



# SOMERSET HOUSE TERRACE BAR WITH SAN MIGUEL

and Jimmy Garcia



**PRIVATE HIRE BROCHURE**



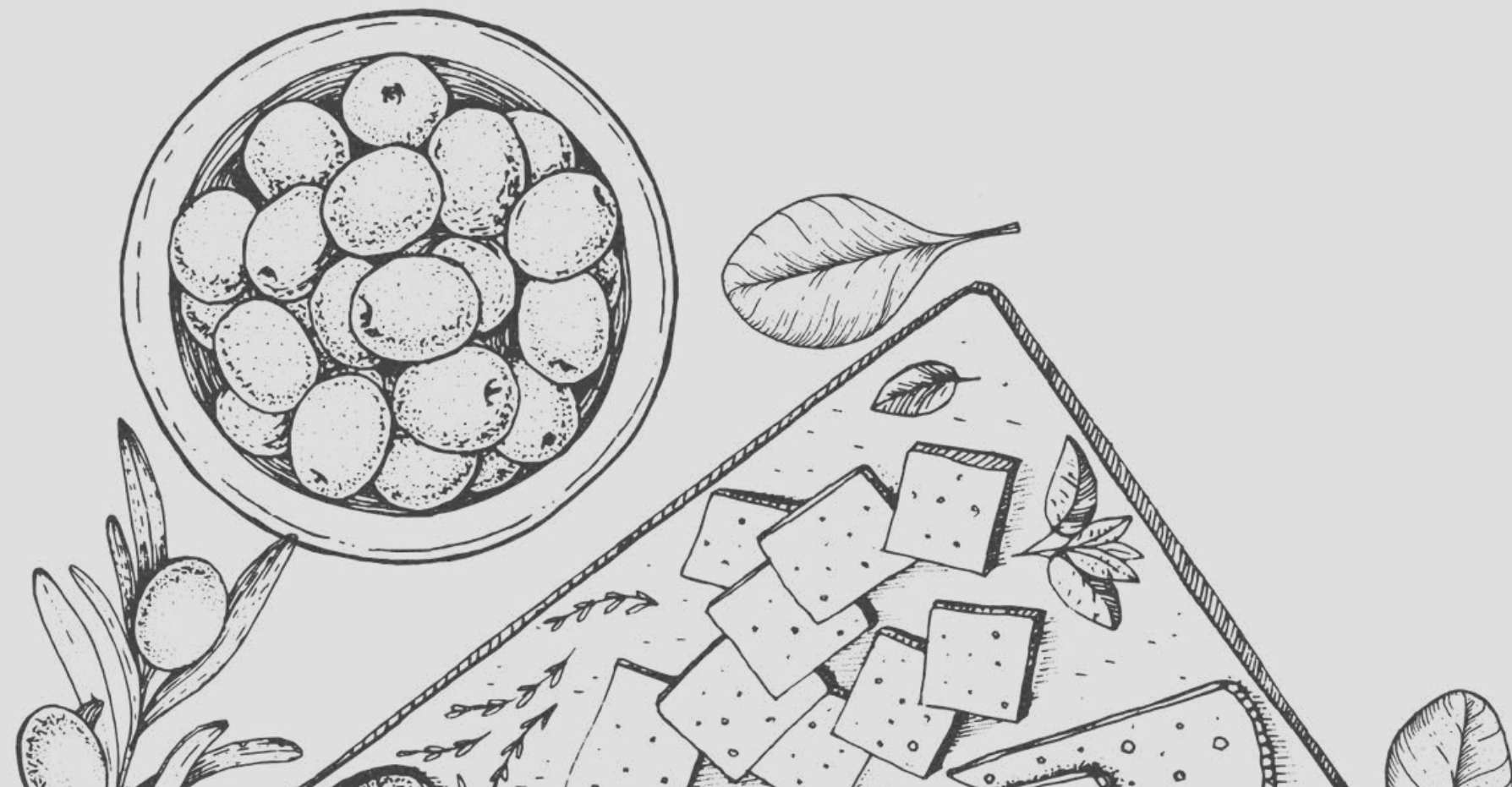
# INTRODUCING JIMMY GARCIA

It's 12 years since Jimmy's first popup in the modest surroundings of his rented Balham lounge, and in that time he's brought his creative cooking style to life through BBQ, French, Swiss and Mexican pop-up restaurants. But this year, for the first time Jimmy Garcia is bringing his Spanish heritage to the fore as he presents a specially created menu for this years Somerset House Terrace Bar with San Miguel.

