



Catering Menu

Select from below to create your soufra

Cold Plates

Dips

Hummus

Chickpeas, tahini and lemon

Fig and walnut hummus

Hummus with dried figs, toasted walnuts and fresh pomegranate

Labneh Toum

Labneh with garlic, cucumber and mint

Baba Ghanouj

Chargrilled eggplant, tahini, and lemon

Beetroot

Roast beetroot with tahini, garlic and lemon

Shanklish

Crumbled shanklish cheese served with tomato, onions, red capsicum, parsley and olive oil

Toum

Garlic paste with olive oil, lemon

Tahini

Salads

Tabbouleh

Finely chopped parsley, mint, spring onion, tomato, olive oil, lemon juice and burghul

Fatoush

Cos lettuce, tomato, cucumber, spring onion, mint, radish, parsley, tossed crispy pita bread with sumac

Freekeh

Currants, toasted almonds, mint, parsley, lemon juice, olive oil and pomegranate molasses

Hot Plates

Falafel

Plain Falafels

Pita Pockets

Sliders

Served with tahini, lettuce, pickles and parsley

Served as a wrap or a skewer

Shish Tawouk

Marinated chicken breast skewer with garlic, lemon and zataar

Lahem mishwee

Lamb fillet skewer with middle eastern spices

Kafta

Minced lamb skewer with parsley, onion and spices

Kraides

Prawn skewer with chilli, garlic and lemon

Haloumi

Halloumi cheese skewer with vegetables and lemon

Drinks

All options available