



CATERING
SIT-DOWN DINNER MENU



In our Lebanese culture, sharing food is one of the great joys of life. You can now share that home cooked Lebanese dining experience with your friends here in London. We have selected the most popular items for you to choose from, dishes that will leave senses dazzled and tummies full.



** Minimum order £ 200
For orders below £ 200
please refer to our set menu*

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

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SALADS

LEBANESE LENTIL SALAD / £ 5.25

Lentil, tomato, spring onion & pomegranate seeds salad with herbs and a sweet and tangy pomegranate dressing

TABBOULE / £ 5.75

Traditional parsley, tomato, onion and mint salad with a lemon-olive oil dressing

FATTOUSH / £ 5.5

Lebanese garden salad with toasted pita chips & a sumac-pomegranate molasses dressing

DIPS

All of our dips are served with Lebanese flat bread

Add crudités platter for £9.95 (10 servings)

HUMMUS / £ 5.25

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

MOUTABAL / £ 5.75

Smoked aubergine blended with tahini, fresh lemon juice and garlic

HUMMUS BEYROUTI / £ 5.5

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

MOUHAMMARA / £6.25

Roasted red pepper and walnut dip with sweet and tangy pomegranate molasses and fresh chili

HUMMUS LAMB AWERMA / £ 6.25

Hummus topped with juicy chopped lamb slices and toasted pine nuts

BEETROOT DIP / £ 5.5

Hummus blended with roasted beetroot



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STARTERS

BALILA / £ 5

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

BATATA HARRA / £ 5.5

Oven-baked potato cubes tossed with olive oil, coriander and fresh chili

VEGETARIAN VINE LEAVES / £ 5.5

Vine leaves stuffed with rice, tomato and fresh herbs cooked in a tangy lemony sauce

KIBBEH / £ 6

Beef & burgul croquettes filled with onion, minced beef and pine nuts

PUMPKIN KIBBEH / £ 6

Pumpkin & burgul croquettes filled with sautéed spinach, onion, walnut & chickpeas

SFIHA / £ 5

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

FATAYER SPINACH / £ 5

Savoury pastries filled with sautéed spinach, onion, walnut and pomegranate seeds

RKAKAT CHEESE / £ 5

Cripy rolls filled with a mix of halloumi & fetta cheese

SAMBOUSIK LAMB / £ 5

Savoury pastries filled with lamb, onion, pine nuts & herbs

FALAFEL / £ 5

Vegetarian chickpeas and fava beans croquettes served with a lemony-tahini dip and Lebanese-style pickled turnip



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MAINS

Minimum order: 6 portions per dish

KOOSA & WARAK ENAB / £ 13.95

Rolled vine leaves and baby courgettes filled with minced lamb & rice cooked in a lemony broth. Served with creamy yogurt dip

KOOSA & WARAK ENAB WITH LAMB CUTLETS / £ 15.95

Rolled vine leaves and baby courgettes stuffed with with minced lamb & rice cooked in a lemony broth with lamb cutlets. Served with creamy yogurt dip

KIBBEH BEL SANIEH / £ 12.95

Beef and bulgur pie with a filling of spiced ground beef, onion and pine nuts. Served it with a cucumber-mint yogurt dip

KIBBEH BI LABAN / £ 13.95

Beef & burgul croquettes filled with onion, minced beef and pine nuts in a creamy yogurt sauce flavoured with dried mint and garlic. Served with vermicelli rice

OUZEH W RIZZ / £ 13.95

Slow-cooked lamb shanks served on a bed of spiced rice, minced lamb and toasted nuts. Served with a rich gravy

CHICH BARAK / £ 12.95

Crispy beef dumplings with pine nuts in a creamy yogurt sauce flavoured with dried mint and garlic. Served with vermicelli rice

CHEIKH EL MEHCHE / £ 12.45

Aubergine filled with beef, onion and pine nuts oven-baked in tomato sauce Served with a side of vermicelli rice

RIZZ A DJEJ / £ 12.45

Spiced rice and minced beef with poached chicken breast topped with toasted nuts & raisins. Served with a side of creamy yogurt.

MLOUKHIYE / £ 12.45

Traditional Jews Mallow stew with poached chicken breast Served with toasted bread, pickled onion and basmati rice

MOGHRABIYE / £ 12.45

Pearl couscous grains cooked with aromatic spices and chickpeas. Served with caramelized button onions and poached chicken breast

SEYADIEH / £ 13.45

Baked sea bass fillet with spiced rice, caramelized onions and topped with toasted pine nuts Served with a rich gravy

MOUDARDARA / £ 10.45

Spiced lentil and rice pilaf topped with caramelized onions served with a cucumber-mint yogurt dip



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DESSERTS

BAKLAVA / £ 4

Sweet bites made of layers of filo filled with nuts and sweet orange blossom syrup

HALVA / £ 4

Sweet sesame fudge with pistachio crumbles

SFOUF / £ 4.5

Vegan turmeric & aniseed cake with blanched almonds

KNEFEH / £ 5.95

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

CHOCOLATE LAZY CAKE / £ 4.95

Rich chocolate and biscuit no-bake cake

SET MENU



Our signature set menu for 15.95 £ per person
(Minimum 8 people)

DIPS & STARTERS

HUMMUS, FATTOUSH SALAD, SAMBOUSIK LAMB, RKAKAT CHEESE

MAIN OF YOUR CHOICE

KIBBEH BEL SANIEH
KIBBEH BI LABAN
CHICH BARAK
RIZ A DJEIJ
MOGHRABIEH
MOUDARDARA

DESSERT OF YOUR CHOICE

BAKLAVA OR HALVA

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