

# Catering menu

#### Authentic Middle Eastern Catering in London

### Starters

- 1. Mutabal Grilled aubergine with tahini, lemon, and garlic.
- 2. **Muhammara** Roasted red pepper paste with walnuts, tahini, spices, and pomegranate molasses.
- 3. Baba Ghanoush Grilled aubergine with peppers, parsley, and pomegranate.
- 4. **Fattoush Salad** Fresh greens, cucumber, tomato, radish, apple, and a tangy dressing.
- Armenian Salad Bulgur with parsley, spring onion, tomato, mint, and pomegranate molasses.
- 6. Batata Hara Spicy grilled potatoes with garlic, coriander, and pepper sauce.
- 7. Fasoulia B'Zeit Green beans with onions in tomato and pomegranate sauce.
- 8. Adas Bel Kousa Lentils with grilled courgette, topped with crispy fried onions and olive oil.
- 9. Creamy Hummus Classic smooth hummus with olive oil.
- 10. Courgette Mutabal Grilled courgette with tahini, garlic, and olive oil.
- 11. **Aubergine Salad** Grilled aubergine with tahini and beetroot, topped with crispy bread and nuts.
- 12. Lentil Kebbeh Lentils with pepper paste, olive oil, marjoram, and spices.
- 13. Potato Mfarakeh Potatoes cooked with olive oil, anise, and black seeds.
- 14. **Stuffed Aubergines** Filled with onions, peppers, tomatoes, black seeds, and walnuts. Served with rice in tomato sauce.
- 15. Cheese Borak With parsley and black seeds.
- 16. Rocket & Walnut Salad With cheese and beetroot.





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### Mains

- 1. **Harra B'Osbao** Slow-cooked lentils with coriander, tamarind, and garlic, topped with fried bread and onions.
- 2. **Mujadara** Lentils with bulgur, caramelised onions, coriander, and pomegranate seeds.
- 3. Cauliflower Fattah Fried bread with tahini and yoghurt sauce, topped with fried cauliflower and nuts.
- 4. **Traditional Hummus Fattah** Chickpeas and fried bread with tahini and yoghurt, topped with parsley and pomegranate.
- 5. **Romania** Slow-cooked lentils and aubergine in pomegranate juice, topped with fried onions.
- 6. **Moussaka** Aubergine, potatoes, peppers, and onions in tomato and pomegranate sauce.
- 7. Freekeh with Lamb Smoky freekeh cooked with lamb cubes and nuts.

## Wraps

- 1. Lamb Mince Sujuk Wrap Juicy minced lamb with fenugreek and spices, served with garlic sauce and pickles.
- 2. **Chicken Sumac Musakhan** Savoury sumac chicken with caramelised onions and parsley, served with garlic sauce and pickles.
- 3. Smashed & Grilled Falafel Wrap Crispy falafel with hummus, tahini, salad, caramelised onions, and pomegranate molasses.
- 4. **Chicken Liver** (Foie de Volaille) Tender grilled liver with sumac caramelised onions.





### **Fattah**

- Cauliflower Fattah Fried bread with tahini and yoghurt sauce, topped with fried cauliflower and nuts.
- 2. Aubergine & Lamb Fattah Fried bread with tahini and yoghurt sauce, aubergines, and lamb in tomato sauce.
- 3. Aubergine Fattah Fried bread with tahini and yoghurt sauce, aubergines in tomato and pomegranate molasses.
- 4. Traditional Hummus Fattah Chickpeas and fried bread with tahini and yoghurt.
- 5. **Chicken Fattah** Crispy bread with tahini, garlic, and yoghurt sauce, topped with grilled chicken and nuts.

# Canapés & Finger Food

- 1. Cheese Fingers with Black Seeds & Parsley
- 2. Spinach Fingers with Walnuts
- 3. Labneh & Olive Fingers with Za'atar
- 4. Chicken Musakhan Fingers
- 5. Lamb Shawarma Fingers
- 6. Za'atar Pitta with Labneh
- 7. Lentil Kebbeh

### **Desserts**

- 1. Konafa Traditional Middle-Eastern dessert made with shredded pastry, filled with sweet cheese or nuts, and soaked in sugar syrup.
- 2. Halva Crepe with Pistachio
- 3. Halva Cake with Tahini Halva Sauce
- 4. Baklava with Cheese & Nuts
- 5. Semolina Cheesecake





