

# Bespoke Menu

## KAMMOON

◆ LEBANESE CUISINE ◆

### SALADS

#### Tabbouleh <sup>GF, Vegan</sup>

Traditional parsley, tomato, spring onion and mint salad in a lemon-olive oil dressing.

#### Kammoon's Special

##### Tabboule <sup>GF, Vegan</sup>

Parsley, pomegranate, spring onion and crushed walnut in a sweet & tangy pomegranate molasses-lemon dressing.

#### Fattoush <sup>Vegan</sup>

Traditional garden salad in a tangy sumac-pomegranate molasses dressing sprinkled with zaatar bread croutons.

#### Lentil Salad <sup>GF</sup>

Lentil, cherry tomato with pomegranate seeds, fetta and herbs in a sweet & tangy pomegranate-balsamic dressing with cumin.

#### Burgul & Roasted Vegetables Salad <sup>Vegan</sup>

Balsamic roasted vegetables with bulgur & chickpeas in a lemon-vinaigrette dressing.

#### Halloumi & Kale Salad <sup>GF</sup>

Kale, cherry tomato, halloumi, walnut & sultana with toasted pumpkin seeds in a lemon-vinaigrette dressing.

#### Freekeh & Aubergine Salad

Smoked wheat freekeh with roasted aubergine, spinach, fetta & pomegranate seeds in a pomegranate-vinegar dressing with za'tar.

### MEZZA DIPS & SIDES

\*Served with Lebanese flatbread khobez.

#### Hummus <sup>GF, Vegan</sup>

Creamy dip of chickpeas blended with tahini, fresh lemon juice and garlic.

#### Hummus Awerma <sup>GF</sup>

Hummus topped with spiced juicy lamb & toasted pine nuts.

#### Kammoon's Special

##### Moutabbal <sup>GF, Vegan, Spicy</sup>

Moutabbal topped with parsley, spring onion, tomato, walnut and a dash of fresh chilli drizzled with pomegranate molasses.

#### Hummus Beiruty <sup>GF, Vegan, Spicy</sup>

"Beirut style" Hummus mixed with shredded radish, pickled cucumber and parsley.

#### Courgette Moutabbal <sup>GF, Vegan</sup>

Roasted courgette & tahini dip with lemon juice and garlic sprinkled with fresh coriander.

#### Moutabal <sup>GF, Vegan</sup>

Smoked aubergine blended with tahini, fresh lemon juice and garlic.

#### Hummus Basil <sup>GF, Vegan</sup>

Hummus mixed with fresh basil leaves sprinkled with crumbled pistachios.

#### Homemade Labneh with Nigella Seeds <sup>GF</sup>

Salted strained yogurt dip sprinkled with nigella seeds.

#### Mouhammara <sup>Vegan</sup>

Roasted red pepper & walnut dip with pomegranate molasses.

#### Hummus Beetroot <sup>GF, Vegan</sup>

Hummus blended with fresh beetroot sprinkled with nigella seeds.

#### Labne <sup>GF</sup>

Salted strained yogurt dip sprinkled with nigella seeds.

## COLD MEZZA

### **Raheb** GF, Vegan

Smoked aubergine salad with tomato & spring onion sprinkled with sumac.

### **Vegan Vine Leaves** GF, Vegan

Stuffed vine leaves with rice and fresh herbs slow cooked in a tangy lemony sauce.

### **Shanklish** GF, Spicy

Dried fetta & labneh cheese balls dipped in fresh thyme served with chopped parsley, plum tomatoes & spring onion.

### **Loubieh bil Zeit** GF, Vegan

Slow cooked green beans with onion & garlic in a rich tomato sauce.

### **Burghul bi Banadoura** Vegan

Cooked bulgur with onion in a gently spiced tomato sauce topped with pine nuts.

### **Bemyeh bil Zeit** GF, Vegan

Slow cooked okra beans with onion, garlic & coriander in a rich tomato sauce.

### **Vegan Tomato Kibbeh** GF, Spicy

Spicy tomato kibbeh with mint & herbs drizzled with olive oil.