Jimmy has combined his passion for local sourcing and seasonality with his family roots to create a menu that celebrates the finest Spanish produce in harmony with the best locally sourced ingredients. Inspired by childhood holidays spent in Asturias and cooking outdoors with his dad (Papa G), Jimmy is absolutely thrilled to be delivering this menu to be enjoyed throughout the whole summer on the stunning terrace at Somerset House.

Jimmy will be serving up a selection of traditional tapas using locally sourced ingredients, Catalan Coca (flatbreads) from our Coca oven (menus on page 6-8), plus some amazing San Miguel based cocktails, and of course some delicious Sangria (drinks menus on page 9).

Papa G will be popping by too and is personally responsible for sourcing the excellent charcuterie selection.







## **SOMERSET HOUSE TERRACE BAR WITH SAN MIGUEL**

In a stunning location overlooking the Thames, the Somerset House Terrace Bar is a fantastic location to host your special occasion or team event. This beautiful and historic former palace location is the perfect summer setting!

The San Miguel team have created a striking (Insta-friendly!) environment in which to hold your event, paired with a memorable menu designed by Jimmy himself featuring unforgettable food and drinks, you are guaranteed an occasion to savor.

The Terrace Bar includes an amazing covered bar and dining area as well as plenty of alfresco options which make it the perfect venue for your London summer!

