

UTOPIA

CATERING MENU

*Gluten-Free, Vegan, and Vegetarian options are available
with alternative ingredients on request.*

MAINS



LENTIL KEBBEH

Lentil and bulgur dough stuffed with spinach and pomegranate, served with chickpeas, pepper paste, coriander, and garlic sauce. (GLUTEN-VG)

STUFFED AUBERGINES

Aubergines stuffed with onions, peppers, tomatoes, nigella seeds, and walnuts, served with rice. (VG)

HARRA OSBA

Slow-cooked lentils with pasta, coriander, tamarind, and garlic, topped with fried bread, onions, pomegranate, and fresh coriander. (GLUTEN-VG)

MUJADARA

A Middle Eastern lentil and bulgur dish served with caramelised onions fried in olive oil, topped with aubergine makdous, coriander, and pomegranate seeds. (GLUTEN-VG)

ROUMANIA

Slow-cooked lentils and aubergine in pomegranate juice, topped with fried onions. (VG)

MOUSSAKA

Aubergine, potatoes, peppers, and onions cooked in tomato and pomegranate sauce, served with bread. (VG)

FREEKEH WITH LAMB

Smoky freekeh cooked with lamb cubes and nuts. (GLUTEN)

RICE MAQLUBA

Rice cooked with aubergine, tomato, and lamb, topped with nuts.

OUZI WITH RICE

Braised lamb served with spiced rice and nuts.

CHICKEN MUSAKHAN

Toasted naan bread drizzled with olive oil and sumac, topped with chicken cooked with sumac, olive oil, and onions. (GLUTEN)

SLOW-COOKED LAMB SHOULDER

Cooked over low heat with yoghurt and tahini sauce, served with yellow rice. (DAIRY)

OKRA WITH LAMB

Fried okra simmered with tomatoes, onions, and lamb, served with rice.



FATTAH



CAULIFLOWER FATTAH

Crispy fried bread with tahini and yoghurt sauce, topped with fried cauliflower and nuts.

(GLUTEN-DAIRY-SESAME-NUTS)

AUBERGINE & SUJUK FATTAH

Crispy fried bread with tahini and yoghurt sauce, topped with aubergine and lamb in tomato sauce.

(GLUTEN-DAIRY-SESAME)

AUBERGINE FATTAH

Crispy fried bread with tahini and yoghurt sauce, topped with aubergine in tomato and pomegranate molasses.

(GLUTEN-DAIRY-SESAME)

FALAFEL FATTAH:

Crispy bread with tahini, garlic, and yoghurt sauce, topped with grilled Falafel and fresh veggies and pickles.

(GLUTEN-DAIRY-SESAME)

MUSAKHAN CHICKEN FATTAH

Crispy bread with tahini, garlic, and yoghurt sauce, topped with grilled sumac chicken and nuts.

(GLUTEN-DAIRY-SESAME)

TRADITIONAL HUMMUS FATTAH

Crispy fried bread with tahini and yoghurt sauce, topped with chickpeas.

(GLUTEN-DAIRY-SESAME)



DIPS & COLD MEZZE



MUTABAL

Grilled aubergine with tahini, lemon, and garlic. (VG-SESAME)

MUHAMMARA

Roasted red pepper paste with walnuts, tahini, spices, and pomegranate molasses.

(VG-SESAME-NUTS)

BABA GHANOUSH

Grilled aubergine with peppers, parsley, and pomegranate. (VG)

CREAMY HUMMUS

Classic smooth hummus with olive oil.

(VG-SESAME)

COURGETTE MUTABAL

Grilled courgette with tahini, garlic, and olive oil. (VG-SESAME)

HOT SIDES & SALADS



AUBERGINE SALAD

With tahini and beetroot, topped with crispy bread. (VG-SESAME-GLUTEN)

BEETROOT, ROCKET & WALNUT SALAD

With feta cheese and beetroot.
(DAIRY-NUTS)

FATTOUSH SALAD

With pomegranate molasses and crispy bread. (VG-GLUTEN)

ROASTED CAULIFLOWER

Served with tahini sauce and pomegranate seeds. (VG-SESAME)

BATATA HARA

Spicy potatoes with garlic and coriander sauce. (VG)

FASOLYA B ZAYT

Green beans cooked with onions in tomato sauce. (VG)

MUSHROOM SUJUK

Mushrooms cooked with aromatic spices.

ARMENIAN SALAD

Bulgur mixed with parsley, spring onions, tomatoes, mint, and pomegranate molasses. (VG-GLUTEN)

CANAPÉS & FINGER FOOD



CHEESE FINGERS WITH BLACK SEEDS AND PARSLEY (GLUTEN-DAIRY-NUTS)

SPINACH FINGERS WITH WALNUT (VG-GLUTEN-NUTS)

LABNEH & OLIVE FINGERS WITH ZA'ATAR (VG-GLUTEN-DAIRY-SESAME)

CHICKEN MUSAKHAN FINGERS (GLUTEN)

CHICKEN SHAWARMA FINGERS (GLUTEN)

LAMB SHAWARMA FINGER (GLUTEN)

LAMB SUJUK FINGERS (GLUTEN)

ZA'ATAR PITA BREAD WITH LABNEH (GLUTEN-DAIRY-SESAME)

LENTIL KEBBEH (VG-GLUTEN)



WRAPS



SUJUK WRAP

Slow-cooked lamb with garlic sauce and pickles. (GLUTEN-EGGS)

MUSAKHAN CHICKEN WRAP

With garlic sauce and pickles.
(GLUTEN-EGGS)

FALAFEL WRAP

With tahini sauce, pickles, and mixed vegetables. (V-GLUTEN-SESAMY)

MOUSSAKA WRAP

With tahini, pomegranate molasses, parsley, and pickles. (V-GLUTEN-SESAMY)

SAWDA WRAP

Chicken liver with garlic, pomegranate molasses sauce, and pickles. (GLUTEN-EGGS)



DESSERTS



HALVA CREPE WITH PISTACHIO (DAIRY-GLUTEN-NUTS)

HALVA CAKE WITH TAHINI HALVA SAUCE (DAIRY-GLUTEN-SESAME-NUTS)

BAKLAVA WITH CHEESE AND NUTS (DAIRY-GLUTEN-NUTS)

SEMOLINA CHEESECAKE (DAIRY-GLUTEN-NUTS)



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