



CATERING
BREAKFAST BRUNCH MENU



*The most important meal of the day is made extra special
with our Lebanese breakfast brunch menu.*

*The best early morning specialties from all over the country have been carefully
chosen to create Kammoon's exquisite brunch menu. From savory to sweet, super
healthy to that guilty treat, our menu has all you need to kick start your day!*



** Minimum order £ 200*

** Please advise us of any dietary
requirements and we will provide
you with a list of suitable options.*

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SET MENU

£ 14.95 PER PERSON

MANOUSHE ZAATAR

Lebanese flatbread topped with zaatar mix and olive oil

SFEEHA

Bite-sized pies with a filling of lamb, tomato, onion and pine nuts

BALILA

Boiled chickpeas infused with cumin, olive oil and fresh lemon juice and garlic

COURGETTE FRITTERS OR FALAFEL

A choice of courgette omelette fritters or falafel with a lemony-tahini dip

MANOUSHE CHEESE

Lebanese flatbread topped with melted cheese

LABNE

Strained yoghurt topped with za'tar mix and extra virgin olive oil

HALLOUMI & ZAATAR ROLL

Flatbread rolls filled with halloumi cheese & za'tar mix

VEGETABLE PLATTER

Fresh assortment of tomato, cucumber, mint & radish

EXTRAS

Price for 10 servings

MARINATED OLIVES, PICKLED CUCUMBER & TURNIP / £ 12.5

Lebanese style marinated olives with pickled cucumber & turnip

SAVOURY OLIVE CAKE / £ 22

Homemade Zaatar & olive cake

KNEFEH / £ 35

Sweet cheese pie served with orange blossom syrup and Lebanese "kaak" sesame bread

HUMMUS / £ 18

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

CHOCOLATE LAZY CAKE / £ 30

Rich chocolate and biscuit no-bake cake

HALAVA / £ 25

Sweet sesame fudge with pistachio crumbles

* *Minimum order £ 200*



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