

the
LYMBAR

KITCHEN + COCKTAILS

catering

{ to-go menu }

all items priced per 10 guests

minimum order \$400 · 24-hr

advance notice required

4201 MAIN STREET, SUITE 100 · HOUSTON, TX 77002

(346) 594-8868 · WWW.LYMBAR.COM/CATERING

bar bites

{ cocktail receptions & happy hours }

PLANTAIN CHIPS 70

house chimichurri (vg)(gf)

DEVIL WINGS 90

calabrese hot sauce, sesame, scallion, blue cheese fondue (gf)

ROSESPUD 80

plantain, beet & potato chip planks, chimichurri, tamarindo (vg)(gf)

TACOS ÁRABES 140

beef kofta or achiote chicken skewers, tzatziki, pico de gallo, house sourdough pita & basmati rice

WILD MUSHROOM QUESADILLA 100

smoked panela, black bean refritos, salsa verde, pico de gallo, pita & basmati rice

CHICKEN CHICHARRONES 90

seasoned chicken breast bites, tamarindo, golden bbq sauce (gf)

HUMMUS 100

avocado, quinoa, pico de gallo, crispy chickpea, house sourdough pita

add beef kofta 40

CRAB & SHRIMP TOSTADA 100

black bean, scallion, sesame, red cabbage, pico de gallo (gf)

CHEESE & CHARCUTERIE BOARD 250

assorted cheese & salumi, greek + green olives, grapes, mixed crackers

SMASH BURGER SLIDERS 70

american cheese, caramelized onion, pickles, potato bun

empanadas

{ choose up to three }

fresh-baked, served with your choice of sauce

STEAK QUESABIRRIA 70

beef tenderloin, queso oaxaca, guajillo beef broth

BEEF KOFTA 70

pine nut, chimichurri (n)

CHICKEN TIKKA MASALA 70

cashew almond, cilantro crema (n)

SHRIMP & SHERRY 70

smoked tomato sauce

SPINACH, FETA + HALLOUMI 70

hummus, calabrese pepper relish (v)



empanadas, fresh from the oven • choose your trio

salads

{ dressed on delivery }

KALE + PEANUT 80

carrot, cabbage, mint, scallion, basil, toasted peanut vinaigrette (vg)(gf)(n)

BRUSSELS SPROUTS + QUINOA 80

pine nut, parmesan, date, lemon, olive oil

CUCUMBER + CHICKPEA 90

tomato, feta, red onion, mixed greens, crema cilantro (v)

BABY GEM CAESAR 90

avocado, pepperoncini, pecorino, toasted panko

entrees

{ delivered tray-ready }

chef-prepared • proteins + starch included

CARNITAS PIBIL 160

crisp braised pork shoulder, mole negro, pita & basmati rice (n)

POLLO ENCAMISADO 150

plantain crusted chicken breast, smoked panela cheese, black bean, tomato

POLLO BAHIA 150

achiote grilled chicken breast, tomato, caper, heart of palm, coconut (gf)

POLLO A LAS BRASAS 160

½ garlic-rosemary roast chicken with chili bomba (gf)

LOMO SALTADO 160

stir-fried beef tenderloin tips, peppers & onion, basmati rice, fries

CHURRASCO STEAK 280

8 oz beef tenderloin, blue cheese fondue

SMOKED LAMB CHOPS 180

chimichurri, chili chipotle glaze, quinoa tabbouleh (gf)

pasta

{ family-style }

GEMELLI 150

grilled chicken, mushroom, sundried tomato, braised greens, broccolini

seafood

{ market-fresh }

PLANTAIN FRIED SHRIMP 180

basil, smoked tomato sauce & red pepper remoulade

RED FISH HALF SHELL 200

achiote grilled shrimp, avocado, mole pipian, beurre blanc & pico de gallo (gf)

PESTO ROASTED SALMON 190

smoked tomato, arugula, basmati rice, pesto, kalamata olive (gf)

LOBSTER ARROZ PAELLA 220

saffron-garlic chorizo rice, grilled lobster & achiote shrimp (gf)

sandwiches

{ with wedge fries }

CHEESEBURGER, CHEESEBURGER 160

double beef patty, bacon, american cheese, caramelized onion, garlic aioli

FRIED CHICKEN SANDWICH 150

plantain crusted, black bean, panela; served with fries

PEPITO STEAK SANDWICH 170

beef tenderloin, garlic baguette, chimichurri, guajillo beef dip



lobster arroz paella • saffron & chorizo rice

sides

{ portions for ten }

BASMATI RICE 40

(gf)

BRUSSELS SPROUTS 50

hoisin, sesame (v)(gf)

BROCCOLINI 50

calabrese pepper, pecorino (v)(gf)

HOUSE SOURDOUGH PITA 80

CHICKEN SHAWARMA +
TZATZIKI 70

chimichurri, tzatziki, pickled onion

BEEF KOFTA + TAHINI 80

pine nut, tahini sauce (n)

ACHIOTE SHRIMP +
CHIMICHURRI 90

house chimichurri (gf)

sweets

{ chef's housemade }

THE ORIGINAL TRES LECHES 60

mexican vanilla chiffon, condensed milk,
meringue

SWEET CORN FLAN 70

caramel custard

STICKY TOFFEE PUDDING 70

warm date cake, brown butter toffee,
whipped mascarpone

ALFAJORES 60

peruvian shortbread cookies with dulce de
leche

the original tres leches • a house legend

cater with us { on-site & off-site }

From boardroom lunches at the Ion to weddings across Houston, we bring The Lymbar to you. Tell us your date, headcount and any dietary needs — we'll handle the rest.

WWW.LYMBAR.COM/CATERING


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