



Catering Menu

Mains

- Pumpkin & Bulgur Kibbeh: Layers of of mashed pumpkin and bulgur filled with spinach, pomegranate, and chickpeas.
- Lentil Kibbeh: Layers of mashed lentils and bulgur, filled with spinach and pomegranate, served with sumac onion side salad and yoghurt sauce.
- Stuffed Aubergines: Aubergine stuffed with onions, peppers, tomatoes, black seeds, and walnuts, cooked in flavoured tomato sauce, served with rice.
- Harra B'Osbao: Slow-cooked lentils in coriander, tamarind, and garlic, topped with fried bread and onions.
- Rice Maqluba: Rice, aubergine, cauliflower, tomato, and lamb cooked together in layers topped with shallow fired nuts.
- Okra and Lamb Stew: Okra and lamb cooked in rich tomato sauce and spices, served with rice.
- Zahra Bi Tahini: Cauliflower and courgette minced beef cooked in tahini sauce, served with rice and pine nuts.
- Mujadara: A Middle Eastern lentil and bulgur dish served with flavorful caramelised onions that were fried in olive oil, topped with aubergine Makdous, fresh coriander, and pomegranate seeds.

Fattah

- Cauliflower Fattah: Fried bread with tahini and yoghurt sauce, topped with fried cauliflower and nuts.
- Aubergine and Lamb Fattah: Fried bread with tahini and yoghurt sauce, and aubergines cooked in rich tomato sauce.
- Traditional Hummus Fattah: Chickpeas and fried bread in tahini sauce and yoghurt.
- Chicken Fattah: A crispy bread base, layered with tahini, garlic, and yoghurt sauce, topped with grilled chicken and shallow fried nuts.

Sides.

- Courgette Dip with Tahini Sauce and Garlic.
- Aubergine Salad with Tahini and Beetroot, topped with crispy bread.
- Grilled Aubergine with Tahini and Paprika Sauce, topped with nuts.
- Fattoush Salad with radish, pomegranate molasses and crispy bread.
- Armenian Salad: Bulgur mixed with parsley, spring onions, tomatoes, mint, and pomegranate molasses.
- Batata Hara: Spicy potatoes with garlic chilli, olive oil and coriander sauce.
- Fasolya B Zayt: Green beans cooked with onions in tomato sauce.
- Baba Ganoush: Grilled aubergine, peppers, pomegranate, and parsley, mashed into perfection.
- Mushroom Sujuk: Mushrooms slow-cooked in special spice mix, tomato, garlic.

Canapes and Finger Food

- Cheese Fingers with Black Seeds and Parsley
- Spinach Fingers with Walnuts
- Labneh and Olive Fingers with Za'atar
- Chicken Musakhan Fingers
- Lamb Shawarma Fingers
- Za'atar pita bread with Labnah
- Lentil Kibbeh balls

Dessert

- Kunafeh with Cheese and Nuts
- Halva Crepe with Pistachio
- Halva Cake with Tahini Halva Sauce
- Baklava with Cheese and Nuts
- Semolina Cheesecake