



CATERING

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399:- per person - with grill 519:- per person

Fattouch (vegan)

Mixed vegetable salad with toasted Lebanese bread

Hummus (vegan)

Chickpea mixture

Baba ghanouge (vegan)

Eggplant mixture

Labne Bel Toum

Garlic and mint seasoned yoghurt

Mjaddara (vegan)

Green lentils with rice and fried onions

Muhammara (vegan)

Spicy pepper puree with walnuts

Batata Harra (vegan)

Fried potatoes with coriander, garlic and chili

Fatayer (vegan)

Fried spinach pirogues

Falafel (vegan)

Falafel, tomato, parsley, red onion, lettuce and sesame paste sauce

Rakakat

Fried cheese-filled filo pastry rolls

Arnabit (vegan)

Roasted cauliflower, salad, pine nuts, chickpeas, tahini sauce and pomegranate syrup

Mosakaa (vegan)

Lebanese eggplant stew with tomatoes, peppers, onions and chili

Krispig halloumi

With walnuts and honey

Grill mix (additional 120:- per person)

Kafta (grilled beef skewer), Tawouk (marinated chicken fillet)