### **Kale Hindbeh** GF, Vegan

Sautéed kale in olive oil mixed with fresh lemon juice and topped with caramelized onions.

## HOT MEZZA

### **Foul Moudames** GF, Vegan

Slow cooked fava beans with a dash of cumin drizzled with olive oil.

### **Makanek**

Sautéed beef sausages marinated in a pomegranate-lemon juice sauce.

### **Lamb Sambousik**

Savoury pastry with a filling of spiced lamb, sumac, pomegranate molasses & pine nuts.

### **Balila** GF, Vegan

Slow cooked chickpeas with cumin & garlic topped with toasted pine nuts.

### **Kibbeh**

Beef & bulgur croquettes with a filling of spiced lamb onion & pine nuts.

### **Cheese Sambousik**

Savoury pastry with a filling of fetta, mozzarella, onion & herbs topped with nigella seeds.

### **Falafel** Vegan

Chickpeas & fava beans croquettes served with a tahini-lemon dip mixed with Lebanese pickles.

### **Pumpkin Kibbeh** Vegan

Pumpkin & bulgur croquettes with a tangy filling of wilted spinach, onion, pomegranate seeds & walnut.

### **Spinach Fatayer**

Baked pastry with a filling of wilted spinach, onion, pomegranate seeds & walnut.

### **Spicy Potatoes** GF, Vegan, Spicy

Crispy potato cubes sautéed in olive oil, garlic & coriander with a touch of chilli.

### **Sfeeha**

Baked pastry with a filling of spiced lamb, tomato, onion & pine nuts.



## SPECIALTY MAINS

### STUFFED VEGETABLES

#### Kousa w Warak Enab <sup>GF</sup>

Stuffed vine leaves and marrow courgettes with spiced lamb & rice slowly cooked in a rich lemony broth with hints of dried mint and garlic. Served with a yogurt dip.

#### Cheikh el Mehchi <sup>GF</sup>

Baby aubergine stuffed with spiced lamb, sautéed onion & pine nuts slowly baked in rich tomato sauce. Served with vermicelli rice.

#### Mehchi Malfouf <sup>GF</sup>

Poached cabbage leaves stuffed with spiced lamb & rice slowly cooked in a rich lemony broth with hints of dried mint and garlic. Served with a yogurt dip.

#### Ardichawkeh w Rizz

Artichoke hearts stuffed with spiced lamb, sautéed onion & pine nuts slowly baked in rich lemony sauce. Served with vermicelli rice.

#### Kousa bi Banadoura <sup>GF</sup>

Levantine marrow courgettes stuffed with spiced lamb & rice slowly cooked in a rich tomato sauce with dried mint. Served with a yogurt dip.

#### Kousa bil Laban <sup>GF</sup>

Levantine marrow courgettes stuffed with spiced lamb & rice slowly cooked in a yogurt sauce with hints of dried mint and garlic.

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### MEAT

#### Ouzeh w rizz

Slow cooked marinated lamb shoulder on a bed of fragrant rice and minced lamb topped with sultanas, toasted almond & pistachio nuts. Served with a rich gravy.

#### Kafta aubergine <sup>GF</sup>

Spiced minced lamb with parsley & onion fingers wrapped in aubergine slices slowly baked in a rich tomato sauce with pomegranate molasses. Served with a quinoa-rice side.

#### Makloubet batenjen <sup>GF</sup>

Fragrant rice pilaf topped with spiced minced lamb, baked aubergine slices & toasted pine nuts. Served with a cucumber-yogurt side.

#### Beef shawarma & roasted vegetables <sup>GF</sup>

Slow cooked top side beef marinated in tangy malt vinegar and aromatic spices. Served on a bed of roasted vegetables with a lemon-tahini sauce & a quinoa-rice side.

#### Rizz aa djeij

Poached chicken breast on a bed of fragrant spiced rice and minced lamb topped with sultanas & toasted nuts. Served with a rich gravy.

#### Freekeh w djeij

Poached chicken breast served on a bed of juicy freekeh topped with toasted pistachio & cashew nuts. Served with a yogurt side.



## FISH

### Siyadieh

Cod fillet on a bed of aromatic rice, topped with caramelized onions and toasted pine nuts. Served with a rich gravy.

