

DOMU

CATERING

Bowl Food Menus



BOWL FOOD MENUS

COLD

Burrata di Puglia

Puglian burrata, Isle of Wight tomatoes, homemade focaccia, basil oil

Mini Charcuterie Selection

Local cured meats & cheeses, Spanish olives, house bread

Grilled Octopus & Chorizo

Couscous salad, saffron, shallot vinaigrette

Sea Bream Ceviche

Sweet potato, roasted corn, coconut, lime & habanero

Citrus Quinoa Salad (VG)

Peppers, avocado, pickled shimeji mushrooms, ponzu dressing

Kale & Wild Garlic Falafel (VG)

Hummus, pitta bread, cucumber & tomato salad

Tomato & Burnt Peach Salad (VG)

Heritage tomatoes, burnt peach, chicory, agave dressing

Trofie Pasta Salad (V)

Saffron mayonnaise, courgettes, piquillo peppers, Gordal olives, croutons

Salt-Baked Beetroot Salad (V)

Goat's cheese mousse, hazelnut praline, toasted seeds

Looking for something a little more tailored? We specialise in bespoke catering. To discuss custom options for your event, please contact us at admin@domucatering.com.

BOWL FOOD MENUS

HOT

Corn-Fed Chicken

Mashed potatoes, Savoy cabbage, Bordelaise jus

48-Hour Beef Short Rib

Yuzu creamed potatoes, bok choy, bone marrow crumb

Hanger Steak Tagliata

Rocket & cherry tomato salad, parmesan , balsamic peppercorn
sauce

Chinese-Style Crispy Pork Belly

Sticky sesame rice, asian slaw

Oxtail Ragù

Potato gnocchi, parmesan

Grilled Sea Bass

Cannellini bean & pea casserole, crushed garlic new potatoes, Pinot
Grigio sauce

Teriyaki Salmon Fillet

Sticky rice, asian slaw

Miso-Glazed Brill

Yukon gold & seaweed hash brown, bok choy

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BOWL FOOD MENUS

HOT

Crispy Cauliflower (VG)

Gochujang, shiitake mushrooms, wild garlic stuffed potato dumpling & asian slaw

Orecchiette Pasta (V)

Spinach & Spanish olive pesto, roasted cherry tomatoes, focaccia crumb

Satay Tofu (VG)

Jasmine rice, butternut squash, sweet potato & bok choy

Roasted Aubergine (VG)

Tahini & pomegranate glaze, pitta bread, plant-based sumac yoghurt dressing

Vegetarian Lasagne (V)

Aubergines, courgettes & peppers, tomato & basil sauce, parmesan

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