**OPENING WEDNESDAY 27TH MARCH**  
**Open daily midday until late**





# PRIVATE HIRE FLOORPLAN

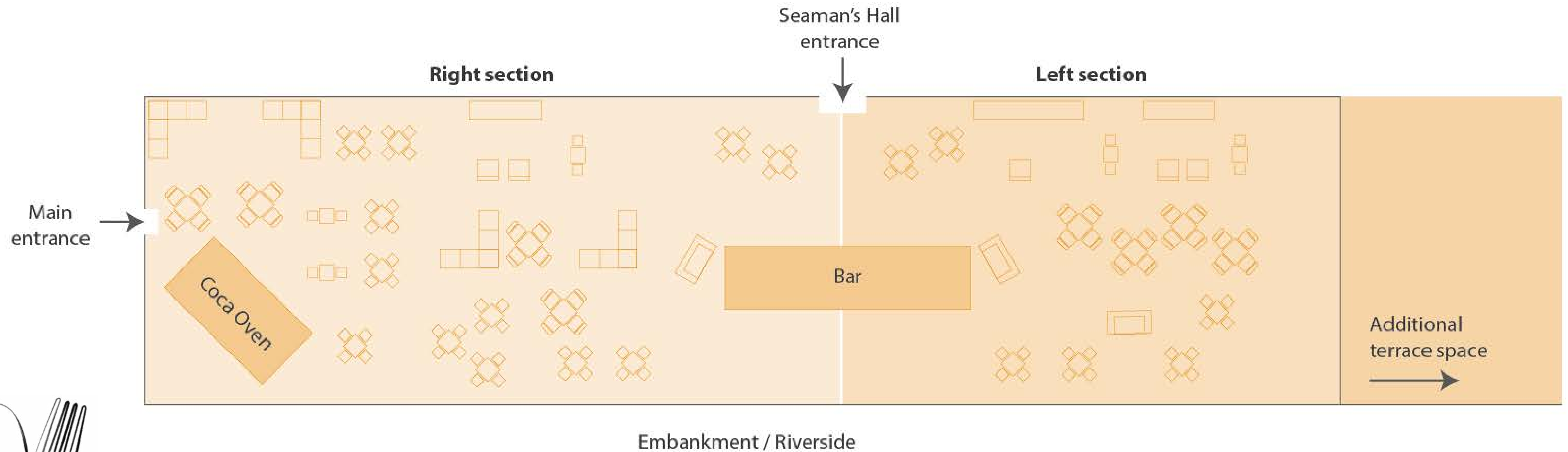
**EVENT SPACE  
400 SQM**

**3 SECTIONS  
FOR HIRE**

**ALL WITH  
RIVERSIDE VIEWS**

**UP TO 300  
GUESTS**

**STANDING  
& SEATED**





# PRIVATE HIRE OPTIONS AND FEES

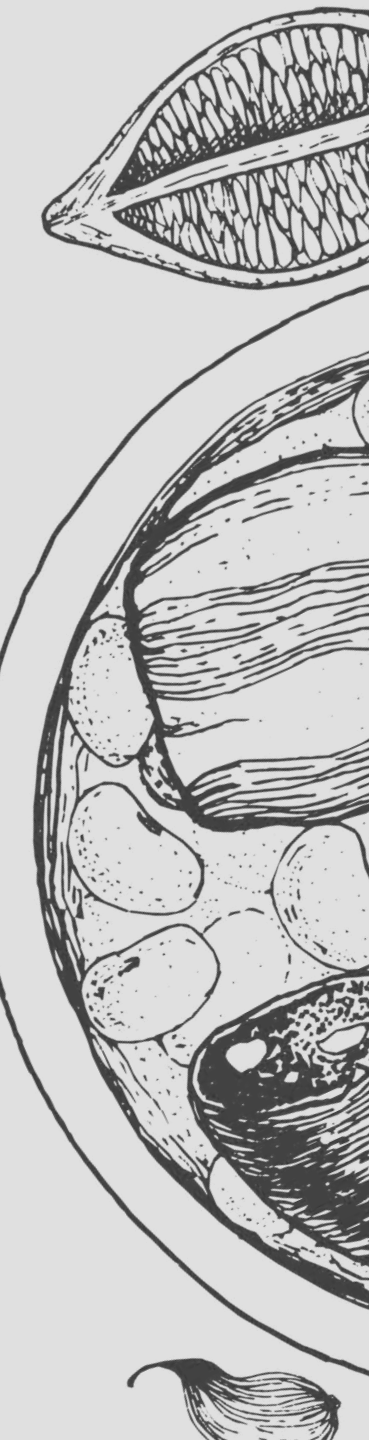
<p>Left section (by Seaman's Hall entrance)</p>	<p>Outdoor &amp; covered area</p>	<p>Semi- private</p>	<p>Capacity 125 pax</p>	<p>4 hour hire  Lunch 12-4pm Evenings starting from 5pm onwards</p>	<p>Min spend applies  Monday &amp; Tuesday lunch £8,300 + VAT Wednesday - Friday lunch £9,500 + VAT Monday &amp; Tuesday evening £9,500 + VAT Wednesday - Saturday evening £10,900 + VAT</p>
<p>Right section</p>	<p>Outdoor &amp; covered area</p>	<p>Semi- private</p>	<p>Capacity 175 pax</p>	<p>4 hour hire  Lunch 12-4pm Evenings starting from 5pm onwards</p>	<p>Min spend applies  Monday &amp; Tuesday lunch £10,700 + VAT Wednesday - Friday lunch £12,500 + VAT Monday &amp; Tuesday evening £12,500 + VAT Wednesday - Saturday evening £14,600 + VAT Saturday &amp; Sunday lunch on request</p>
<p>Entire bar</p>	<p>Outdoor &amp; covered area</p>	<p>Exclusive hire</p>	<p>Capacity 300 pax</p>	<p>4 hour hire  Hire fee £3,500 + VAT  Lunch 12-4pm Evenings starting from 5pm onwards</p>	<p>Min spend applies  Monday &amp; Tuesday lunch £12,000 + VAT Wednesday - Friday lunch £15,000 + VAT Monday &amp; Tuesday evening £15,000 + VAT Wednesday - Saturday evening £18,500 + VAT Saturday &amp; Sunday lunch on request</p>



**PLEASE NOTE:**

There is an option to extend out beyond the San Miguel Terrace Bar (300 pax) and include the remainder of the Somerset House River Terrace for a combined capacity of 750 pax. This would be subject to a separate hire fee with Somerset House.

