolute must to keep your guests partying the night away

cheeseboard served with artisan crackers and matching chutneys
wood-fired artisan pizza with a selection of seasonal toppings
choripan – traditional argentine street food, chorizo sausage served in french baguettes with salsa

Visit our website

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www.sokafood.co.uk