### Samke harra <sup>GF</sup>

Cod fillet dressed in a spicy roasted pepper sauce with subtle notes of cumin, coriander & nutty tahini. Served with steamed green beans, roasted tomatoes & a side of quinoa-rice.

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## STEWES

### Kibbeh bil laban

Kibbeh croquettes in a yogurt sauce with hints of dried mint and garlic. Served with vermicelli rice.

### Moghrabieh

Slow cooked pearl couscous & chickpeas with cinnamon, caraway and other aromatic spices. Served with poached chicken breast & caramelized button onions.

### Chich barak

Crispy spiced beef dumplings in a yogurt sauce with hints of dried mint and garlic. Served with vermicelli rice.

### Mloukhieh

Traditional jew's mallow stew with poached chicken breast topped with pickled onions & pita chips. Served with basmati rice.

### Daoud Bacha

Spiced meatballs cooked in a rich tomato sauce with sautéed onions and toasted pine nuts. Served with vermicelli rice.

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## VEGETARIAN

### Moudardara <sup>GF, Vegan</sup>

Spiced lentil and rice pilaf topped with crispy caramelised onion. Served with a cucumber-yogurt side.

### Moussaka'a <sup>GF, Vegan</sup>

Layers of roasted aubergine slices, chickpeas & tomatoes slowly baked in a rich tomato sauce with subtle hints of garlic.

### Fattet batenjen

Grilled aubergine & cumin-infused chickpeas topped with creamy yogurt, baked pine nuts & bread croutons.

### Stuffed bell peppers & aubergines <sup>GF</sup>

Bell peppers & baby aubergines stuffed with rice, chickpeas and fresh herbs slowly baked in a tasty tomato sauce. Served with a yogurt side.



## FROM THE GRILL

### Taouk skewers <sup>GF</sup>

Marinated grilled lamb cutlets. Marinated chicken breast skewers.

### Vegetables skewers <sup>Vegan</sup>

Courgette, aubergine, red pepper & onion skewers.

### Kafta skewers <sup>GF</sup>

Spiced minced lamb with onion & parsley skewers.

### Beef skewers <sup>GF</sup>

Marinated baby veal skewers.

### Lamb cutlets

Marinated grilled lamb cutlets.

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## EXTRAS

### Pickles

A selection of traditional Lebanese pickles: cucumber, turnip, carrot, cauliflower & stuffed baby aubergines.

### Fresh crudités

*Perfect for dipping*  
Celery, cucumber, carrot batons & plum tomatoes.

### Olives

Marinated green & black Lebanese olives.

### Kammoon's Special Bread Basket

Homemade savoury buns with wild thyme & black olives, baked sourdough pita slices brushed with za'tar and olive oil, crispy bread sticks.

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## DESSERTS

### Knefeh

Sweet cheese & semolina hot cake with a golden breadcrumb topping soaked in a sweet syrup with rose & orange blossom aromas.

### Date & biscuit bites

No added sugar date & biscuit bites sprinkled with shredded coconut.

### Chocolate lazy cake

Rich chocolate & biscuit no-bake cake.

### Turmeric sfouf <sup>Vegan</sup>

Vegan turmeric & aniseed cake topped with toasted sesame seeds.

### Nammoura

Semolina & coconut slices coated in a sweet syrup with rose & orange blossom aromas topped with blanched almonds.

### Sfouf bi debes <sup>Vegan</sup>

Vegan carob molasses & aniseed cake topped with toasted sesame seeds.

### Fruit Salad <sup>GF, Vegan</sup>

Colourful fruit salad in a freshly squeezed orange juice dressing with hints of Lebanese aromas.

### Meghli <sup>GF, Vegan</sup>

Spiced rice pudding with caraway and cinnamon, topped with shredded coconut, nuts and golden sultanas.

### Mouhallabieh <sup>GF</sup>

Lebanese milk pudding with rose & orange blossom aromas sprinkled with pistachio crumbles.

The minimum order for delivery is 150 pounds.

We require a 48 hours advance notice for bespoke catering orders.

If you have special serving requirements just let us know and we will be more than happy to help.