Groups of 10 and above should contact Naomi: [naomi@jimmypopup.com](mailto:naomi@jimmypopup.com)  
Groups of less than 10 can book online at [www.jimmypopup.com](http://www.jimmypopup.com)





# Menus

## Tapas

House marinated olives (ve) - £4.5

Fire roasted Romero peppers, San Miguel braised chorizo, Manchego. £9.50

Freshly baked bread, Arbequina extra virgin olive oil (ve) - £4

Manchego, Brixton honey, salted almonds (v) - £12

Pan con tomate, grilled Brixton sourdough, Nutbourne tomatoes, garlic oil, fennel pollen (ve) - £8

Courgette carpaccio, burnt lemon and London honey dressing, smoked almonds, garden herbs (ve) - £10.50

House cured beef fillet, truffle emulsion, wild rocket, pickled shallot, shaved manchego - £18

Fresh peach, torn mint, fresh chili, wild rocket, tenderstem broccoli (v) £9.50

Fresh peach, Jamon serrano, torn mint, fresh chili - £13

Fresh anchovies, lemon oil (v) - £10

Papa G charcuterie selection - Lomo, Cecina, Jamon, Chorizo - £19

Caramelised onion and potato tortilla, alioli (v) - £8

'Patatas bravas'- Double cooked potato, burnt chili and tomato fondue, plant based aioli (ve) - £7.5

'Croquetas' - Jamón Serrano croquetas / wild mushroom croquetas, paprika emulsión (v) - £6.50 (3 per portion)







## Catalan Coca (Flatbreads) freshly baked in our Coca oven

Tempus no.8 Nduja, smoked Scamorza, fresh rocket - £12

Morcilla, Picos de Europa, walnut, honey, lemon - £12

Tomato, La Latteria straciatella, basil, olive oil (v) - £9.50

Tenderstem, courgette, burnt lemon and oregano, tomato (ve)- £9.50





# PARTY MENUS

## Canapé Menu

£3.50 per canapé

3 per person

for groups of over 50

Mini Pan con tomate, grilled Brixton sourdough, Nutbourne tomatoes, garlic oil, fennel pollen (ve)

'Croquetas'- Jamón Serrano croquetas / wild mushroom croquetas (v), paprika emulsión

Mini caramelised onion and potato tortilla, aioli (v)

Fresh Peach, mint, chilli, tenderstem pintxo (ve)

Cured beef fillet, manchego and truffle emulsion 'pico'

## Flatbread Bar

£12 per person

Exclusive or half hire only

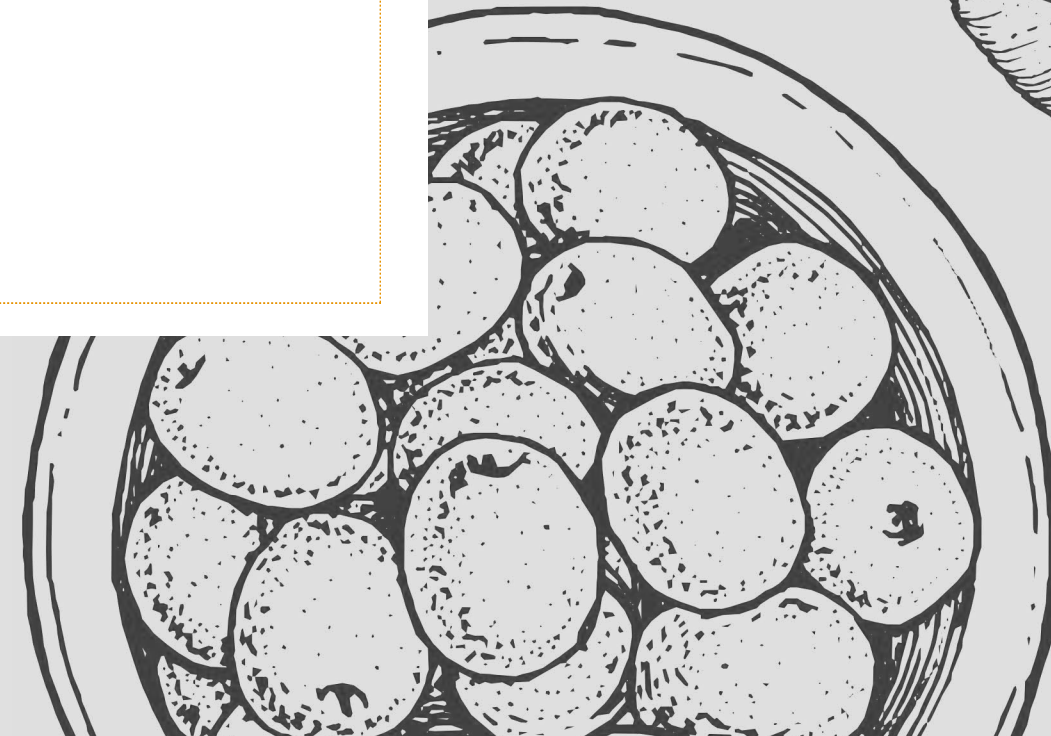
Selection of flatbreads (see page 6)

## Papa G's Charcuterie & Cheese Bar

£16 Per person

Groups of over 50

Selection of charcuterie, pickles and cheese with sourdough







## DRINKS MENU & PACKAGES

### Sangria

#### Red Sangria

Red wine, Rose wine, Cointreau,  
Demerara sugar syrup,  
San Pelegrino aranciata rossa (blood orange)

#### White Peach & Apple Sangria

White wine, Rose wine, Zubrowka Bisongrass,  
Monin Green Apple Liqueur,  
Peach Puree, cloudy apple juice

### San Miguel

San Miguel  
San Miguel 0.0%  
San Miguel Selecta

Selected Wines, spirits, and soft drinks  
also available



### Cocktails

#### Miguel-ada

Tomato juice, Worcester sauce, Tabasco, olive brine,  
fresh lime topped with San Miguel cerveza

#### Shaky Pedro

Fresh lemon, ginger, gin & San Miguel cerveza

#### Medi G&T

Gin Mare paired with Mediterranean tonic

#### Agua de Valencia

Fresh orange, cava, gin

#### 'Sandia Borracho'

Fresh watermelon juice, watermelon rind infused vodka,  
fresh mint, lime

### Drinks Packages

Unlimited Beer, house wine and softs:  
£57.5 PP (4 Hours)

Non-Alcoholic package, unlimited Mocktails and  
softs: £45 PP (4 hours)

Champagne reception: £22.5 PP

Sangria package: £25 PP

(All drinks packages are inclusive of VAT)





# IN THE PRESS AND ON TV

**“LONDON’S POP-UP KING”**

The Sunday Times

**“JIMMY GARCIA THE POP-UP KING”**

Evening Standard

**THE POP-UP STAR**

Vogue

**“JIMMY GARCIA: PRINCE OF POP UPS, TYCOON OF  
TEMPORARY RESTAURANTS, BARON OF BBQS.”**

The Nudge

**“SO MANY FLAVOURS, LIKE A FIREWORK!”**

Huffington Post



  
THE SUNDAY TIMES

**THE NUDGE**

London  
**Evening  
Standard**

**I HUFFPOST** VOGUE





# TALK TO US

for more information contact:

[naomi@jimmyspopup.com](mailto:naomi@jimmyspopup.com)

or visit

[jimmyspopup.com](http://jimmyspopup.com)

[@jimmyspopup](https://www.instagram.com/jimmyspopup)